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

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## – APPETIZERS –

### ✔ **Greek Salad**

Fresh Pitta Bread | Cherry Tomatoes |  
Pickled Onions | Cucumbers | Kalamata  
Olives | Florina Pepper | Syros Capers |  
Zakynthian Prentza Cheese

### ✔ **Courgette Salad with Zakynthian Ham**

Fresh herbs | Grapes | Pickled Chili |  
Roasted Almonds | Melon Dressing

### ✔ **Beetroot Salad with String Beans**

Greek Goat Cheese | Orange | Chicory  
| Beetroot Soil | Aged Balsamic Vinegar

### ✔ **Garlic-Aubergine Salad Smoked on Vine Twigs**

Tomato Sauce | Confit Garlic |  
Spring Onion | Ladotiri (cheese) |  
Garlic Pita Bread on Wood Fire

### ✔ **Ladenia (sourdough) with Ladograviera (Zakynthian cheese)** Caramelized Onions | Fresh Chives

### **Fluffy Bao Buns**

#### **with Vegetable Charcoal**

16 Hour Braised Pork Belly | Chives  
Mayonnaise | Sesame Mix

### **Beef Tartare Black Angus Fricassé**

Fresh Herbs | Salt Cured Egg Yolk |  
Syros Capers | Homemade Brioche  
Flavored with Fresh Oregano

### ✔ **Octopus with Taramoaliada (local tarama mousse)**

Kombu Seaweed | Sesame | Pickled  
Onions | Lime Vinaigrette | Squid Ink  
Vinaigrette

**Fresh Bread** (For 2)

## – MAINS –

✔ **Lamb with Greek pasta**  
XinoMizithra (Cretan Sour Cheese) |  
Fresh herbs

**Papoutsaki Oxtail Ragout**  
Velvety Smoked Aubergine Cream |  
Potato Pops

✔ **Makarounes**  
**(handmade Greek pasta)**  
Chicken | Fresh Mushrooms |  
24 Month Aged “San Michali” (Greek  
cheese) | Truffle Oil

**Salmon with Seasonal  
Wild Greens**  
Lemon Cream | Fresh Peppers |  
Roasted Pine Nuts

**Shi Drum flavored with  
Verdea (winery wine)**  
Fresh Vegetables | Herring Roe /  
Velvety “Verdea” Sauce

✔ **Dolmadaki Risotto**  
Fresh Herbs | Chorizo (Spicy Sausage)

✔ **Open Ravioli with Boutridia**  
**(Zakynthian ratatouille) and**  
**Langoustines**  
Greek Coffee Sauce | Seasonal  
Vegetables | Coriander Oil

**Prawn Spaghetti**  
Oyster Sauce | Fresh Herb

**Lobster Spaghetti with roasted  
Lobster** (Upon Order)  
Oyster Sauce | Fresh Herb



# – BARBEQUE –

Depends on the availability

## Flank Steak Black Angus (Beef) in Espresso

\* The chef recommends it medium

## Beef Filet

\* The chef recommends it medium

## Picanha Steak

\* The chef recommends it medium

## Black Angus Rib Eye

\* The chef recommends it medium

## Trip - Tip Black Angus

\* The chef recommends it medium

## Spare Ribs From Greek Black Pork with Barbecue Sauce

## Beef Sirloin Steak

\* The chef recommends it medium

## Black Greek Free-Range Chicken

## SIDES

- ✔ Country Style Fries Potatoes
- ✔ Wild Greens With Lemon Cream
- ✔ Mix Salad

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## SAUCES

- ⦿ Chive Mayonnaise
- ⦿ Garlic Confit Aioli Sauce
- ⦿ Greek Tuna Sauce

## – SWEET MEMORIES –

### **Chocolate**

Chocolate Cream Flavored  
with Greek Coffee | Brownie  
Fudge | Salted Chocolate  
Soil | Rose Ice Cream

### **Pineapple**

Caramelized Pineapple |  
Rum and Raisin Cake |  
Crispy Almonds |  
Cardamom Foam | Tsoureki  
Ice Cream

### **Ambrosia**

Yogurt Namelaca | Olive Oil  
Biscuit | Honeycomb |  
Seasonal Fruit | Caramelized  
Buttermilk Ice Cream

### **Pistachio**

Choux Pastry | Pistachio  
Cream | Apricot Compote |  
Green Apple and Lemon  
Verbena Ice Cream

Market regulator: Anastasios Grampsas

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)