

## STARTERS

### Seviche Asian Sour 14.00

green apple | yuzu | calamansi | cucumber | chili | Asian herbs | citrus

### Beef Carpaccio 18.00

truffle | parmesan | rocket leaves | salt blossom | lime

### Mussels 12.00

in their natural environment

### Shrimps 17.00

ginger | roe | citrus

### Vitello Tonnato 14.00

Tender beef | tuna | Rhodian capers | chives

### Dolma Inside-Out 12.00

Riceleaf | minced beef | cabbage | fresh herbs | lemon-egg espuma

### Calamari 17.00

white roe | chopped tomato | basil | ouzo air

### Fresh Oysters 20.00

chimichurri | tabasco

## SALADS

### Aegean 11.50

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

### Chicken 12.00

mixed leaves with iceberg | parmesan | bacon | crouton | ceasar dressing

### Frutal 12.50

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

### Caprese 14.00

colourful cherry tomatoes | buffalo mozzarella | basil

## PASTA

### Orzo 18.00

beef cheeks | yogurt | truffle | fresh onion

### Ravioli 38.00

lobster | flavoured sauce | aromatic mayo | chives

### Pappardelle 17.00

beef fillets | bamboo | baby corn | Asian sauce | sesame | mushrooms

*\*Gluten free pasta available*

## RISOTTO

### Risotto 16.00

porcini mushrooms | parmesan | summer truffle

## MAIN COURSES

### FISH

### Salmon 24.00

seafood trahanas | white "taramas" | dry roe | asparagus

### Shi Drum fish "Mylokopi" 28.00

kataifi base | vegetables perles | soft garlic sauce | herbs

### Seabass Fricassee 26.00

earth seasonal greens | tomato tartar | lemon foam

### MEAT

### Chicken 18.00

stuffed with cream cheese and basil pesto | carrot puree  
| baby carrot | pave potato

### Beef Tagliata 28.00

parmesan | Shimeji mushrooms | truffle

### Lamb Rack 32.00

lemon marinated potatoes | feta cheese cream | thyme sauce

### Black Angus Rib Eye 300gr 44.00

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

Please inform us of any allergies and intolerances  
We use extra virgin oil | Bread costs 6€

### 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