

A BREEZY FUSION OF CONTEMPORARY CUISINE TO SHARE, PLAYFULLY SHOWCASING FRESH LOCAL FISH & TREASURES FROM THE ARCHIPELAGO IN AN UNEXPECTED CYCLADIC BACKDROP.



## Άρτος /'artos/ (bread)

BREAD ROLLS, LADENIA 15   
PITA BREAD 13



## Σαλάτα /sa'lata/ (salads)

GREEK SALAD 25   
Tomatoes, cucumber, olives, feta and tsalafouti cheese

SANTORINIAN 28   
Cherry tomatoes, katsuni, white aubergine, chlorotiri cheese

SEA CAESAR SALAD 30   
Iceberg, tuna crispy bacon, aged Parmesan, corn, avocado, yogurt dressing with lemon and garlic

TUNA SALAD 30  
With tuna confit, lettuce, boiled egg, cherry tomatoes, corn, fresh onion, dill, capers, red beans, dressing with mustard and lemon

LOBSTER SALAD 60   
Varieties of tomatoes, burrata, watermelon, basil

CRAB & CUCUMBER SALAD 45  
Zucchini, purslane, spring onion, lime and fresh herbs



## Ωμό - Παστό /o.mo - 'pasto/ (Raw-Cured)

BONITO TATAKI 30   
Seasonal greens, artichoke, taramosalata and lemon-olive oil dressing

TUNA BELLY CARPACCIO 45  
With shallot onion, caper and olive oil

TARTAR FISH OF THE DAY 32   
Shallots, avocado, cucumber, chives, jalapeno dressing

AGED AMBERJACK CEVICHE 34  
Onion, green olives, tomato confit, kritamo, coriander, ceviche vinaigrette

SHRIMP CABBAGE "DOLMA" 36   
Red shrimp from Mani, cabbage and "avgolemono" sauce

SMOKED SWORDFISH CARPACCIO 32   
Taramas, citrus vinaigrette, chili-lime sorbet, jalapeno slices

FRESH OYSTERS PER PIECE 14  
Olive oil, lemon, green apple



## Μεζές /me'zes/ (to share)

TRADITIONAL "TARAMOSALATA" 14   
Creamy fish roe spread with potato chips

SANTORINIAN FAVA 14   
With grilled mushrooms and flatbread

TZATZIKI 14   
With cucumber & garlic

KEFALONIAN COD PIE 28   
Traditional pie with potato and salted cod

COD PETALI 30   
Fried cod, skordalia with saffron, piment d'espelette

TUNA BELLY 'SOUVLAKI' 55   
With pepper schnitzel and gremolata

FRIED CALAMARI 28   
Anchovy mayo, lemon zest

GRILLED TUNA KEBAB 50   
Pita bread, smoked yogurt and charred tomato

## Μαγειρευτά /ma.gi.'re.'f.ta/ (traditional greek recipes with a seafood twist)

Experience the authentic taste of Greece as our chef prepares daily seafood dishes inspired by traditional Greek recipes. Don't forget to ask your waiter for the special dish of the day!



## Ζυμαρικά /zi.ma'ri.ka/ (pasta)

SKORDOMAKARONA 39   
Vongole clams, ramson leaves pesto, spaghetti a la chitarra

OCTOPUS BOLOGNESE 35   
Tomato sauce, spices, tagliatelle

"GIOUVETSI" LANGOUSTINE 38   
Orzo, bisque, parsley, chives

GNOCCHI MUSSELS "SAGANAKI" STYLE 32   
Tomato sauce, xinomizithra cheese

TUNA BELLY CARBONARA 50   
Picci and Bottarga

LOBSTER TAGLIATELLE 140   
Onion, leeks, mussels, bisque

SEAFOOD CAPPELLETTI 60   
Lemon and ginger

GREEN RISOTTO 42   
Seaweed plankton, smoked eel and green apple

## Στα κάρβουνα /sta kar'vuna/ (charcoal grilled)



FISH OF THE DAY 140/kg 55/Fillet  
Whole or fillet with lemon and olive oil sauce

WHOLE LOBSTER 120/kg

LANGOUSTINE 100/kg

OCTOPUS 30  
Smoked Florina pepper sauce

CALAMARI 28  
Sauce from its own ink

SHRIMP 75/kg



## Συνοδευτικά /si.no.'ðev.ti.ka/ (side dishes)

GRILLED OR STEAMED VEGETABLES 14   
BROCCOLINI 20   
Parmesan cheese and garlic oil

GREENS 10   
Olive oil with lemon

FRIED RICE 12   
Egg, herbs, onion, broccolini, chili

CORN RIBS 14

BABY POTATOES WITH GREMOLATA 14

FRENCH FRIES 14

GRILLED ASPARAGUS 18   
With yogurt, lime and chili flakes



## Κρέας /'kre.as/ (dry aged meat)

STRIP LOIN 145/700gr  
TOMAHAWK 165/1kg  
RIB EYE WITH BONE 110/300gr  
TOMAHAWK WAGYU 480/1,2kg

Vegetarian Gluten Dairy Nuts

Please inform us of any allergies or intolerances you may have. The EU Food Allergen list is available to all guests.

(1) Lactose, (2) Eggs, (3) Nuts, (4) Peanuts, (5) Soy, (6) Molluscs, (7) Crustaceans, (8) Sesame, (9) Sulphur dioxide and sulphites, (10) Cereals containing gluten, (11) Mustard, (12) Lupin, (13) Celery, (14) Fish.

Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice). The restaurant / bar is legally required to issue official receipts certified by the relevant tax office. The dishes with octopus, shrimps and squids are from frozen products. The oil used on salads is olive oil. Sunflower seed oil is used for frying. Responsible for implementation of statutory regulations: Vaggelis Tsolakos