

FIRST EXPERIENCE DEGUSTATION MENU & WINE PAIRING

The Local Island Salad Cherry Tomatoes | Pickled Onion | "Chlorotiri" Cheese & Theros Wines Collectiva, Rose

> The Egg "Trahana Tsigareli" | Potato Bread & Malt, Marvel Double IPA, Ftelos Brewerv

> > Carob Bread & Fue Wine Sritz

Green "Kakavia" Seafood | Parsley & Wild Garlic Pesto & Gentilini Winery, Robola

Beef Short rib | Stuffed Candelo | "Kariki Tinou" Cheese & Garakis Winery, Madilari

Petra Chocolate Parfait | Olive | Carob Praline I Vinsanto & Blueberry Sauce

& Gavalas Winery, Vinsanto

175€ Per person | + 90€ wine pairing per person

Orders until: 22:30. All menu items are subject to change according to seasonality and availability. All prices mentioned above are in euros (\in). V.A.T. is included in prices. The EU Food Allergen list is available to all guests. «Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice)». The restaurant / bar is legally required to issue official receipts certified by the relevant tax office. The oil used on salads is olive oil. Sunflower seed oil is used for frying. Responsible for implementation of statutory regulations: Nikolaos Bousa.