

Bread-Spread/per person (3.00)

Cold /Raw dishes

Beetroot Salad

Carob / gorgonzola / walnuts / tangerine sorbet11,00

Athenian salad

Fish of the day /red cabbage /citrus sauce/ saffran / mayonnaise.....14,00

Beef tartare

Soya /pickled cucumber / sesame / wassabi mayonnaise.....12,00

Shrimp tartare

Pickled mussels / cuttlefish ink / fish roe.....14,00

Lamb carpaccio

Wild herbs broth / lemon confit / crispy olives.....12,00

Red mullet

Sanguine / colliander / black lentils.....,15,00

Appetizers

Cantharelles

Potato cream / egg in 65 degrees10,00

Grilled squid

Parsley root / peas / chorizo chutney / coconut milk / colliander.....13,00

Fresh stuffed pasta

Shrimps / grilled asparagus / turmeric bechamel / cuttlefish ink.....13,00

Chickpeas

Beef marrow / crayfish.....14,00

Duck Challans

Carrots / ginger / chamomile.....18,00

Main dishes

Wheat

Smoked eggplant / feta cheese /quail egg.....14,00

Rooster

Red wine sauce / frumenty / cheese from Naxos.....17,00

Iberico pork chop

Corns / tomato crust / prosciutto.....22,00

Lamb

Wild greens / fried kale / egg lemon sauce.....20,00

Catch of the day

Taro / fenel / "Bloody Mary" sauce (**price depends on the catch of the day**)

Special beef cuts

Potato cream / hazelnuts / smoked eel gremolata (**price depends on the cut**)

Desserts

By Christos Vergados

Pineapple carpaccio

Marinated in spices / apricot sorbet / greek cheese gel / sage crumble.....**9,00**

Black Forest

Sereno cream / pâte sucrée cocoa / sour cherry sorbet /
almond milk foam**11,00**

Eclair

Chocolate mousse / pistachio praline/ eucalyptus sponge**11,00**

* All the chocolate products we use are from **Valrhona** *

Vintage

Beef Carpaccio

Horseradish / goat cheese / apple / cashews

Red Mullet “Savoro”

Tomato puree / raisin / vinegar / rosemary

Truffle Risotto

Fresh truffle / cheese from Naxos

Pork with Celery

Pork Cheek / celery root / celery

Apple Pie

Vanilla cream / walnut tuille / cinnamon ice cream

45.00