





Vegetarian
Menu

STARTERS

Fennel Bulb on BBQ - 38€

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

Quinoa - 28€

Quinoa with Cretan Avocado, Grapes & Pistachio

Fava from Yannis - 38€

Greek mushrooms, Smoked Egg Yolk Underneath Zephyr
of Fava from Yannis Nomikos Estate

MAIN

Ravioli - 32€

Filled with Feta Cheese, Salicorn & Santorinian Dried Tomato Sauce

Risotto - 32€

Cooked with Local Dried Tomatoes and Herbs

DESSERTS

Chocolate - 34€

Hot Mouse of Chocolate Under a Chocolate Disc

Soufflé - 34€

Chios Island Mastic & Lemon Sorbet

Meringue - 30€

Filled with Eucalyptus Ice Cream, Pistachio & Fig Marmalade



Vegetarian
Tasting

Tomato

Tomato as a Salad Under a Thin Layer of Frozen Tomato Disc

Fennel Bulb on BBQ

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

Quinoa

Quinoa with Cretan Avocado, Grapes & Pistachio

Fava from Yannis

Greek mushrooms, Smoked Egg Yolk Underneath Zephyr
of Fava from Yannis Nomikos Estate

Ravioli

Filled with Feta Cheese, Salicorn & Santorinian Dried Tomato

Cheese Trolley

Selection of Greek Cheese
Supplement | 24,00

Meringue

Filled with Eucalyptus Ice Cream, Pistachio & Fig Marmalade

Migniardise

Menu Degustation: 200€ per person

Wine Pairing: 145€ per person

Premium Wine Pairing: 252€ per person

Cocktail Pairing: 120€ per person

Non-Alcoholic Pairing: 95€ per person



STARTERS

Fennel Bulb on BBQ - 38€

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

Quinoa - 28€

Quinoa with Cretan Avocado, Grapes & Pistachio

Artichoke - 28€

Cooked in a Cocotte with Extra Virgin Olive Oil

MAIN

Risotto - 32€

Cooked with Green Herbs & Tofu

Linguine - 42€

Mushrooms Variety & Truffle

DESSERTS

Fresh Fruits - 28€

Tartar from Fresh Seasonal Fruits, Pink Frozen Disc & Fennel Flowers

Sorbet Variety - 28€

Variety of Local Flavors



Tomato

Tomato as a Salad Under a Thin Layer of Frozen Tomato Disc

Artichoke

Cooked in a Cocotte with Extra Virgin Olive Oil

Quinoa

Quinoa with Cretan Avocado, Grapes & Pistachio

Fennel Bulb on BBQ

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

Risotto

Cooked with Green Herbs & Tofu

Fresh Fruits

Tartar from Fresh Seasonal Fruits, Pink Frozen Disc & Fennel Flowers

Migniardise

Menu Degustation: 200€ per person

Wine Pairing: 145€ per person

Premium Wine Pairing: 252€ per person

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Non-Alcoholic Pairing: 95€ per person



Gluten Free
Menu

STARTERS

Carpaccio Sea Bream - 36€

Thin slices Of Sea Bream Marinated with Vierge Sauce,
Pickled Fennel & Caper Leaves

Quinoa Bowl - 32€

Quinoa, Tofu, Cucumber, Cherry Tomato, Smoked Salmon, Shrimps,
Soya-Lime Vinaigrette

Risotto - 32€

Cooked with Local Dried Tomatoes and Herbs

MAIN

Red Bream - 54€

Fillet of Local Red Bream, Slow Cooked Fennel & Parsley Sauce

Beef - 70€

Greek Fillet of Beef, Rolled in a Thin Layer of Beef Cecina,
Crispy Potatoes & Santorinian Red Wine Sauce

Chicken - 42€

Chicken Breast Roasted with Herbs, Eggplant Puree, Onion Pickles & Mushrooms

DESSERTS

Fresh Fruits - 28€

Tartar from Fresh Seasonal Fruits, Pink Frozen Disc & Fennel Flowers

Meringue - 30€

Filled with Eucalyptus Ice Cream, Pistachio & Fig Marmalade

Sorbet Variety - 28€

Variety of Local Flavors



Gluten Free

Tasting Menu

Tomato

Tomato as a Salad Under a Thin Layer of Frozen Tomato Disc

Fennel Bulb on BBQ

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

Tuna

Thin Slices of Local Tuna, Capers & Fig Leaf Oil

Lobster

Like Kakavia with Lobster Gnocchi & Vegetables

Lamb

Loin & Shoulder of Lamb, Eggplant Tart, Tarragon,
Accompanied with Slow Cooked Neck & Artichoke

Cheese Trolley

Selection of Greek Cheese
Supplement | 24€

Meringue

Filled with Eucalyptus Ice Cream, Pistachio & Fig Marmalade

Migniardise

Menu Degustation: 200€ per person

Wine Pairing: 145€ per person

Premium Wine Pairing: 252€ per person

Cocktail Pairing: 120€ per person

Non-Alcoholic Pairing: 95€ per person

