
















* Many of our products are not listed. Please let us know about any allergies or intolerances, as well as your food preferences.


 **Vegetarian**  **Vegan**  **Gluten Free**  **Nut Free**  **Dairy Free**

– APPETIZERS –


 Fresh Bread	Beef Tartare "Soutzoukaki"
Our own production olive oil	Soutzoukaki Sauce / Herb-infused Olive Oil / Toasted Bread
 Greek Salad	Eggplant "Papoutsaki"
 Cherry Tomatoes / Pickled Cucumber / Eschalot Onion / Syros Capers / Green Olives / Feta Mousse / Sourdough Crouton (Vegan / Vegetarian version available)	Eggplant Baked in Vine Leaves / Florina Pepper Ketchup / Fluffy Béchamel / Beef Cheeks
 Summer "Bostani"	 Octopus with
Zakynthian Xoiromeri (cold cuts Ham) / White Beans / Seasonal Greens / Beetroot Soil / Grape	 "Gemista" Cream
 Grilled Zucchini Pie	 Tarama Cream / Anise Oil / Lefkada Salami / Onion Chips
Aromatic Filling / Mint Yogurt / Zakynthian Oil-Graviera (cheese)/ Anise Oil	 Marinated Shrimp
Cockerel Croquette	 Avocado Cream / Greek Avgotaraho Mesologgiou (Bottarga) / Grapefruit / Basil / Tarama with Ink
Carrot Cream / Truffle Mayonnaise / Potato Emulsion	Roasted Beef Bone Marrow
	with Chimichurri / Aromatic Butter / Toasted Bread / Chili

– MAINS –

 **Spinach Risotto**

 Spinach Foam / Herb-infused
Olive Oil / Lemon

 **Handmade Pasta**

 Assorted Wild Mushrooms /
White Truffle Oil / Chives /
Porcini Powder
(Vegan / Vegetarian version available)

"Zakynthian Pastitsio"

Beef Tail / Béchamel Foam /
Nutmeg

"Leek-Celery" Pork


Pork Cheeks / Celery Root Cream
/ Leek-Celery Foam / Lemon
Sauce

Free-Range Chicken

Corn Cream / Messinian Sfela
Cheese / Roast Chicken Sauce /
Salt-baked Eschalot/ Onion Gel


Sea Bass "Tsigareli"

Potato Cream / Raisins / Confit
Potato / Sautéed Greens

 **Fricassee Lamb**

Aromatic Greens / Avgolemono
(Egg-Lemon Sauce)/ Grilled
Lettuce / Celeriac Cream




 Vegetarian

 Vegan

 Gluten Free

 Nut Free

 Dairy Free

– BARBEQUE –

Depends on the availability



Strip Loin Black Angus

* The chef recommends
it medium

.....



Picanha Black Angus

* The chef recommends
it medium

.....



40-Day Dry-Aged Rib Steak

* The chef recommends
it medium

.....

Caramelized Pork Spare Ribs

Smoked BBQ Sauce / Chives /
Bacon Crumbs

.....

SIDES



Country Style Fried Potatoes

.....



Grilled Corn

(Clarified Butter, Himalayan Salt)

.....



Herb Mayonnaise

.....



Celery Root Puree

.....

Red Wine Sauce

(Augustatis)

.....



Truffle Mayonnaise

.....

– DESSERTS –



Milk Chocolate

Chocolate Soil / Marinated
Fruits / Green Apple-Tonka
Ice Cream

.....

Almond

Vanilla Cream / Syrup-soaked
Toast / Almond Biscuit /
Caramel Ice Cream

.....

Passion

Crispy Base / Strawberry
Namelaka / Raspberry Jelly
/ Strawberry – Red Wine
Sauce / Blueberry Ice Cream

.....

Chocolate Tart

Kumquat Gel / White
Chocolate Monte / Givara
Chocolate / Caramelized
Pecan / Kumquat Sorbet

.....

Vegetarian

Vegan

Gluten Free

Nut Free

Dairy Free

Market regulator: Anastasios Grampasas

Prices include all legal taxes and are subject to change without prior notice. We use pure olive oil for all our dishes except the fried ones. The consumer is not obliged to pay if he does not receive the legal document (receipt - invoice)