



SEA & NATURE

PESCATARIAN MENU

Executive Chef: Gkikas Xenakis

Beetroot

grapes | chard | almonds

‘Mageiritsa’

scallops | mussels | dill

John Dory

cauliflower | almond | lemon balm

Risotto ‘Gemista’*

tomato | zucchini | mint

Mushroom

parsnip | rosemary | vegetable demi glass

Tsoureki

honey | cinnamon | orange sorbet

Tasting Menu

5* courses	€90/person
6 courses	€105/person

Wine Pairing

75ml / glass

5* courses	€50/person
6 courses	€60/person

Premium Wine Pairing

75ml / glass

5* courses	€75/person
6 courses	€90/person

*Some courses may contain traces of nuts or other allergens.
Please inform the staff of any allergies or dietary restrictions.*