



A la carte menu

Bread 7 € / person

homemade sourdough bread / butter / bottarga / extra virgin olive oil PGI Olympia

Fish of the day 25 €

green curry / pickled cucumber / mango from Paros Island

Beef tartare 26 €

beef fillet / aged manoura cheese / potato sticks with savory / esme

Lamb carpaccio 21 €

lamb sirloin / grilled season greens / season greens broth / burned lemons / fermented berries

Tomatoes and strawberries 21 €

greek salad broth / cucumber sorbet / mastic flavored goat cheese / olive tuille

Green salad 24 €

greens / pear / radish / summer truffle / bottarga / beetroot vinaigrette

Fish soup 12 €

(individual portion)

Zucchini 19 €

zucchini on the grill / staka / bottarga

Calamari 24 €

squid on the grill, fermented leek beurre blanc, loutza from Mykonos Island

Chickpeas 24 €

local chickpeas / beef marrow / crayfish

Lobster mac n cheese 41 €

pasta, lobster, aged gouda, graviera from Paros Island

Fish of the day butterfly 39 €

burned lemon / tamarisk / cherries / manoura cheese

Chicken 35 €

half chicken / gravy sauce / summer truffle

Pork 32 €

black pig cutlet / poached egg / avocado from Creta / hollandaise aromatized with wild rocket

Goat 29 €

horn peppers / season greens / labneh / fennel sauce

Prime rib 120 €

greek raised beef / french fries / Sifnean herbs

Desserts

Ekmek kadaifi 16 €

pistachio cremeux / vanilla cream / sour cherry ice cream / apple geranium syrup

Orange pie 15 €

white chocolate cremeux / white chocolate soil / yogurt ice cream / mastiha from Chios Island

Milk pie 14 €

caramelized milk / coffee ice cream