

## FRESH OYSTERS

€22

Five fresh oysters with Japanese Yuzu, mango pearls and chives  
Served with lime sorbet 2/4/8/13/14

## TUNA TARTARE

€15

Dice of sashimi grade tuna marinated with citrus, bedded on a Ponzu sauce and garnished with fresh coriander, red chilli and avocado 1/2/5/9/12/13

## BEEF CARPACCIO

€15

Thinly cut aromatic beef fillet, garnished with tomato comfit, Parmesan, baby rucola, black summer truffle and micro herbs 2/4/7/9/14

## SPINACH SALAD WITH CRISPY

### MANOURI CHEESE (V)

€17

Baby spinach salad with fried Manouri cheese, dry dates and figs, crispy fennel and roasted hazelnuts. Drizzled with lavender dressing 2/4/7/9/10/14

### BURRATA AND BEETS SALAD (V)

€17

Fresh Burrata cheese served with beet carpaccio, cherry tomatoes, sweet walnuts and baby fresh rocket. Drizzled with almond pesto sauce 7/10/14

## JUMBO BLACK ANGUS TOMAHAWK RIB

€120

Beef Tomahawk rib (1000 gr), chargrilled and served at your table. Accompanied with sauce Béarnaise, selection of mustards and Yuzu dipping sauce 1/2/4/9/13/14

## BEEF CHATEAUBRIAND

€85

Grilled Black Angus tenderloin (600 gr) served with sauce Béarnaise and Florina pepper sauce 1/2/4/7/9/10/14

## WRECKFISH IN CRUST (vlachos)

€85  
PER kg

Baked in aromatic salt crust and served with parsley olive oil 4/5/14

## KING PRAWNS

€40

Four Atlantic black king prawns sautéed and flamed with Ouzo, finished with fresh tomatoes, basil and thyme 1/3/14

## SEAFOOD PLATTER

€60

Grilled king prawns, octopus, fried soft-shell crabs and baby calamari. Served with beetroot-fava purée, parsley-olive oil, oregano fried potatoes and vegetables 2/3/4/8/9/14

## ORZOTTO WITH SEAFOOD

€25

Orzotto with fresh black mussels, prawns and calamari, tossed in virgin olive oil with red chilli pepper and finished with shrimp bisque, lime zest and fresh herbs 1/2/3/7/8/14

## SIDE DISHES

€5

Roasted vegetables with crumbled Feta

Wedge potatoes with herbs

Quinoa and vegetables

Beetroot fava

# The Menu

### NEW STYLE BAKLAVA

Pistachio mousseline, caramelized pistachio, pistachio crumble, crispy phyllo pastry and kaimaki ice cream

2/3/4/7/10/14

€9

### VANILLA PANNA COTTA

Vanilla panna cotta served with Crème de Cassis Cream, red fruits, strawberry-lime coulis, and crunchy biscuit

2/4/7/14

€9

### MOUSSE AU CHOCOLAT

Milk chocolate mousse with Savoyard biscuits, caramelized hazelnuts, chocolate crumble and infused coffee cream

2/4/7/10/13/14

€9

 = Suitable for vegetarian     = Suitable for vegan

*Prices include service and all legal surcharges.*

# Desserts