

DINNER MENU

APPETIZERS

TOMATO SOUP

PICKLED CELERY, TSALAFOUTI CHEESE,
CUCUMBER INFUSED IN EXTRA VIRGIN OLIVE OIL

19 €

COD CROQUET

FISH ROE "TARAMA" CREAM, WILD GARLIC, GRAPEFRUIT

21 €

CALAMARI

WILD GREENS, EGG-LEMON SAUCE, SEA URCHIN CREAM

26 €

BAKED EGGPLANT (V)

HERB CREAM, SEMIDRIED TOMATO, PINE NUTS, SEA FENNEL

17 €

BEEF TARTARE

SMOKED EEL, CURED EGG-YOLK, CITRUS AIOLI

28 €

SALADS

CYCLADES

SANTORINI TOMATO, PICKLED CUCUMBER, MIZITHRA CHEESE,
BLACK OLIVE CREAM, CAPERS

19 €

CUCUMBER- MELON SALAD

SALTWORT, ZUCCHINI, VERJUICE, SOUR CHEESE FROM IOS, PISTACHIO

17 €

FRESH TUNA

FRISEE ENDIVE, SEASONAL FRUITS INFUSED IN EXTRA VIRGIN OLIVE OIL, SOUR MILK CREAM

26 €

MAIN COURSE

FRESH PASTA (V UPON REQUEST)

WILD GREENS CREAM, RED PRAWN TARTARE, CITRUS CRUMBLE

29 €

DENTEX

BOUILLABAISSE, BEURE NOISETTE EGGPLANT, SMOKED MUSSELS

46 €

FISH OF THE DAY

POTATO WITH PARSLEY CREAM, BLACK GARLIC, BEURE BLANC, PICKLED KUMQUAT

39 €

MILK-FED LAMB

SOUR TRACHANA, PICKLED ARTICHOKE, VOLAKI CHEESE CREAM

38 €

BEEF FILLET

LANGOUSTINE, CHANTARELLE, CHERRY SAUCE

52 €

DESSERTS

MASTIC TART

POLLEN, HONEYCOMB, HONEY ICE CREAM

17 €

CHOCOLATE

MERINGUE, RED FRUITS, STRAWBERRY-LIME SORBET

16 €

ORANGE PIE

OLIVE OIL CARAMEL, YOGURT ICE CREAM

14 €

SEASONAL FRUIT SALAD

14 €