

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 15
PITA BREAD 13



Σαλάτα /'sa'lata/ (salads)

GREEK SALAD 25
Tomatoes, cucumber, olives, feta and tsalafouti cheese

SANTORINIAN 28
Cherry tomatoes, katsuni, white aubergine, chlorotiri cheese

SEA CAESAR SALAD 30
Iceberg, tuna crispy bacon, aged Parmesan, corn, avocado, yogurt dressing with lemon and garlic

TUNA SALAD 30
With tuna confit, lettuce, boiled egg, cherry tomatoes, corn, fresh onion, dill, capers, red beans, dressing with mustard and lemon

LOBSTER SALAD 60
Varieties of tomatoes, burrata, watermelon, basil

CRAB & CUCUMBER SALAD 45
Zucchini, purslane, spring onion, lime and fresh herbs



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

BONITO TATAKI 30
Seasonal greens, artichoke, taramosalata and lemon-olive oil dressing

TUNA BELLY CARPACCIO 45
With shallot onion, caper and olive oil

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

SHRIMP CABBAGE "DOLMA" 36
Red shrimp from Mani, cabbage and "avgolemono" sauce

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)

TRADITIONAL "TARAMOSALATA" 14
Creamy fish roe spread with potato chips

SANTORINIAN FAVA 14
With grilled mushrooms and flatbread

TZATZIKI 14
With cucumber & garlic

KEFALONIAN COD PIE 28
Traditional pie with potato and salted cod

COD PETALI 30
Fried cod, skordalia with saffron, piment d'espelette

TUNA BELLY 'SOUVLAKI' 55
With pepper schnitzel and gremolata

FRIED CALAMARI 28
Anchovy mayo, lemon zest

GRILLED TUNA KEBAB 50
Pita bread, smoked yogurt and charred tomato



Ποικιλία Χαβιαριού /'Pikilia Chaviariou/ (Selection of Caviar)

Royal Ossetra Caviar 30g | 140
Royal Gold Reserve 30g | 110
Yarra Valley Smoked Salmon Pearls 30g | 75
Yarra Valley Ikura Salmon Pearls 25g | 65
Petrossian Smoked Pike Roes 50g | 65
Greek Gold Bottarga 30g | 45

Μαγειρευτά /ma.gi.'re.'fta/ (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

TUNA BELLY CARBONARA 50
Picci and Bottarga

LOBSTER TAGLIATELLE 140
Onion, leeks, mussels, bisque

SEAFOOD CAPPELLETTI 60
Lemon and ginger

GREEN RISOTTO 42
Seaweed plankton, smoked eel and green apple

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



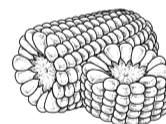
FISH OF THE DAY 140/kg 55/Fillet
Whole or fillet with lemon and olive oil sauce

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 14
BROCCOLINI 20
Parmesan cheese and garlic oil

GREENS 10
Olive oil with lemon

FRIED RICE 12
Egg, herbs, onion, broccolini, chili

CORN RIBS 14
BABY POTATOES WITH GREMOLATA 14
FRENCH FRIES 14

GRILLED ASPARAGUS 18
With yogurt, lime and chili flakes



Κρέας /'kre.as/ (dry aged meat)

STRIP LOIN 145/700gr
TOMAHAWK 165/1kg
RIB EYE WITH BONE 85/300gr
TOMAHAWK WAGYU 480/1,2kg

Vegetarian Gluten Dairy Nuts

Please inform us of any allergies or intolerances you may have. The EU Food Allergen list is available to all guests.

(1) Lactose, (2) Eggs, (3) Nuts, (4) Peanuts, (5) Soy, (6) Molluscs, (7) Crustaceans, (8) Sesame, (9) Sulphur dioxide and sulphites, (10) Cereals containing gluten, (11) Mustard, (12) Lupin, (13) Celery, (14) Fish.

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 dishes with octopus, shrimps and squids are from frozen products. The oil used on salads is olive oil. Sunflower seed oil is used for frying. Responsible for implementation of statutory regulations: Vaggelis Tsolakos