

# M E N U

## Appetizers

Tsigareli with greens and squid

**13€**

Shrimps in kataifi dough with sour sweet sauce

**16€**

Tuna tartare with mango and avocado mousse

**16€**

\*Octopus carpaccio with balsamic vinegar and sour grape pearls with truffle oil

**15€**

Ewe “gyros”

**13€**

Caprese Greek salad with manouri cheese, cherry tomatoes and oregano

**12€**

Cretan salad with watermelon, feta cheese, red onion and mint

**12€**

Mix seasonal salad with carob honey vinaigrette

**11€**

Mix green salad with seasonal fruit, walnuts and gorgonzola cheese

**12€**

Greek salad with cous cous and feta cheese mousse

**12€**

Handmade breads

**3€**

Soup of the day

**9€**

## **Main dishes**

Veal soffrito with potatoes textures

**18€**

Cous cous from Pontus in tomato sauce and Cuttlefish in sous vide

**17€**

Veal Rib-eye with sautéed spinach and potato puree with truffle

**33€**

Croaker with chorizo and beans textures

**19€**

Tuna in fennel crust, poppy seed, chili and lemon zest with tabouleh

**17€**

Bream “bourdeto” with feta cheese panna cotta

**17€**

Pappardelle with egg sabayon and gruyere cheese with urchin pearls

**15€**

Risotto like “gemista” vegetables stuffed with rice

**14€**

“Pastitsada” Dumpling of roaster with tomato sauce flavored with spices and cream of gruyere cheese

**17€**

## **Desserts**

Pavlova soup with whipped ice cream

**5€**

Trilogy of chocolate with forest fruits sorbet

**5€**

Ravani with white chocolate cream namelaka and lemon grass

**5€**

Baklava ice-cream

**5€**

Executive chef  
**Miltos Armenis**