

Bread-Spread/per person (2.00)

Cold /Raw dishes

Catch of the day carpaccio with quinoa, citrus and basil **(14.00)**

Shrimp tartare with pickled mussels and fish roe on ink lazani **(15.00)**

Steak tartare with soya, pickled cucumber, sesame and wassabi mayonnaise **(14.00)**

Beetroot salad with carob, rosemary, walnuts and gorgonzola **(9.00)**

Variety of rocket salad with apple, cachews, honey and sheep yogurt **(10.00)**

Appetizers

Mushrooms with potato foam and egg yolk at 72 C **(12.00)**

Beef tail bourguignon with fried gnocchi **(14.00)**

Fresh fried octopus with cucumber, avocado and crispy pork belly **(14.00)**

Shell shaped pasta stuffed with shrimps, cuttlefish ink, turmeric and wild herds
(14.00)

Rabbit with suet, chicken liver pate, carrots and coriander **(15.00)**

Main dishes

Handmade tagliatelle with shiitake mushrooms, bottarga and lime **(16.00)**

Rooster with red wine sauce cooked in vacuum with frumenty and cheese from
Naxos **(17.00)**

Iberico pork chop with topinambur and espresso flavour hollandaise **(20.00)**

Lamb shoulder with smoked eggplant, wheat, yogurt and black garlic **(22.00)**

Special beef cuts with "beurre noisette" mashed potatoes, baby lettuce and parsley
(price depends on the cut)

Catch of the day fillet with celery root "rizoto" and tomatoes
(price depends on the catch of the day)

Desserts

By Christos Vergados

Passion fruit tart, betel meringue and coconut ice cream **(9.00)**

Chocolate mousse with honey, salt butterscotch and honeycomb **(10.00)**

Semifreddo of white chocolate with prosecco and berries **(10.00)**