

## B R E A D

Bread Selection with dips 6.00

## S T A R T E R S

Bruschetta Black Angus 24.00

truffle mayo | smoked cheese

Beef Tartare 22.00

marinated in avgolemono sauce | savoy cabbage | rice

Octopus 22.00

fava beans | pickled onions | olive oil-lemon sauce | ink

Grilled Calamari 22.00

olive oil-lemon sauce | chimichurri | ouzo gel

Beef Carpaccio 18.00

truffle | parmesan | rocket leaves | salt blossom | lime

Shrimps 18.00

citrus dressing | cherry tomatoes

Ceviche 17.00

citrus | calamansi | chili | cucumber | onion

Zucchini Flowers 16.00

panko crust | zucchini purée | tomato chutney | anthotyro cheese

Fresh Oysters 4 pcs 20.00

tabasco

## S A L A D S

Chicken 16.50

kale | avocado | cherry tomatoes | pickled onion | corn  
| parmesan | apple dressing

Aegean 14.00

dried aged bread (dakos) | feta | cherry tomato | onion | bell pepper  
| cucumber | olive sand | oregano oil

Superfood 16.00

baby leaves | quinoa | orange | cranberries |  
carrot | zucchini | citrus dressing

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Please inform us of any allergies or intolerances

We use extra virgin olive oil

## P A S T A & R I S O T T O

Tagliatelle 24.00

Cretan smoked pork | egg sauce | metsovone cheese

Tagliolini 38.00

lobster | salted butter

Stringolone 26.00

pulled beef fillet | truffle | Graviera cheese | sour cream cheese | fresh onions

Mushroom Risotto 18.00

porcini mushrooms | shimeji | parmesan | summer truffle

## M A I N C O U R S E S

### FISH

Shi Drum Fish Bianco 32.00

potato | zucchini | soft garlic sauce | herbs | dill oil | lime

Seabass Fricassee 28.00

earth seasonal greens | tomato tartar

Salmon 26.00

asparagus | cauliflower puree | cherry tomato confit

### MEAT

Chicken Ballotine 20.00

stuffed with feta cheese & peppers | broccoli purée | grilled cauliflower  
baby carrots

Lamb Rack 38.00

lemon marinated potatoes | feta cheese cream | thyme sauce

Black Angus Beef Tagliata 36.00

parmesan | Shimeji mushrooms | truffle

Black Angus Rib Eye (300gr) 52.00

crispy potatoes | broccoli | asparagus | corn

### DRY AGED MEAT

please ask our staff about our meat selection available in the fridge

### OUR PHILOSOPHY

We combine flavours based on molecular pairing principles, creating  
harmony and a refined gastronomic experience.

Sustainability: We have adopted a zero-waste policy and local sourcing

Chef: Maria Gizetti