

Menu

12:00 – 23:30

Our Bread

Tahini Bread – Focaccia

Appetizers

Cheese balls with chilli marmalade

Fried cauliflower with mayonnaise, lime and coriander

Traditional Louza pork cold cut with smoked cheese and homemade pickles

Trilogy of local fava, eggplant salad and fish roe

Squid with frumenty, green apple puree and kakavia

Meat pie on potato bread, hot cheese spread, frumenty and salted egg yolk

“Black” octopus with Baba Ghanoush, sundried tomato ketchup and grilled onions

Salads

Greek salad with tomato, cucumber, fresh onion, traditional cream cheese and spearmint

“Spinach pie” with fresh spinach, cream cheese with herbs and dill dressing

Carob crispy bread with tomato, hot cheese spread and Santorini caper

Green beans salad, onion, cucumber sorbet and grilled eel

Zucchini salad with avocado cream and crispy prosciutto

Main Courses

Chicken breast with celery ratatouille and spearmint yogurt

Pork tenderloin with local fava, tomato confit and fried caper

Beef tagliata with hot tomato salad and baby potatoes

Lamb tagliata with baked tomato orzo pasta and thyme

Traditional pasta with smoked eggplant and Graviera cheese foam

Shrimp pasta with zucchini, spinach and almonds

Tuna fillet with mustard seed pickles, baby potatoes and mayo-miso

Sea bass fillet with fennel and lemon risotto

Grouper fricassee, egg lemon sauce with cauliflower, spinach and chickpeas crust

Desserts

Malleable chocolate in crispy crust with peanut butter

Choux au craquelin with passion fruits and Dulcey namelaka

Millefeuille with lemon cream, almond crumble and Vinsanto syrup

Baked peaches, syrup with basil and black sesame ice cream