

Salads

Greek salad with cherry tomatoes, xinomizithra (fresh soft cheese) from Crete, barley croutons, caper leaves and oximeli (honey-vinegar) dressing.	10,00€
Royal quinoa salad with crunchy greens, dried fruits and sweet and sour citrus dressing.	13,00€
Spinach salad with strawberries, pear, toasted hazelnuts, goat cheese and refreshing strawberry dressing.	12,00€
Juicy roasted beetroots with ginger marinated shrimps*, green apple and fresh coriander dressing.	15,00€
Roman salad with chicken 70°C, gruyere cheese from Tinos island, spicy croutons and smoked eggplant dressing .	12,00€
Mozzarella bufala with rocket, cherry tomatoes, crispy pita bread and white truffle oil.	13,00€

Appetizers

Grilled octopus* with potato écrasé, fresh oregano, capers and sun-dried tomato .	16,00€
Calamari* with oregano pesto and aromatic herb bulgur .	17,00€
Veal carpaccio in spiced crust, extra virgin olive oil and aged parmesan flakes.	12,00€
Grilled mastelo cheese with avocado-fig tartare, toasted hazelnuts and grape syrup .	12,00€
Trilogy of traditional greek spreads: Santorini fava beans with Vinsanto, Smoked eggplant salad with aromatic coriander oil and Tarama with bottarga from Messolonghi .	13,00€
Tartare of the day	

Pasta

Fresh tagliatelle with wild mushrooms, speck and white truffle oil .	16,00€
Rigatoni with tomato confit, diced prosciutto and bocconcini .	14,00€
Shrimp* risotto with saltwort, lemon zest and fresh basil .	18,00€
Crayfish* orzo with fresh tomato, fennel and aromatic verbena sauce .	23,00€

Catch of the day

Salmon fillet with cauliflower couscous, beetroot and citrus sauce.	20,00€
White grouper with string beans, fresh tomato, carrot puree with coriander and lemon foam.	29,00€
Fish of the day per kilo.	80,00€

Premium Cuts

Veal fillet with smoked eggplant puree and refreshing potato salad .	26,00€
Black Angus Ribeye with thyme baby potatoes and carrot puree.	32,00€
Veal Tagliata with aromatic oil and rocket salad with aged gruyere flakes.	24,00€
Chicken 70°C with bulgur, grilled vegetables and lemon thyme sauce.	16,00€

Desserts

Chocolate mousse with salted caramel and mocha ice cream.	10,00€
Tsureki (sweet bread) with vanilla cream and sour cherry sauce.	9,00€
Light yogurt mousse with marinated melon and watermelon, topped with a crunchy oat crumble.	8,00€



a la carte menu

Extra virgin olive oil and sunflower frying oil are used for our dishes

Where mentioned, shrimps, calamari and octopus are frozen.

Otherwise your waiter will advise you.

Please advise your server for any food allergies prior to ordering

Market Inspection Mr Konstantinos Liapis

Prices inclusive of service fee, all taxes and duties.

Consumer is not obliged to pay if the notice of the payment

has not been received (receipt - invoice)