

**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)**