

Food menu

STARTERS

Grilled sourdough bread with Extra virgin olive oil and maldon salt	2€ per person
Salad mesclun with shrimps, chili, and mango vinaigrette	12€
Buratta salad with grilled beetroot, pesto with walnuts and microgreens.	12€
Greek salad with carob rusk , local cheese "xino" and extra virgin olive oil.	10€
Cannoli cuttlefish ink staffed with beef tartar and Wasabi mayonnaise.	18€
Chickpeas spread with grilled mushrooms, fresh thyme and pomegranate molasses	11€
Baked eggplant with tomato sauce, mozzarella, fresh basil and parmesan crust.	10.5€
Mushroom Arancini balls with potato foam and tomato chatney.	11.5€
Grilled sardines with fava , pickled onions and tapioca pearl with soya	12€
Oven baked beef Meatballs with smoked fresh tomato sauce and celeriac pure.	14€

MAIN COURSES

Linguini with bisque from shrimps , amvrakikos shrimps tartar and red tobiko.	20€
Bucatini amatriciana with spicy tomato sauce and crispy guanciale .	15€
Linguine alle vongole with anchovies, garlic, parsley and dry white wine sauce.	16.5€
'Pasticcio" Croquette with braised mince meat and Bechamel foam.	18€
Spaghetti cacio e pepe with zucchini tempura.	14.5€
Beef cheeks with gnocchi in red wine and coffee sauce, parmesan cream with mushroom and walnuts crumble .	26€
Grilled salmon with miso glaze, basmati rice and mini salad with mango and red cabbage .	28€

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SPECIALS OF THE DAY

Homemade Ravioli with crab meat and bisque from the crabs shells	24€
Paella with fresh seafood and chorizo (for 2 people)	46€
Liguini pasta with fresh lobster (for 2 people)	
Orzo pasta with monk fish tail fillet tempura	26€
Papardelle with braised short ribs and gremolata with orange (for 2 people)	42€

DESSERTS

Semifreddo with almonds and chocolate soil	12€
Tiramisu with mocha cream	10€
Cheesecake with pistachio and bitter almond	12€
White chocolate mosaic with strawberry sauce	11€