

A BREEZY FUSION OF CONTEMPORARY CUISINE TO SHARE, PLAYFULLY SHOWCASING FRESH LOCAL FISH & TREASURES FROM THE ARCHIPELAGO IN AN UNEXPECTED CYCLADIC BACKDROP.



Άρτος /'artos/ (bread)

BREAD ROLLS, LADENIA 12   



Σαλάτα /'sa'lata/ (salads)

GREEK SALAD 24  

Tomatoes, cucumber, olives, feta and tsalafouti cheese

SANTORINIAN 28   

Cherry tomatoes, katsuni, white aubergine, chlorotiri cheese

GREEN SALAD 28

Baby lettuce, sweet chili, sesame, lime

Extra choices with: chicken 3 | smoked shrimp 5

TUNA SALAD 30

With tuna confit, lettuce, boiled egg, cherry tomatoes, corn, fresh onion, dill, capers, red beans, dressing with mustard and lemon

LOBSTER SALAD 60 

Varieties of tomatoes, burrata, watermelon, basil

TAHINI CRAB SALAD 45

With seasonal vegetables, blue crab from Katerini, tahini and lime sauce



Ωμό - Παστό /'o.mo - 'pasto/ (Raw- Cured)

LAKERDA BONITO 30

Pickled beetroot onion, 'almyrikiá' greens

TUNA BELLY CARPACCIO 45

With shallots onion, caper and olive oil

TARTAR FISH OF THE DAY 32 

Shallots, avocado, cucumber, chives, jalapeno dressing

AGED AMBERJACK CEVICHE 34

Onion, green olives, tomato confit, kritamo, coriander, ceviche vinaigrette

RED SHRIMP FROM MANI 36 

With red fruits, tuna bacon, hazelnut, chili-framboise sorbet

SMOKED SWORDFISH CARPACCIO 32   

Taramas, citrus vinaigrette, chili-lime sorbet, jalapeno slices

FRESH OYSTERS PER PIECE 14

Olive oil, lemon, green apple



Selection of Caviar

Royal Ossetra Caviar 30G | 140

Royal Gold Reserve 30G | 110

Yarra Valley Smoked Salmon Pearls 30G | 75

Yarra Valley Ikura Salmon Pearls 25G | 65

Petrossian Smoked Pike Roes 50g | 65

Greek Gold Bottarga 30G | 45



Μεζές /'me'zes/ (to share)

TARAMAS 14  

Olive oil, lemon zest

SANTORINIAN FAVA 12 

Onions in olive oil with lemon thyme and chili

TZATSIKI 14  

Cucumber, garlic

FRIED POTATOES 12  

With tomato sauce, Arseniko cheese from Naxos and dried oregano

COD PETALI 30 

Fried cod, skordalia with saffron, piment d'espelette

TUNA BELLY 'SOUVLAKI' 55

Served on a stick with grilled peppers

FRIED CALAMARI 28  

Anchovy mayo, lemon zest

HERRING WITH HUMMUS 30

Smoked herring with fresh onion, chili, and lemon

Μαγειρεύα /ma.gi.'re.'f.ta/ (traditional greek recipes with a seafood twist)

Experience the authentic taste of Greece as our chef prepares daily seafood dishes inspired by traditional Greek recipes. Don't forget to ask your waiter for the special dish of the day!



Ζυμαρικά /'zi.ma'ri.ka/ (pasta)

SKORDOMAKARONA 39   

Vongole clams, ramson leaves pesto, spaghetti a la chitarra

OCTOPUS BOLOGNESE 35 

Tomato sauce, spices, tagliatelle

"GIOUVETSI" LANGOUSTINE 38  

Orzo, bisque, parsley, chives

GNOCCHI MUSSELS "SAGANAKI" STYLE 32 

Tomato sauce, xinomizithra cheese

SMOKED EEL BOTTARGA "CARBONARA" 50  

Picci, pancetta affumicata

LOBSTER TAGLIATELLE 140  

Onion, leeks, mussels, bisque

OPEN RAVIOLI 49  

Seafood, lemon, ginger

RISOTTO 42   

With beetroot and smoked trout

Στα κάρβουνα /'sta kar'vuna/ (charcoal grilled)



FISH OF THE DAY 140/kg 55/Fillet

Whole or fillet with lemon and olive oil sauce

WHOLE LOBSTER 120/kg

Langoustine 100/kg

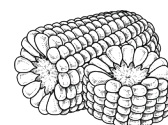
OCTOPUS 30

Smoked florina pepper sauce

CALAMARI 28

Sauce from its own ink

Shrimp 75/kg



Συνοδευτικά /'si.no.'ðev.ti.ka/ (side dishes)

GRILLED OR STEAMED VEGETABLES 12 

BROCCOLINI 18  

Parmesan cheese and garlic oil

GREENS 10 

Olive oil with lemon

FRIED RICE 12 

Egg, herbs, onion, broccolini, chili

CORN SALAD 14 

Leek, herbs, red pepper, spring onion

PUREE POTATOES 14 

Olive oil, herbs



Κρέας /'kre.as/ (dry aged meat)

STRIP LOIN 145/700gr

TOMAHAWK 165/1kg

RIB EYE WITH BONE 85/300gr

PORTER HOUSE 220/1kg

TOMAHAWK WAGYU 480/1,2kg