

BAKERY PRODUCTS

HAND-MADE,
NO-KNEAD BREAD 2.5

*accompanied herb
butter, extra virgin
olive oil and olives.*

SALADS

GREEK SALAD 9.5

*organic cherry tomatoes,
cucumber, capers, grated tomato,
feta cheese PDO, eftazimo breadstick
and extra virgin olive oil.*

SMOKED SEAFOOD 15

*organic herbs, smoked eel,
smoked salmon, quinoa,
citrus cream, extra virgin olive oil,
avocado and basil.*

PEELED TOMATOES
- STAMNAGATHI 10

*myzithra, fleur de sel, wine vinegar
and extra virgin olive oil.*

OCTOPUS SALAD 15

*octopus marinated in olive oil
and vinegar, boiled seasonal greens,
smoked aubergine salad and
beetroot puree.*

BOILED VEGETABLES AND
SEASONAL GREENS 9.5

S O U P S	
LOBSTER CAPPUCINO 11	
<i>lemon froth, golden herring eggs and lime pearls.</i>	
FISH SOUP 8	
<i>stonefish velouté, vegetables and seared fish fillets.</i>	

SALT CURED DISHES AND SPREADS

CIABATTA BAGEL 12

herring cream, white tarama (cured roe), smoked mackerel and baby onion pickle.

MARINATED ANCHOVY 9.5

steam cooked seasonal greens, extra virgin olive oil, lime and fresh ground pepper.

TARAMA SALAD 8

white tarama (cured roe), with hand-knead sourdough pitta and radish pickle.

RAW FOOD DISHES

RED MULLET CEVICHE 17 GROUPER CARPACCIO 22

with jalapeño peppers, ginger, coriander, spring onion, mango.

extra virgin olive oil, lime, fleur de sel and sea urchin eggs.

TUNA CARPACCIO 16 QUEEN SCALLOP SASHIMI 18

with baby rocket, 12-month matured parmesan, baby tomatoes, smoked sauce.

OYSTERS pcs. / 6

SHELLS AND CLAMS OF THE DAY
ask us about availability

SCORPION FISH CEVICHE 19

with lime, fleur de sel and baerri caviar.

CAVIAR

LOBSTER CARPACCIO 25 BAERII 10gr 35

OSSETRA gr 42

BELUGA 10gr 85

with lime, chives and fleur de sel.

RAW COMBO 85

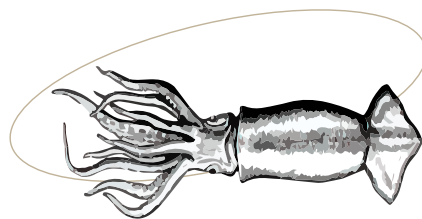
TUNA TARTARE 18

sweet chili sauce, finocchio, sour green apple, passion fruit.

Oysters, caviar, sashimi fish, sea urchin salad, scallops


A P P E T I S E R S

CRETAN DAKOS	6.5	FRIED SQUID	13.5
<i>capers, organic grated tomato, feta cheese PDO, Xygalo cheese from Sitia and extra virgin olive oil.</i>			
FRIED POTATOES	5.5	GRILLED SQUID	14
<i>fresh thick-cut fried potatoes with wild oregano, coarse salt.</i>		<i>with mustard oil lemon and herbs.</i>	
ROASTED CAULIFLOWER WITH SPLIT PEAS	9	GRILLED OCTOPUS	15
<i>from Santorini with beetroot cream.</i>		<i>with wild oregano and olive oil/vinegar mix.</i>	
ATHENEAN SALAD	14	ROAST SARDINES	11
<i>with fish of the day, homemade mayonnaise and herbs.</i>		<i>with tomato, parsley, garlic and extra virgin olive oil.</i>	
SAGANAKI	9	SAUTÉED SCALLOPS	24
<i>from goat cheese with nut crust and sour cherry compote.</i>		<i>with herb butter, tarragon and fleur de sel.</i>	
SAUTÉED SHRIMPS	14		
<i>finished with ouzo, light fresh cream and chopped fresh dill.</i>			
LOBSTER SAGANAKI	29		
<i>with fresh tomato sauce and feta cheese PDO.</i>			
GRILLED SQUID	15.5		
<i>with basil pesto and parmesan fondu.</i>			
STEAM COOKED MUSSELS	14		
<i>with spring onion, garlic, parsley, lemon zest, finished with wine.</i>			



P A S T A - R I S O T T O

SEAFOOD RISOTTO	17
<i>mussel, shrimp and squid risotto with fresh herbs, shellfish stock.</i>	
KING MUSHROOMS RISOTTO	15
<i>king mushroom risotto, summer truffle paste, herbs and parmesan cream.</i>	
SHRIMP PASTA	17
<i>shrimp spaghetti with fresh tomato, parsley, herb butter, shrimp bisque.</i>	
LINGUINI WITH SHELLS AND CRAB	22
<i>sauce from their juices and herb butter.</i>	
GROUPER PASTA	26
<i>linguini with fresh grouper fish and fish soup sauce.</i>	
LOBSTER PASTA	65
<i>linguini with lobster 500gr, fresh tomato and herbs.</i>	
GROUPER ORZO	20
<i>prepared with the grouper fish fins.</i>	
CRAYFISH ORZO	29
<i>orzo, fresh tomato, crayfish bisque.</i>	

F I S H			
F I S H O F T H E D A Y <i>ask us about availability</i>			
Dusty grouper	kg / 70	LOBSTER kg / 120	
Golden grouper	kg / 70		
White grouper	kg / 80		
Red mullet	kg / 65		
Snapper	kg / 80		
Red Porgy	kg / 80		
KAKAVIA (fish soup)	18	ROAST SHRIMPS	18
<i>from white and dusty grouper.</i>		<i>with olive oil / lemon juice mustard and fresh parsley.</i>	
SEA BASS SAUTÉED	21	TUNA FILLET	19.5
<i>in celery root cream, fresh tarragon and scented olive oil.</i>		<i>with sautéed vegetables and celery root cream.</i>	
GROUPEL FILLET	32	STEAMED DAILY CATCH FISH	kg / 80
<i>with asparagus and kakavia (fish soup) cream.</i>		<i>with vegetables in fish broth.</i>	
GRILLED JUMBO SHRIMP	pcs. / 20		
<i>with beurre noisette and chives.</i>			

M E A T

OSOBUKO 17

with gnocchi, parmesan cream and truffle.

VEAL FILLET 29

with sauteed vegetables, extra virgin olive oil, herb butter and buttered asparagus.

SURF AND TURF 80

veal fillet, lobster, lobster and veal stock, sauteed vegetables and buttered asparagus.

SUSHI ROLLS

VEGAN ROLL 8pcs	12
<i>Asparagus, avocado tempura, cucumber, pickled carrot, sesame, tofu mayo</i>	
RED MULLET ROLL 8pcs	24
<i>Red mullet, cucumber, avocado, yuzu garlic sauce, tobiko, sesame seeds</i>	
SHRIMP TEMPURA ROLL 8pcs	19
<i>Shrimp tempura, pickled carrot, cucumber, avocado, tempura flakes, tobiko, sesame seeds, teri mayo</i>	
CALIFORNIA ROLL 8pcs	16
<i>Crab, cucumber, green apple, caper, tobiko yuzu, spicy mayo, sesame</i>	
CEVICHE ROLL 8pcs	18
<i>Asparagus, avocado, chili, coriander, white fish, jalapeno sauce, crispy corn, sesame</i>	
SEARED SALMON ROLL 8pcs	20
<i>Ebi tempura, seared salmon with teriyaki sauce, avocado, pickled carrot, sesame</i>	
SALMON KATAIFI ROLL 8pcs	18
<i>Salmon, avocado tempura, cucumber, kataifi, mustard miso</i>	
TUNA KATAIFI ROLL 8pcs	18
<i>Tuna, avocado tempura, cucumber, kataifi, mustard miso</i>	
FRIED TUNA ROLL 6pcs	16
<i>Avocado, crab, pickled carrot, tuna tartar, chives, ponzu, wasabi-honey mayo</i>	
FRIED SALMON ROLL 6pcs	16
<i>Avocado, crab, pickled carrot, salmon tartar, chives, ponzu, wasabi-honey mayo</i>	
SEARED SEABASS ROLL 8pcs	20
<i>Seabass, cucumber, avocado, takuan, chives, tobiko yuzu, yuzu kosho mayo, sesame</i>	
SPICY TUNA ROLL 8pcs	18
<i>Tuna, cucumber, avocado, spicy sauce, sesame</i>	
SPICY SALMON ROLL 8pcs	18
<i>Salmon, cucumber, avocado, spicy sauce, sesame</i>	
DRAGON ROLL 8pcs	20
<i>Unagi, cucumber, avocado, cream cheese, teriyaki, spicy mayo, sesame, crispy onion</i>	

HOSO 6pcs

HOSO SALMON	14
<i>Salmon, negi</i>	
HOSO TUNA	14
<i>Tuna, negi</i>	
HOSO WHITE FISH	14
<i>White fish, negi</i>	
C O M B O 36pcs	69
<i>california roll, shrimp tempura roll, vegan roll, seared seabass roll, dragon roll, spicy tuna, spicy salmon, fire cooked nigiri, salmon nigiri</i>	
S A S H I M I 4pcs	
SASHIMI SALMON	14
SASHIMI TUNA	14
SASHIMI WHITE FISH	14
N I G I R I 4pcs	
NIGIRI SALMON	14
NIGIRI TUNA	14
NIGIRI WHITE FISH	14
FIRE COOKED NIGIRI	15
<i>Salmon, spicy mayo, chives</i>	
FIRE COOKED NIGIRI	15
<i>White fish, spicy mayo, chives</i>	

