

BAR BITES

Gold beef sashimi mini burger

19

Red tuna tataki, red fruits, wasabi sorbet

(GF, VT)

18

Sea bream carpaccio, katsouni, mint

(DF, GF, VT)

15

Roasted langoustine, Thesauri Greek caviar,
lemon grass broth (GF, VT)

19

Beef and beetroot tartar, burned pearl
onions (DF, GF)

14

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.