

# MENU

In our attempt to highlight local products from various regions, always based on seasonality and tradition and in combination with modern techniques, we offer a trip in Greece through our view.

Chef Charis Nikolouzos

## MENU DEGUSTATION

### DISCOVERY MENU

Five courses.

50.00€

### CHEF'S MENU

Six courses.

60.00€

## APPETIZERS

### SWEET PUMPKIN VELOUTE

Smoked bacon- levanter ice cream, pistachios from Aegina.

11.00€

### SEAFOOD DAKOS (RUSK)

Carob rusk, grated tomatoes, spicy cheese spread, octopus\*-anchovy in vinegar, avocado cream.

14.00€

### GREEK SALAD

Tomatoes, cucumbers, pickled onions, peppers, capers, oil rusks, olives, fresh oregano, feta cheese POP.

12.00€

### BEEF RIB-EYE CARPACCIO

Fresh soft "anthotiro" cheese, sesame paste, mushrooms, vanilla oil.

16.00€

### "SPINACH PIE" SALAD

Baby spinach, goat cheese, scallions, dill vinaigrette, filo pastry-sesame.

11.00€

### SQUID\* AND CELERY ROOT

Etuve and celery root purée, hazelnut crumble, green apple, tarama (fish roe spread) sauce.

13.00€

### SEA BASS TARTARE

Gaspacho tzatziki, bergamot, rose water - fennel granita.

13.00€

### CORFIOT COD PIE

In dumpling, hot potato foam, egg yolk confit, bottarga dust "Trikalinos".

12.00€

### SALMON MARINE

Beetroot textures, yoghurt-dill, orange, chestnut flakes, Greek beer foam.

13.00€

### FRIED CHICKEN

Crunchy crust, slightly spiced mayo with mixture of spices from Corfu, pickled vegetables salad.

11.00€

### BEEF TAIL PANE

Onion cream, tomato marmalade.

11.00€

# MAIN

## PASTA

**CACIO E PEPE**  
**MICROLIMANO SHRIMPS** 18.00€

*Linguine sauté shrimps\* with ouzo, squid\*, rocket, bisque sauce.*

**BEETROOT RISOTTO** 17.00€  
*Smoked pork from Mani, dried leek.*

## FISH

**CORNIVA SEA BASS** 24.00€  
*Wild fennel risotto, zucchini, fennel.*

**COD** 21.00€  
*Chickpeas soup, salami from Lefkada, kalamata olives.*

**RED SEA BREAM** 26.00€  
*Fricassee sauce with wild greens, cauliflower, frumentry tabbouleh from Frumentry.*

## MEAT

**CHICKEN** 17.00€  
*Corn with Zea grain, yoghurt-mint, chicken jus.*

**BEEF FILLET** 29.00€  
*Burnt butter sabayon, variety of mushrooms, red wine sauce.*

**BEEF CHEEKS** 21.00€  
*Potato purée, baby carrots glaze.*

**PORK SHOULDER** 19.00€  
*Green apple purée, potatoes confit, pickled mustard seeds, pork sauce.*

**RACK OF LAMB FRENCH CUT** 24.00€  
*Sofrito sauce, Jerusalem artichoke Etuve in Greek coffee butter.*

**Our restaurant is recommended by the Guide Michelin**



In prices all legal taxes are included (V.A.T. Municipal Tax)

Responsible by the law: Elias Gogos

The oil is olive in salads, fried for used vegetable oil / The cheese is used is Feta cheese

Meat and fish are fresh / \* Frozen Product

The store must have complaints papers in 4 languages (GR-GB-FR-DE).

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT - INVOICE).