



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.

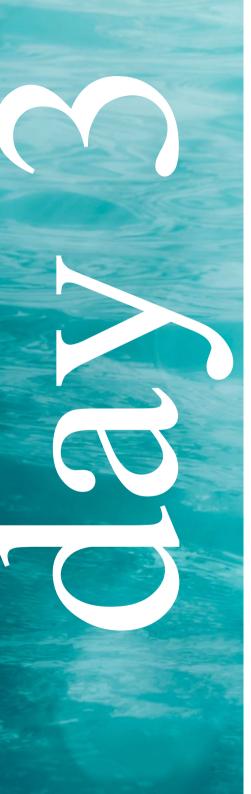
MAIN COURSE

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.

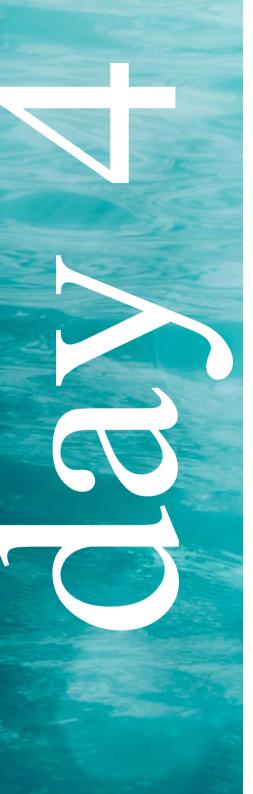
MAIN COURSE

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.

