



*Our menu is designed to be shared by the whole table
Each dish is served when it is ready*

DIPS & BREAD

Tarama, bottarga powder, dill oil
Spicy whipped feta, red pepper, crushed chillies (V)
Smoked aubergine, tahini and thyme honey (V)
Tzatziki with only a pinch of garlic (V)

RAW

Sea bass tartare, cucumber, green apple, jalapeno broth
Sea bream carpaccio, lime and lemon zest
Tuna tartare, pine nuts, lagana bread toast
Oysters, citrus dressing (each)

SALADS

Greek salad with cherry tomatoes and small Cretan rusks (V)
Lentil, quinoa, fresh aromatic herbs from the garden (VE)
Watermelon, feta, caramelised hazelnut, basil and mint (V)
Baby gem, avocado, dill and spring onions (VE)

HOT PLATES

Shredded lamb shoulder gyro tacos
Courgette cakes, cucumber and mint dip (V)
Crispy calamari, handmade parsley mayo
Spanakopita, spinach and filo pastry (V)
Honey roasted tomatoes, goat cheese, thyme oil (V)
Feta tempura with lemon marmalade and caper meringue (V)
Grandmama's meatballs, garlic yoghurt, spicy tomato

RICE & PASTA

Vegetable risotto gemista (VE)
Lobster linguini, tomato bisque
Braised ossobuco and orzo pasta giouvetsi

WOOD & CHARCOAL

Octopus, fava, onion chutney
Jumbo prawns, saganaki sauce
Wild sea bass, ladolemono
Chicken thigh souvlaki skewers
Spiced lamb cutlets, red pepper sauce, mint yoghurt
Rib of beef 250gr, soffrito glaze

SIDES

Red peppers, thyme olive oil (VE)
Grilled courgette, garlic, basil (VE)
Broccoli, chilli, lemon oil (VE)
Baby potatoes, fresh oregano (VE)
Hand cut fries (VE)