



Mesclun salad with smoked eel, beetroot powder, radish and bacon vinaigrette.

## APPETIZER

Sea bass tartare, fish roe mousse, spicy lemon dressing and Thesauri caviar.

## **MAIN COURSE**

Crab spaghetti, tomato confit, chili, passion fruit and Greek fish roe.

### DESSERT

Pavlova (meringue with yoghurt and red fruit sauce).





Tomato salad with avocado, strawberries and tomato broth.

### APPETIZER

Grape leaves stuffed with seafood, sea lettuce, egg-lemon-ginger sauce.

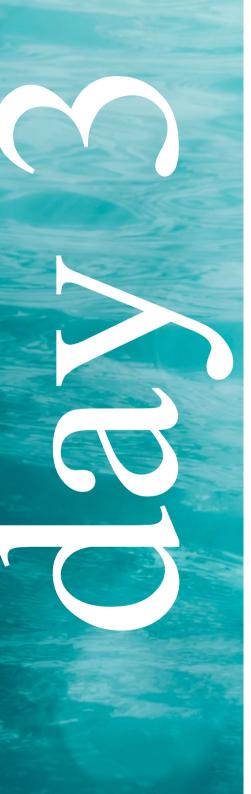
## MAIN COURSE

Roasted sea bass, orzo pasta, lemon confit, truffle oil drops and dry fennel broth.

### DESSERT

Rice pudding with apricot compote and mastic foam.





Chickpea salad, Kalamata olives, herb-lemon oil, cumin and red pepper.

### APPETIZER

Poached eggs, greens, gruyere cheese and handmade Apaki from Crete.

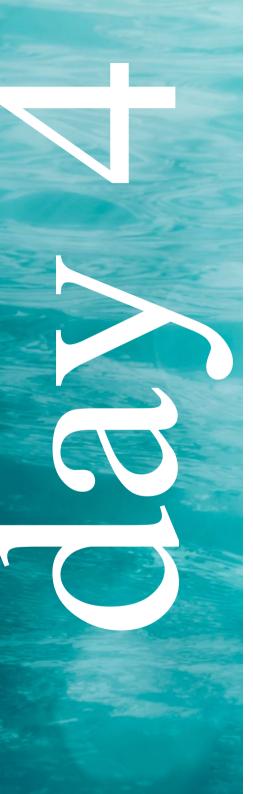
# MAIN COURSE

Risotto with wild mushrooms, roasted king oyster, chives and basil oil.

### DESSERT

Brownies with caramelized hazelnuts and bitter chocolate cream.





Caprese salad with tomato, burrata cheese, basil and handmade bread.

#### APPETIZER

Radish ravioli filled with crab, passion fruit and acacia honey.

# MAIN COURSE

Tri tip Wagyu stew, potato crème, caramelized onions and stew broth served with fresh truffles.

#### DESSERT

Orange pie with milk chocolate crème and Swiss meringue.





Baby spinach salad with feta cheese, dill, fresh onion and vinaigrette.

### APPETIZER

Soutzoukakia with beef tartare, fermented black garlic, tomato powder and two textures of potatoes (handmade chips and mayonnaise).

### MAIN COURSE

Pappardelle Bolognese with three kinds of minced meat and Arseniko cheese from Naxos.

#### DESSERT

Cheese cake with passion fruit and red fruit sorbet.





Athenian salad with grouper, baby vegetables, mayonnaise, olive oil, Greek fish roe.

#### APPETIZER

Roasted octopus with panko bread crumbs, herbs and avocado mousse.

## MAIN COURSE

Cod fish with yellow fava beans, stamnagathi greens and lime sorbet.

#### DESSERT

Millefeuille with white chocolate crème, cinnamon and caramelized hazelnuts.





Baby potato salad with Siglino from Mani, curry mayonnaise and fresh onion.

#### APPETIZER

Gyros pork belly (cooked for 36 hours) with tomato, pickled onions and tzatziki fluid gel.

### MAIN COURSE

Roasted tuna, Greek ratatouille and fresh onion mayonnaise.

#### DESSERT

Custard tart with crème anglaise made of mascarpone cheese.

