

spreads

tzatziki with cucumber	[7]	6
spicy feta cheese cream with crispy sesame “pasteli”	[7,11]	7
hummus spread with smoked paprika and crispy chickpeas	[11]	6
smoked aubergine spread with romano pepper and spring onions		8
tarama spread with salmon roe and bottarga powder	[1,2,4]	7
combine your spreads with our homemade focaccia bread	[1]	6

salads

greek salad with cherry tomatoes, carob rusk, cucumber, onion, olives, feta cheese, olive oil, oregano	[1,7]	18
burrata with tomato carpaccio, greek honey-truffle sauce, baby rocket and basil oil	[7]	21
baby gem salad with spring onion, dill and lime-mint dressing		17
beluga lentil salad with vinegar oil and tahini yogurt	[5,7,8,10,11]	17
crab salad with red radish, carrot, citrus dressing and a rice cracker	[1,2,3,6]	23

raw

oysters gillardeau with tabasco, lemon and shallot vinaigrette	[14]	per unit	6
catch of the day sashimi or tartare	[2,4]	per kg	MP
tuna slices with sea urchin extra virgin olive oil and balsamic vinegar	[2,4,14]		19
sea-bass carpaccio with tarama cream, kritamo and bottarga powder	[1,4]		22
tuna tartare with ponzu sauce served with crispy bread	[1,4,6,12]		19
beef tartare “keftedakia” with sweet pepper sauce, capers and potato chips	[3]		19
beef carpaccio with truffle mayo, chives and crispy parmesan	[1,3,6,7]		21

sushi rolls

crab roll	8 pcs	23	salmon roll	8 pcs	19
blue crab meat, cucumber, avocado, spicy mayo, tobiko orange	[1,2,3,4,6]		salmon, smoked spicy mayo, takuan, cucumber, avocado, ikura & nikiri sauce		
ebi tempura roll	8 pcs	18	chef’s roll	8 pcs	24
shrimp, avocado, cucumber, spicy mayo, tempura flakes, kabayaki sauce	[1,2,3,6,12]		catch of the day, cucumber, avocado, shiso, chinese cabbage, yuzu kosho sauce	[1,3,4,6]	
spicy tuna roll	8 pcs	21	crispy tuna roll	5 pcs	21
bluefin tuna tartare, fresh onion, avocado, sriracha sauce & sesame mix	[1,3,4,11]		o-toro tartare, avocado, shiso leaves, takuan, guacamole & kabayaki sauce	[1,4,6]	

nigiri 2 pcs

white fish	[4]	7
prawn	[2]	6
yellowfin tuna	[4]	6
salmon	[4]	6
hamachi	[4]	9

sashimi 3 pcs

white fish	[4]	12
yellowfin tuna	[4]	10
salmon	[4]	9
hamachi	[4]	12

appetizers

edamame with sea salt	8
triple-cooked homemade potatoes with truffle oil	10
crispy calamari with lemon zest, served with tarama [1,3,11,12,14]	15
spanakopita gyoza with herb sauce and feta cream [1,7]	13
zucchini balls with feta cheese, tomato marmalade and basil yogurt 4 pcs [1,3,7]	14
prawn saganaki with tomato sauce, feta cheese and chives oil 5 pcs [2,7,12]	19
octopus "stifado" with fava and white balsamic vinegar [1,6,12,14]	18
meatballs with tomato sauce, yogurt, smoked paprika and pitta bread 4 pcs [1,3,7,10]	15

pasta

pappardelle with black angus ragu and parmesan [1,3,7,9,12]	18
spaghetti with homemade tomato sauce, stracciatella cheese and olive oil [1,7]	21
truffle rigatoni pasta with parmesan cheese [1,7]	20
seafood calamarata with stew fish, wine lemon sauce and bottarga [1,3,4,7,12]	22
fresh prawn linguini with herbs, confit cherry tomatoes and lobster broth [1,2]	30
greek orzo with lobster tail for 2 people [1,2,7,12]	75

fish

grilled catch of the day served with lemon-olive oil and wild greens [4]	per kg	MP
grilled jumbo tiger prawns with green chili and lemon-olive oil sauce [2]	per kg	125
grilled calamari with lemon-olive oil [14]		25
sea bass fillet with fennel and tamarisk salad [4]		32

meat

prime creekstone usa rib-eye 300 gr	59	boneless half chicken	29
black angus tenderloin 250 gr	45	with triple-cooked homemade potatoes	
black angus chateaubriand 500 gr	90	lamb chops with tofu mayo 5 pcs [11]	32
black angus tomahawk per kg	135	iberico pork pluma with smashed potatoes	24

*all the meats are served with béarnaise [3,7,10,12] and chimichurri [12]

sides

french fries	7	grilled asparagus	8
smashed potatoes	7	grilled broccoli	7
triple-cooked homemade potatoes	7	wild greens	7
+ add truffle spread on top	3		

desserts

yogurt ice cream	13	exotic coconut dessert	16
with honey foam and walnut crumble [1,3,5,7,8]		with pineapple & passion fruit compote, coconut crumble and mango sorbet [1,3,5,7,8]	
chocolate bar	14	homemade ice cream or sorbet per scoop 3	
with crispy hazelnut praline base, passion fruit gel & mango sorbet [1,3,5,7,8]		vanilla, chocolate, pistachio [3,7,8]	
lime parfait	16	strawberry & raspberry, passion fruit & mango	
with white chocolate-yogurt cream, peach & verbena jus, crispy orange tuile [1,3,5,7,8]		fruit platter small/large	15/25
		cheese platter	22