



STARTERS

HANDMADE SOURDOUGH BREAD 3,50€

TOMATO FRITTERS  

Katiki Domokou cheese, trahanas, basil 12,00€

SMOKED AUBERGINE  

Tomato confit, miso, bergamot, black garlic mayonnaise,
honey vinaigrette 15,00€

BEEF TARTARE 

Crispy potato, aged graviera cheese, capers,
oregano oil, citrus 19,00€

GRILLED PRAWNS    

Pepper cream, tomato tartare, grilled lemon, Kefalonia mizithra cheese 18,00€

TUNA CARPACCIO   

Taramas, avocado, jalapeños, soy vinaigrette,
Bloody Mary sorbet 18,00€

SALADS

GREEK SALAD  

Mixed cherry tomatoes, goat cheese panna cotta,
chilled tomato soup, cherry, carob rusk 15,00€

SPINACH SALAD  

Anthotyro cheese, feta cheese, staka leaves,
sesame seeds, xeres vinaigrette 14,00€

PRAWN SALAD 

Salad leaves, mange tout, tomato, mango, avocado,
passion fruit dressing 24,00€

MIXED SALAD  

Greek prosciutto, melon, anthotyro cheese, nuts,
peppermint, honey vinaigrette 22,00€

PASTA

MANESTRA (ORZO)  

Calamari, herbs, lemon confit, truffle butter 27,00€

RIGATONI   

Rocket pesto, Aegina pistachio, goat cheese, extra virgin olive oil 22,00€

TAGLIOLINI  

Chicken, morel mushrooms, graviera cheese cream,
Samos dessert wine 30,00€

MAINS

WHITE GROUPER  

Potato cream, artichoke confit, yoghurt, bouillabaisse 48,00€

SEA BASS  

Tomato tart, Spetsiota sauce, baby potatoes, herb aioli 32,00€

FREE-RANGE CHICKEN 

Celeriac purée, charred carrots, corn, gravy with kumquat 26,00€

LAMB TERRINE  

Crushed potatoes, vine-leaf pesto, spicy yoghurt, lamb jus 28,00€

BLACK ANGUS STRIPLOIN U.S.A.  

Warm potato salad, parmesan, pickled mustard seeds, porcini sauce 46,00€

PORK CHEEK 

Roasted pineapple, sweet potato cream, chili,
aged balsamic sauce 27,00€

DESSERTS

FIG PARFAIT  

Aegina pistachio, yoghurt, crispy pasteli 12,00€

BITTER CHOCOLATE MOUSSE  

Hazelnut, raspberries, vanilla-espresso ice cream 13,00€

CARAMELIZED CHOCOLATE  

Macadamia nuts, cardamom crumble, chocolate sorbet 13,00€



COCKTAILS

- **POINT OF BELLINI** 9,00€
Jasmine, strawberry, prosecco
- **POINT OF NEGRONI** 10,00€
Metaxa, aperol, vermouth rosso,
pink grapefruit bitters
- **POINT OF AVIATION** 10,00€
Gin, maraschino liqueur, lavender,
campari, lime, orange bitters
- **POINT OF CHAMPAGNE MARTINI** 12,00€
Vodka, lime, elderflower liqueur,
champagne, rhubarb bitters
- **POINT OF MARGARITA** 10,00€
Tequila infused rosemary, pineapple liqueur,
lime, honey, bitters

MOCKTAILS

- **STRAWBERRY FIELD** 9,00
Strawberry sweetness,
fresh lime juice, soda top up
- **TROPICAL DESIRE** 9,50
Jasmine syrup, fresh lime juice,
passion fruit & pineapple,
pink grapefruit soda top up
- **DONS LEMONADE** 8,50
Lemon sorbet, sugar syrup, citrus, soda