



Tasting menu – **Horizon**

The horizon is the apparent line that separates the earth from the sky, the line that divides all directions of view based on whether it intersects the Earth's surface or not.

Chef's welcome

*mini tart / crayfish / white fish roe / seaweed gremolata
strapatsada / garlic caramel / savory / sourdough bread
artichoke from Tinos / aged manoura cheese from Sifnos / bottarga*

Pagrus

half-cured red porgy / hollandaise flavored with wild rocket / Eglouvi's lentils

Fish soup

kakavia (traditional Greek fisherman soup) / shrimp / crunchy chicken skin / fish roe

Chickpeas

local chickpeas / beef marrow / crayfish

Rabbit

smoked rabbit / steamed bun / celery emulsion / pickles

Sea bass

sea bass on the grill / finocchio / fricassee

Lamb

lamb T-bone / crispy polenta / gravy with herbs / mint

Pata Negra

pluma iberico pork / white onions / hazelnut

Peach – Walnut

peach soup / apple geranium / pink pepper / walnut spoon sweet

Dessert

mousse bitter chocolate / milk skin / thyme crumble / olive oil gel / olive oil "snow" / honey ice cream

Price per person 95 E