

# LUNCH MENU

## Starters

### **Fava**

cooked onions, kritamo (GF, VT)

12

### **Smoked eggplant salad**

smoked feta cheese, roasted bell peppers, chili oil (GF, VT)

12

### **Traditional pie of the day** (VT)

12

### **Saganaki**

Santorini chloro cheese, chili marmalade, lemon confit (GF, VT)

12

### **Greek style meatballs**

smoked yoghurt, tomato, grilled pita bread

14

### **Fried calamari**

avocado and turmeric dip (DF, VT)

16

### **Grilled octopus**

red lentils, green curry, basil, arugula (GF, VT)

18

### **Organic roasted beetroots and avocado salad**

dill and mint leaves, orange, lemon dressing (DF, GF, VG, VT)

12

## **Salads**

### **Greek salad**

tomatoes, cucumber, olives, onions, feta cheese, extra virgin olive oil (GF, VT)

14

### **Santorini 'ntakos' salad**

haroupi rusk, capers, salted cod, cherry tomatoes, capers (VT)

16

### **Super food salad**

kale, avocado, grapes, goji berries, carrot, broccoli, pistachios,  
chia and lemon vinaigrette (DF, GF, VG, VT)

14

### **Tabbouleh prawn salad**

chopped tomatoes, lemon, mint, parsley (GF, VT)

16

### **Grilled mushroom salad**

baby gem, fresh ginger, herbs (VT)

12

## **Raw Bar**

### **Carpaccio of the day** (DF, GF, VT)

16

### **Ceviche of the day** (DF, GF, VT)

18

### **Beef tartare** (DF)

18

## **Main courses**

### **Gluten free linguine**

tomatoes, basil (GF, VT)

18

### **Grilled and smoked white eggplant**

balsamic cream, yoghurt cream (GF, VT)

18

### **Black rice risotto with calamari** (GF, VT)

22

### **Free range chicken breast**

slow cooked then grilled, flavoured with throubi

24

### **Roasted lamb rack**

herbs crust, lamb jus

28

### **Crispy chicken burger**

guacamole, jalapeño mayo, french fries

17

### **Grilled croaker fillet** (GF, VT)

26

### **Local whole fish** (DF, GF, VT)

### **Grilled Mediterranean lobster**

ouzo flavor, tamarix salad, pumpkin seeds (GF, VT)

44

### **Grilled king crab** (GF, VG)

49

## Sides

Local greens (DF, GF, VG, VT)

Charred broccoli (DF, GF, VG, VT)

Grilled cauliflower and turmeric (DF, GF, VG, VT)

Roasted cherry tomatoes (DF, GF, VG, VT)

Baby potatoes (DF, GF, VG, VT)

Roasted mixed mushrooms (GF, VT)

## Desserts

### Chocolate fusion

bitter chocolate, extra virgin olive oil tart (VT)

14

### Lemon cream

grapefruit sorbet, Greek yoghurt foam, salted almond crumble (VT)

12

### Yoghurt Pavlova

summer fruits (GF, VT)

14

### Chocolate mosaic (VG, VT)

12

### Selection of seasonal fresh fruits (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 enquiries 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.