



'Of the five senses, taste is the one with the best memory'

Appetizers

Santorinian Salad

Cherry Tomatoes | ''Chloro'' cheese | Tomato Consommé
28

Blue Crab from Katerini

Shoulder Salad | Vegetables | Pickled Kohlrabi
42

Caramote Prawn

Sachetti | Porcini | Bisque
48

'Dolmas'

Sardines | Sea Lettuce | Fermented Cabbage
38

Green 'Kakavia'

Seafood | Parsley | Potato Sabayon
36

The Egg

Potato Cream | Wild Mushrooms Ragout | Salami
34

Cuttlefish

Wild Fennel | Spinach | Ink
40

Main courses

Côte de Boeuf

Sweet Potato Puree | Spicy Tomato | Mushrooms

55

Lobster Spaghettini

Homemade Fresh Pasta | Bisque

72

Cod Fricassee

Greens | Egg – Lemon Sauce

48

Barragunda "Bianco"

Garlic | Potato | Lemon Sauce

42

Pork from Mani

Eggplant | Florina Peppers

40

"Sofrito"

Veal Ribs | Garlic | Potato Terrine

45

"Patido"

Chicken | Raisin | Mushrooms Ragout

50

Desserts

“Galaktompoureko” Souffle

Semolina Cream | Milk Ice Cream

22

“Omelette Grecque”

Lemon | Mastiha | Basil Sorbet

23

Greek Rice Pudding

Cherries Compote | Caramelized Almonds

18

Halvas

Bitter Chocolate | Rum Raisins | Orange Sorbet

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 inclusive of all applicable taxes. Service charge is not included.