



# Chef's Table

---

## Tomato

Tartar & Textures of Tomato as a Salad

## Yellowtail

Slices of Local Caught Yellowtail, Capers & Fig Leaf Oil

## Caviar

Martini served Caviar, Langoustine & Santorini Fava

## Fennel Bulb on BBQ

Assyrtiko Vinegar, Pickled Fennel, Green Herbs, Fresh Olive Oil

## Fish of the Day

Fillet of Locally Caught Fish Wrapped in Caper Leaves with Eggplant Purée,  
Assyrtiko Wine & Local Flavors Sauce

## Scorpion Fish

Biscuit of Scorpion Fish from Aggelos & Lemon Verbena

## Main Course

---

## Cheese Trolley

Selection of Greek Cheese

## Seasonal Fruits & Strawberry Ice Chocolate Truffle

## Soufflé

Chios Island Mastic & Lemon Sorbet

## Migniardise

---

455€ per person

