



TASTING MENUS

Executive Chef: Gikas Xenakis

EARTH & SEA

Cretan Dakos

xinomizithra | tomato | caper

Crab

fennel | plum | chamomile

Meatball Ω3 **

beef tartare | potato | yoghurt

Fresh Fish (Catch of the Day)*

beetroots | amaranth | almonds

Lamb

green beans | eggplant | cumin

Sfakiani Pita

honey | xerotigana pastries | grapes sorbet

4 courses** | €45

Wine Pairing | €25

5 courses* | €55

Wine Pairing | €30

6 courses | €65

Wine Pairing | €35

Cheese course €9

GARDEN & NATURE

Feta - Watermelon

Feta crème brûlée | rocket | wasabi

Beetroots

grapes | amaranth | almonds

Fava**

zucchini | peach | verjuice

Gemista*

tomato | zucchini flowers | spearmint

Moussaka

mushrooms | eggplant | potato béchamel

Macedonian Halva Mousse

tahini praline | pistachio | lemon sorbet

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Wine Pairing | €35

Cheese course €9

Some dishes may contain nuts or their derivatives.
Please inform our staff for any allergies or dietary requirements.