

OMNIA

AEGEAN CULINARY STORIES

A BREEZY FUSION OF CONTEMPORARY CUISINE TO SHARE, PLAYFULLY SHOWCASING FRESH LOCAL FISH & TREASURES FROM THE ARCHIPELAGO IN AN UNEXPECTED CYCLADIC BACKDROP.



Άρτος /'artos/ (bread)

BREAD ROLLS, LADENIA 12   



Σαλάτα /'sa'lata/ (salads)

GREEK SALAD 24  

Tomatoes, cucumber, olives, feta and tsalafouti cheese

SANTORINIAN 28   

Cherry tomatoes, katsuni, white aubergine, chlorotiri cheese

GREEN SALAD 30

Baby lettuce, smoked shrimp, sweet chili, sesame, lime

LOBSTER SALAD 60 

Varieties of tomatoes, burrata, watermelon, basil

POTATO SALAD 30

Smoked eel, homemade mayo, horseradish cream, chives, green apple

ATHINAIKI BLUE CRAB 45

Seasonal veggies, homemade mayo, blue crab from Katerini region



Ωμό - Παστό /'o.mo - 'pasto/ (Raw- Cured)

LAKERDA BONITO 30

Pickled beetroot onion, 'almyrikiá' greens

DRY AGED SMOKED TUNA CARPACCIO 30 

Shallots, caper leaves, red grape and homemade tuna mayo

TARTAR FISH OF THE DAY 32 

Shallots, avocado, cucumber, chives, jalapeno dressing

AGED AMBERJACK CEVICHE 34

Onion, green olives, tomato confit, kritamo, coriander, ceviche vinaigrette

CURED TROUT FISH 'RIGANADA' 29  

Charcoal bread, tomato confit sauce, chili, white onion

RED SHRIMP FROM MANI 36 

With red fruits, tuna bacon, hazelnut, chili-framboise sorbet

SMOKED SWORDFISH CARPACCIO 32   

Taramas, citrus vinaigrette, chili-lime sorbet, jalapeno slices

FRESH OYSTERS PER PIECE 14

Olive oil, lemon, green apple



Μεζές /'me'zes/ (to share)

TARAMAS 14  

Olive oil, lemon zest

SANTORINIAN FAVA 12 

Onions in olive oil with lemon thyme and chili

TZATZIKI 14  

Cucumber, garlic

FRIED POTATOES 12  

With tomato sauce, Arseniko cheese from Naxos and dried oregano

COD PETALI 30 

Fried cod, skordalia with saffron, piment d'espelette

"IMAM" LANGOUSTINES 36  

Taramas, aubergine, cumin

FRIED CALAMARI 28  

Anchovy mayo, lemon zest

IONIAN PIE 'WELLINGTON' STYLE 52 

Tuna, tomato confit, rice, oregano, tomato beurre blanc sauce

Μαγειρευτά /'ma.gi.'re.'f.ta/

(traditional greek recipes with a seafood twist)

Experience the authentic taste of Greece as our chef prepares daily seafood dishes inspired by traditional Greek recipes. Don't forget to ask your waiter for the special dish of the day!



Ζυμαρικά /'zi.ma'ri.ka/ (pasta)

SKORDOMAKARONA 39   

Vongole clams, ramson leaves pesto, spaghetti a la chitarra

OCTOPUS BOLOGNESE 35 

Tomato sauce, spices, tagliatelle

"GIOUVETSI" LANGOUSTINE 38  

Orzo, bisque, parsley, chives

GNOCCHI MUSSELS "SAGANAKI" STYLE 32 

Tomato sauce, xinomizithra cheese

SMOKED EEL BOTTARGA "CARBONARA" 50  

Picci, pancetta affumicata

LOBSTER TAGLIATELLE 140  

Onion, leeks, mussels, bisque

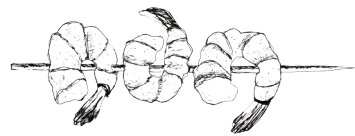
OPEN RAVIOLI 49  

Seafood, lemon, ginger

MUSHROOM RISOTTO 42   

Wild fresh mushrooms

Στα κάρβουνα /'sta kar'vuna/ (charcoal grilled)



FISH OF THE DAY 140/kg 55/Fillet

Whole or fillet with lemon and olive oil sauce

WHOLE LOBSTER 120/kg

LANGOUSTINE 100/kg

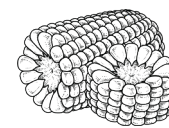
OCTOPUS 30

Smoked florina pepper sauce

CALAMARI 28

Sauce from its own ink

SHRIMP 75/kg



Συνοδευτικά /'si.no.'ðev.ti.ka/ (side dishes)

GRILLED OR STEAMED VEGETABLES 12 

BROCCOLINI 18  

Parmesan cheese and garlic oil

GREENS 10 

Olive oil with lemon

FRIED RICE 12 

Egg, herbs, onion, broccolini, chili

CORN SALAD 14 

Leek, herbs, red pepper, spring onion

MASHED POTATOES 14 

Olive oil, herbs



Κρέας /'kre.as/ (dry aged meat)

STRIP LOIN 145/700gr

TOMAHAWK 165/1kg

RIB EYE WITH BONE 85/300gr

PORTER HOUSE 220/1kg

TOMAHAWK WAGYU 480/1,2kg

 Vegetarian  Gluten  Dairy  Nuts

Kindly advise us of any special dietary requirements or allergies that we should be aware of.

Prices are in Euros and inclusive of all taxes. Service charge is not included / Person in charge in case of market inspection: Andromachi Katsoula