

Dinner

18:00 - 00:30

menu

Homemade bread with dip
2,00€

Salads

Marinated cherry tomato, capper leaves, local soft cheese, spearmint, olive oil, sea salt, oregano.
10,00€

Local black lentils, fresh medium grilled tuna, cappers, herbs, caramelised balsamic
13,00€

Local "chorta", sea salt, olive oil, fresh lemon
7,00€

Kale, radicchio, lettuce, grilled chicken, marinated mushrooms, caramelised carrots, rosemary, basil dressing
14,00€

Fresh spinach, radicchio, lettuce, iceberg, grilled goat cheese, onion pickle, raisins, mustard dressing
10,00€

Mixed green salad, louza from Tinos island, Mellon, peach dressing.
14,00€

Appetizers

Grilled shrimps, smoked bacon, sweet chilly sauce, fresh coriander
12,00€

Fresh crab salad, grilled avocado, chilly oil, baby leaves
16,00€

Grilled local gruyere, cherry tomato chutney, poppy seed
8,50€

Grilled octopus, fish roe cream, lime zest, chives oil
16,00€

Sliders, beef, cheddar, bacon, caramelized onions, mayo, ketchup. (2 pieces)
9,00€

Handmade ravioli with fresh fish, oyster broth, white wine, herbs.
14,00€

Sauté baby potatoes, carrots, zucchini, local chorta, lemon dressing, truffle olive oil
9,00€

Grilled asparagus, steamed lemon shrimps, picked courgette, soft cheese cream
14,00€

Cheese platter from Cyclades 14,00€ Fried ravioli, panko, porcini, truffle mayo.
12,00€

Greek sushi, marinated anchovies, dill, lemon zest, tarama cream.
12,00€

*Homemade pita bread, rib-eye, baby rocket, onion pickle, cherry tomato, truffle oil, chives oil,
fresh truffle.*
16,00€

Tartar and Carpaccio. (Raw)

Shrimp tartar | Chives, chilly, fresh pepper, bloody mary dressing.
14,00€

Wild fish ceviche | Fresh coriander, chives, chilly, lime, cherry tomato, olive oil, sea salt, fresh pepper.
14,50€

Beef carpaccio | Horseradish sauce, baby leaves, crouton, onion pickle.
16,00€

Salmon Gravlox | Carob barley, fresh cucumber, pickled onion, lemon curd.
14,50€

Pasta

Fresh salmon, zucchini, fresh tomato sauce, heavy cream, dill
16,00€

Fresh tomato sauce, local sausage, local soft cheese, fresh basil.
13,00€

Orzo, porcini, truffle olive oil, fresh truffle, parmesan, chives.
20,00€

Orzo, shrimps, fresh tomato sauce, bisque, local soft cheese, oil dill, lemon zest
16,00€

Smoked bacon, egg yolk, fresh pepper, garlic, parmesan
14,00€

Fresh crab, rocket, lime, olive oil, sea salt, fresh pepper, chili
17,00€

Bottarga from Messolonghi grilled fresh fish, chili, squid ink, lemon zest.
22,00€

Fish

Catch of the day, olive oil with lemon dressing, chives.
28,00€

Shrimp burger, ginger pickle, carrot pickle, sweet chili, rocket, avocado cream.
16,00€

Meat

Black Angus steak grilled 250gr, chimichurri sauce, butter truffle.
26,00€

Beef fillet grilled, olive oil lemon dressing
24,00€

Porter house steak 20 days dry aged, 1 kilo. (For 2-3 persons).
75,00€

Iberico Secreto pork chops, 300gr, fresh olive oil, lemon, chives.
22,00€

Sides

French fries

5,00€

Saute vegetables (baby potatoes, zucchini, carrots)

4,50€

Local chorta

4,50€

Grilled king oyster mushrooms.

6,50€

Fresh asparagus

6,50€