



MENU 160€

DÉGUSTATION

KALOSORISMA APO TON CHEF

Amuse-bouche du jour
with the chef's compliments

with freshly baked bread, Myconian cheese
and olives

DAIRY FREE

MARINARISMENO FRESKO PSARI

Fresh fish carpaccio

with fresh strawberries and a strawberry,
lemon and extra-virgin olive oil dressing

GLUTEN FREE

CHTENIA

Pan-fried scallops

with carrots, ginger, lime and
orange blossom honey

GLUTEN & DAIRY FREE

CHTAPODI

Octopus

with smoked eggplant
and red peppers from Florina

GLUTEN FREE

LAVRAKI

Sea bass fillet

with zucchini, fennel and a lemon
Malagouzia wine sauce

GLUTEN & DAIRY FREE

FRESKIA GRANITA

Artisanal sorbet

MAGOULO MOSCHOU

Veal cheeks

with chilopitaki pasta, beurre noisette
and feta cheese

OR

GLUTEN FREE

ARNI STI GASTRA

Lamb

slow-cooked in a clay pot, served with eggplant ragout,
tomatoes and Myconian yoghurt

VEGETARIAN

RODAKINO

Peach mousse

verbena and peach compote,
apricot sorbet and peach foam

MIGNARDISES

PIATELA ELLINIKON TIRION

Greek cheese platter +15€

VEGETARIAN MENU 110€ DÉGUSTATION

KALOSORISMA APO TON CHEF

Amuse-bouche du jour
with the chef's compliments

with freshly baked bread, Myconian cheese
and olives

DAIRY FREE

LACHANIKA & FROUTA

Vegetarian summer carpaccio

tomatoes, avocado, mozzarella, strawberries
and basil

DAIRY FREE

REVITHADA SIFNOU

Humus with mushroom ragout

and pomegranate molasses

GLUTEN FREE

MELITZANES

Baked eggplant

oven-baked eggplant with fresh tomatoes,
onions and feta cheese

GLUTEN & DAIRY FREE

BRIAM

Greek ratatouille

oven-baked summer vegetables with goat's cheese

GLUTEN & DAIRY FREE

FRESKIA GRANITA

Artisanal sorbet

HOME-MADE RAVIOLI

with zucchini, Florina red pepper cream
and Graviera cheese

VEGETARIAN

RODAKINO

Peach mousse

peach and verbena compote,
peach foam and apricot sorbet

MIGNARDISES

PIATELA ELLINIKON TIRION

Greek cheese platter +15€

À LA CARTE

Prozumenio psomi or pita

Sourdough bread or pita

with Myconian cheese and olives

8€

OREKTIKA APPETIZERS

DAIRY FREE

Marinarismeno fresko psari

Fresh fish carpaccio

with fresh strawberries and a strawberry, lemon and extra-virgin olive oil dressing

34€

GLUTEN & DAIRY FREE

Chtapodi

Octopus

with smoked eggplant and red peppers from Florina

30€

GLUTEN FREE

Gemisto calamari

Stuffed grilled calamari

with spicy feta cheese mousse and green salad

30€

VEGETARIAN

Strapatsada

Traditional scrambled eggs

with tomatoes, feta cheese, spicy green peppers and poached egg

22€

GLUTEN FREE

Chtenia

Pan-fried scallops

with carrots, ginger, lime and orange blossom honey

36€

SOUPA SOUP

Psarosoupa

Rockfish kakavia velouté

with saffron, fresh catch of the day and shrimps

26€

SALATES SALADS

VEGETARIAN

Choriatiki Salata

Traditional Greek salad

tomato salad with feta cheese, cucumber, onions, olives and carob rusks

25€

VEGETARIAN

Burrata

served with grilled red pepper from Florina and pearls of balsamic reduction

26€

DAIRY FREE

Prasini salata

Calamari salad

green salad with grilled calamari, avocado, cherry tomatoes, cucumber, fresh herbs and lemon vinaigrette with extra-virgin olive oil

29€

ZYMARIKA

PASTA / RISOTTO

Astakos giouvetsi

Lobster orzotto

with orzo (pearl barley), fresh tomato sauce, garlic, basil and lobster broth

75€

Homemade ravioli

with shrimps, zucchini, Florina red pepper cream and Graviera cheese

42€

GLUTEN FREE

Spanakorizo

Spinach risotto

carnaroli risotto with spinach, roasted scallops and dill

38€

PSARIA

FISH

GLUTEN FREE

Lavraki Fileto

Sea bass fillet

with zucchini, fennel and lemon Malagouzia wine sauce

42€

Sfirida frikase

Grouper fillet fricassé

with potatoes, seasonal greens, capers and dill olive oil

50€

GLUTEN FREE

Psari Imeras

Catch of the day

with grilled or steamed vegetables and lemon vinaigrette with extra-virgin olive oil

140€ per kg

KREATIKA

MEAT

GLUTEN FREE

Fileto kotopoulo

Chicken breast fillet

oven-roasted with briam (Greek ratatouille)

42€

Magoulo moschou

Veal cheeks

with chilopitaki pasta, beurre noisette and feta cheese

46€

GLUTEN FREE

Arni sti gastra

Lamb

slow-cooked in a clay pot, served with eggplant ragout, tomatoes and Myconian yoghurt

44€

GLUTEN FREE

Mavros hiros

Iberico pluma pork

with carrots, orange zest, honey, prunes, and verbena berry

44€

GLUTEN FREE

Fileto moscharisio

Beef filet mignon

pan-fried filet with a ragout of mushrooms, green asparagus and baby potatoes, and shavings of fresh black truffle

72€

Add Foie Gras (40gr) +14€

GARNITURES SIDE ORDERS

VEGETARIAN & GLUTEN FREE

Patatesournou

Roasted baby potatoes

with garlic, butter and thyme

12€

VEGETARIAN & GLUTEN FREE

Psita H' vrasta lachanika

Grilled or steamed summer vegetables

with extra-virgin olive oil

14€

VEGETARIAN

Patates tiganites

Country fries

with sautéed prawns and zucchini

12€

VEGETARIAN & GLUTEN FREE

Rizi

Basmati rice

with extra-virgin olive oil, lemon zest and herbs

10€

EPIDORPIO DESSERTS

VEGETARIAN

Trigono panoramatos

phyllo pastry with crème pâtissière and pistachio ice cream

18€

Sokolatina

Chocolate tart

Jivara ganache and vanilla ice cream

20€

Rodakino

Peach mousse

peach and verbena compote, peach foam and apricot sorbet

20€

VEGETARIAN

Tarta me fistiki eginis

Pistachio tart

pistachio mousseline, praline pistachio and raspberry sorbet

18€

Frouta epochis

Seasonal fruits

22€

Fresko pagoto

Selection of artisanal ice creams

6€

Freskia granita

Selection of artisanal sorbets

6€

Piatela elinikon tirion

Greek cheese platter

22€

Below is the list of officially recognized food allergens. If you have an allergy to any of the following, kindly inform our service team so they can assure the safety of your meal.

eggs-gluten-milk-peanuts-sesame-nuts
fish-celery-crustaceans-mustard
cereal-soy-lupin-sulfites-molluscs

All our prices are in euros and inclusive of 24% VAT and all legal taxes.

Consumer is not obliged to pay if the notice of payment (Receipt-Invoice) has not been received.