

BREAD

Variety of Bread with dips 6.00

Greek Cheese Fondue 12.00

STARTERS

Ceviche 17.00

mandarin | calamansi | cucumber | chili | onions | citrus

Beef Carpaccio 18.00

truffle | parmesan | rocket leaves | salt blossom | lime

Pork Belly 16.00

salted caramel sauce | salt blossom

Shrimps 18.00

ginger | bottarga | citrus

Bruschetta Black Angus 22.00

truffle mayo | smoked cheese

Calamari Sous Vide 18.00

Taramasalata | chopped tomato | basil | ouzo foam

Fresh Oysters 4 pcs 20.00

chimichurri | tabasco

SALADS

Aegean 11.50

dakos | feta mousse | cherry tomato | onion | bell pepper
| cucumber | olive sand | oregano oil

Chicken 12.00

Lettuce | iceberg | cherry tomatoes | crouton | corn | avocado dressing

Frutal 12.50

baby leaves | mango | strawberries | raisin | citrus dressing | nachos

Caprese 16.00

colourful cherry tomatoes | buffalo Burrata | prosciutto | strawberries | mastic | basil oil

PASTA

Papardelle 22.00

beef cheeks | truffle | graviera Naxou | sour cream cheese | fresh onion

Ravioli 38.00

lobster | flavoured sauce | aromatic mayo | chives

Tagliolini 28.00

oysters | clams | butter sauce

**Gluten free pasta available*

RISOTTO

Mushroom Risotto 18.00

porcini | shimeji | parmesan | summer truffle

MAIN COURSES

FISH

Salmon 24.00

seafood trahanas | white fish roe | bottarga | asparagus

Shi Drum fish Bianco 28.00

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

Seabass Fricassee 26.00

earth seasonal greens | tomato tartar | mussels

MEAT

Chicken 19.00

stuffed with cream cheese | sundried tomato | carrot puree
| baby vegetables | potato pave

Black Angus Tagliata 32.00

parmesan | Shimeji mushrooms | gnocchi | truffle

Lamb Rack 36.00

lemon marinated potatoes | feta cheese cream | thyme sauce

Black Angus Rib Eye 300gr 47.00

corn | king mushroom | potatoes | baby vegetables | flavoured butter

Dry Aged Meat

please be informed about the varieties of meat available in our fridge

Please inform us of any allergies and intolerances.

We use extra virgin olive oil

OUR PHILOSOPHY

The philosophy of our menu is to pair different flavours together based on its molecular structure, combine them harmonically and creatively offering a fascinating trip of taste.

Sustainability: We have adopted a zero-waste policy and a strict local supply chain for most of our products.

Chef: Kefalas Manolis