



*Our menu is designed to be shared by the whole table  
Each dish is served when it is ready*

### **HORS D'OEUVRES**

Tarama, bottarga powder, dill oil  
Tzatziki with only a pinch of garlic (V)  
Roasted red pepper, tingly feta cream, thyme olive oil (V)

### **RAW**

Sea bass tartare, avocado mousse, squid ink puff rice  
Sea bream carpaccio, lime and lemon zest  
Tuna tartare, pine nuts, lagana bread toast (N)  
Whole langoustine, citrus dressing  
Beef tartare, confit egg yolk, shiso leaves

### **SALADS**

Greek salad with cherry tomatoes and small Cretan rusks (V)  
Beetroot, goat cheese, hazelnut and garlic oil (V) (N)  
Kavourosalata with handpicked white crab and spicy creamy sauce

### **HOT PLATES**

Shredded lamb shoulder tacos, cumin yogurt  
Okra fries, paprika dip (V)  
Feta tempura with lemon marmalade and caper meringue (V)  
Smoked aubergine, tahini, thyme honey (V)  
Courgette cakes, cucumber and mint dip (V)  
Grandmama's meatballs

### **PASTA & RICE**

Artichoke risotto a la polita (V)  
Lobster, orzo pasta Giouvetsi  
Braised short rib "pastitsada", fresh tagliatelle

### **WOOD & CHARCOAL**

Whole grilled calamari, yuzu and jalapeno broth  
Octopus, olive and caper tapenade  
Jumbo prawns, saganaki sauce  
Wild sea bass, herb lemon olive oil  
Chicken thigh souvlaki skewers  
Lamb cutlets, hunkar begendi  
Rib of beef 400gr, bone marrow jus

### **SIDES**

Oven roasted potatoes, fresh oregano (V)  
Roasted cauliflower, black truffle, crème fraiche (V)  
Baby gem, avocado, dill and spring onions (VE)  
Broccoli, lemon oil, spring onion and dill (VE)