

starters

homemade bread

with warm, orange and cinnamon spiced olives
(vegan)

variety of spreads

chicory tzatziki, dried tuna botarga taramosalata, spicy cheese spread with tomato marmalade, pita bread

melon gazpacho

graviera mousse, herb phyllo dough, fennel oil
(vegetarian)

zucchini pie rolls

anthotyro, staka cream, pistacchio, pickled zucchini blossoms
(vegetarian)

tomato salad

roasted tomato, eggplant salad, olive dust, feta foam, pickled onion
(vegetarian)

marathopita

fish of the day carpaccio, shrimp bisque, galomizithra

summer salad

green pea panna cotta, cucumber, wheat, yogurt, lemongrass
(vegetarian)

ceviche

fish of the day, grape leche de tigre, verjus, pumpkin seeds, marinated seaweed

pork stuffed vine leaves

rice, lemon confit, herb gel

octopus croquette

black fava, ouzo-saffron gel, florina pepper sorbet, caper spoon sweet

squid

sun-dried tomato, chickpeas, avocado tarama, bread crisp

cretan dumpling

tomato consomme, zigouri, pickled vegetables

shrimp

wild red shrimp, beetroot cream, couscous, shrimp powder

sweet pumpkin risotto

peach, orgeat, almond butter, spearmint
(vegan)

eggplant risotto

tomato sauce, eggplant, basil, gruyere
(vegetarian)

main

rooster

marinated with kefir and tomato, spinach cream, tomato tartare

pork

bio-organic local pork, corn puree, grilled kale, pineapple cream, yeast sauce

fish

kakavia pilaf, pickled fennel root, herb oil

beef

bio-organic 250 gr fillet, asparagus, potato, black garlic

desserts

xerotigano

sweet mizithra cream, moustalevria, cinnamon ice cream, honey

chocolate - orange - olive oil

orange parfait, chocolate sauce, olive oil marmalade, fleur de sel

fruits and flowers

citrus cremeux, carob crumble, kiwi caviar, yogurt sorbet, pollen