

Starters

Grilled Calamari

Sautéed artichokes, vinaigrette potatoes

(GF, VT)

18

Fava Cream

Sautéed onions, kritamo, tomatoes confit

(GF, VG, VT)

14

Stuffed Eggplant

Smoked feta, roasted aubergines and bell peppers salad, chili oil

(DF, GF, VG, VT)

14

Grilled Octopus

Red lentils, basil and arugula salad

(GF, VT)

19

Greek-style Meatballs

Smoked yogurt, tomato chutney, grilled pita

18

Raw

Red Tuna Carpaccio

Tomatoes brunoise, wasabi and mirin dressing

(DF, VT)

18

Sea Bass Ceviche

Watermelon, pears, spring onions, lemon dressing

(DF, GF, VT)

18

Beef Tartare

Summer truffle, spring onions, capers, toasted bread

18

Salads

Kale Salad

Avocado, grapes, goji berries, carrots, broccoli, pistachios, chia seeds, lemon vinaigrette

(DF, GF, VG, VT)

17

Greek Salad

Tomatoes, cucumbers, olives, onions, feta cheese, extra virgin olive oil

(GF, VT)

16

Romaine Salad

Lettuce heart, French beans, almonds, échalote, white mushrooms, shaved gruyere

(DF, GF, VG, VT)

14

Grilled Prawn Salad

Sweet potatoes, black chickpeas, peanut butter dressing, mint

(DF, GF, VT)

19

Ntakos Salad

Carob rusks, capers, salted cod, cherry tomatoes

(DF, VT)

16

Black Lentils Salad

Sliced avocado, diced mango, goji berries, Vinsanto-flavored raisins

(DF, GF, VG, VT)

16

Pasta and Risotto

Skioufichta

Lemon confit, olives, capers, thyme, feta cheese

(VT)

22

Gluten-free Linguine

Cherry tomatoes, basil

(DF, GF, VG, VT)

18

Buckwheat Risotto

Cuttlefish, prawns, lemon bisque

(GF, VT)

24

Main Courses

Red Snapper

Grilled fillet, chia seeds, sauce vierge

(DF, GF, VT)

29

Mediterranean Lobster

Grilled lobster, ouzo, tamari salad, pumpkin seeds

(GF, VT)

49

Free-range Chicken

Slow-cooked breast, grilled and flavored with throubi and lemon

28

Greek Grass-fed Beef

Grilled rib-eye tagliata, pepper sauce, cherry tomatoes, aged vinegar

35

Sides

Local greens

(DF, GF, VG, VT)

8

Charred broccoli

(DF, GF, VG, VT)

8

Sautéed green asparagus and roasted cherry tomatoes

(GF, VG, VT)

10

Braised red and white chicory with pomegranate

(GF, VG, VT)

9

Naxos potatoes in sea salt crust

(DF, GF, VG, VT)

8

Easy

Fava Hummus and Crudités

Baby carrots, red radish, Santorini cherry tomatoes, Kalamata black olives, cucumbers, grilled asparagus, yogurt and mint dip, tomato and olive tapenade

(GF, VG, VT)

16

Poke Bowl

Wild rice, lemon prawns, avocado, roasted pineapple, red chili, spring onions

(GF, VT, DF)

18

Koulouri Avocado

Toasted bread ring, avocado spread, mushroom carpaccio, red berries, tomatoes, basil

(VT)

18

Club Sandwich

Toasted pain de mie, slow-cooked chicken, tomatoes, iceberg, grilled bacon, fries

18

Smash Burger

Grass-fed ground beef 80/20, cheddar cheese, potato bun, tomatoes, pickle sauce, fries

24

Beyond Burger

Potato bun, "Beyond" vegetarian burger, guacamole, vegan paprika mayo, lettuce, fries

(VG, VT)

26

Desserts

Pavlova

Pavlova with Greek yogurt and red fruits

(GF, VT)

14

Crème Brûlée

Pear and milk cream, pear jelly, Madagascar vanilla ice cream, milk crumble

(VT)

14

Sesame

Tahini and dark chocolate mousse, Pasteli, basil sauce

(VT)

14

Seasonal Fresh Fruit Selection

(DF, GF, VG, VT)

12

Ice Cream and Sorbet Selection

(DF, GF, VG, VT)

12

DF: Dairy-Free, GF: Gluten-Free, VG: Vegan, VT: Vegetarian

Embracing a sustainable culture, our menu is created with locally and sustainably sourced produce. The olive oil used in our fare is organic and collected in Epidaurus, Peloponnese, our vegetables are bio and garnered locally, while all our fish are originated from the region of the Cyclades.

Food on this menu may contain traces of nuts and gluten. Please ask our associates for further clarifications. We welcome inquiries from customers that wish to know whether any dishes contain particular ingredients. Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.

