



TASTING MENUS

Executive Chef: Gikas Xenakis

EARTH & SEA

Tomato

goat cheese | cherries | rose

Green Beans

tomato | arseniko | kumquat

Crab

fennel | peach | chamomile

Aegean Fish **

apricot | corn | shimeji

Pastitsio *

braised oxtail | wild mushrooms

Lamb

fava | zucchini | green olives

Ekmek

bitter almond | cinnamon | pear

Tasting Menu

5 courses**	€ 90
6 courses*	€ 105
7 courses	€ 120

Wine Pairing

75 ml/ glass

5 courses	€ 50
6 courses	€ 60
7 courses	€ 70

GARDEN & NATURE

Tomato

goat cheese | cherries | rose

Green Beans

tomato | arseniko | kumquat

Zucchini

peach | lime | avgolemono

Eggplant **

dates | granola | peppers

Revithada *

chickpeas | fennel | Florina peppers

Wild Mushroom

parsnip | black truffle | roots

Pistachio

milk | crispy rice | cherries

Tasting Menu

5 courses**	€ 75
6 courses*	€ 90
7 courses	€ 105

Premium Wine Pairing

75 ml/ glass

5 courses	€ 75
6 courses	€ 90
7 courses	€ 105