

# SNACKS

## **Fava hummus and crudité**

baby carrot, red radish, Santorini cherry tomatoes, Kalamata black olives, katsouni, grilled asparagus, yoghurt and mint dip, tomatoes and olives past (GF, VT)

14

## **Chicken club**

slow cooked chicken breast, romaine, emmental cheese, bacon, potatoes chips

17

## **Freshly ground black Angus burger**

toasted brioche, french fries

19

## **Shrimp skewers**

asparagus and broccoli casserole, chives and lime dressing (GF, VT)

21

## **Salmon bowl**

slow cooked salmon, broccoli steak, fresh fava beans, avocado, maple syrup and soy dressing, sesame seeds (DF, VT)

18

## **Avocado toast**

brioche, red berries, yoghurt and basil foam

16

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.