

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
Tsalafouti cheese



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, 'almyrikia' 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

FISH CHARCUTERIE 45
Mortadella, pastrami, bresaola



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

"KOLOPIA" PIE 26
Greens, shrimp with spices and tsalafouti cheese

IONIAN PIE 'WELLINGTON' STYLE 34
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 32
Orzo, bisque, parsley, chives

FISH OF THE DAY WITH COUS COUS 37
Fennel, turmeric, bottarga

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

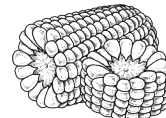
WHOLE LOBSTER 120/kg

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

SWEET POTATO FRIES 14
Lime zest



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