



menu

**“The fondest memories
are made when gathered
around the table”**

SALADS

- Santorinian Salad** 24
With cherry tomatoes, capers, olives and feta cheese
- Beetroot Salad** 25
With nouboulo, selection of beetroots, peach and goat cheese mousse
- Mesclun Salad** 22
With dried figs, walnuts, prosciutto and gruyere cheese
- Spinach Salad** 24
With goat cheese, strawberries, almonds and carob crumble

APPETIZERS

- Burrata** 27
With romesco cream, cherry tomatoes and herb salad
- Fried artichokes** 26
With grapefruit, truffle and gorgonzola
- Shrimp frittata** 30
With taramas mousse
- Fried Calamari** 28
With Santorinian fava and creole salad
- Grilled Octopus** 26
With eggplant and Florina peppers
- Seabass Ceviche** 25
With shallot, chilly, coriander and citrus
- Beef Tartare** 26
With pickled cucumber, capers, mustard, parmesan and truffle

MAIN COURSES

Grilled Calamari With tamarisk, taramas and chimichurri	34
Seabass Fricassee Egg-lemon sauce, "horta" and herbs	38
Beef Fillet With smoked cauliflower, simeji mushrooms and white truffle butter	47
Lobster Giouvetsi With orzo, tomato and bisque	65
Pork Belly With carrot puree, Vinsanto sauce and hazel crust	37
Chicken Leg With potato puree, asparagus and soy glaze	39
Lamb With potatoes, gruyere from Naxos and rosemary	42

DESSERTS

Exotic Galaktompourekó With vanilla madagascar ice cream, phyllo pastry and exotic fruits textures	17
Herbs and Strawberry Panacotta With white chocolate, lemongrass, strawberry, spearmint and meringue yogurt	19
Chocolate and Caramel With cremeux bitter chocolate, brownie hazelnut and salted caramel ice cream	20

We welcome enquiries from guests who wish to know whether any dishes contain particular ingredients, please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.

Prices are in Euros and inclusive of all applicable taxes. / Service Charge is not included.

