



BAKERY & BREAD

Warm sourdough bread 2.5
flavored butter / salted cretan
black olives

SOUPS

Seafood soup 12
xinochondros (soured cracked
wheat) / squid / octopus / shrimp

Fish soup 10
vegetables / fish fillets

SALADS

Greek salad11
tomato / cucumber / pepper /
feta PDO cheese / onion / grated
tomato / sourdough breadstick

Peeled tomato salad 12
salicornia / fresh myzithra
cheese / xerres vinegar /
olive oil / fleur de sel

Greens with shrimps 15
iceberg / arugula / spinach /
avocado / sesame bars /
aged vinegar / olive oil

SALT CURED DISHES
& SPREADS

White fish roe salad 10

homemade olive oil
flatbread / chives

Marinated anchovies 12

steamed seasonal greens /
olive oil / wild oregano

Sourdough bread 15

white fish roe salad / herring
cream / smoked mackerel

RAW FOOD DISHES

Red mullet ceviche 22

jalapeños / ginger /
coriander / mango

Grouper carpaccio 26

sea urchin / olive oil /
lime / fleur de sel

Shrimp carpaccio 18

bisque / olive oil / lemon

Beef tartare 24

Dijon mustard / capers /
parmesan / truffle / olive oil /
sourdough bread

Carpaccio combo 55

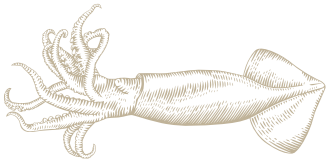
scallop / grouper / tuna

Oysters each / 6.5

Caviar 10gr

Baerii 35

Ossetra 42



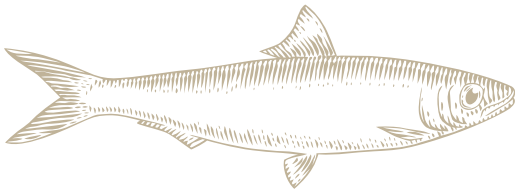
APPETIZERS

Cretan dakos	8
organic grated tomato / cretan barley rusk / feta PDO cheese / capers / Sitia xygalo cheese	
Santorini fava beans with smoked herring	11
burnt onions / olive oil	
Fried cheese saganaki	12
ginger / lime syrup / roasted sesame seeds	
French fries	7
wild oregano / fleur de sel	
Sautéed shrimp	16
ouzo / light cream / dill	
Grilled squid	18
olive oil / fleur de sel	
Fried squid	15
lemon zest	
Steamed mussels	14
Sautéed scallops	25
aromatic butter / wine	
Grilled octopus	17
olive oil & vinegar dressing / wild oregano	
Marinated octopus	19
salicornia / vinegar / fleur de sel	
Grilled sardines	14
tomato / garlic / parsley	
Monkfish cheeks	25
fennel butter / bottarga from Messolonghi / fish broth sauce (kakavia style)	



PASTA & RISOTTO

Shrimp pasta	20
bisque / tomato / parsley	
Scallops & catch of the day shellfish ...	26
linguine / shellfish broth / lime	
Cacio e Pepe	15
parmesan cream / black pepper	
Seafood paccheri	25
parmesan cream / shrimp / squid / octopus	
Lobster pasta	68
500g lobster / bisque / tomato / parsley	
Mushroom risotto	18
truffle / parmesan / shimeji mushrooms	
Cuttlefish orzo	18
vegetables / fennel / cuttlefish ink / wine	
Lobster orzo	35
lobster broth / cherry tomatoes / chives	



FISH

Sautéed seabass 23
roasted pumpkin cream /
ginger / herbs

Grilled scorpionfish24
smoked artichoke cream / steamed
sea fennel / sage infused sauce

Grouper fillet35
with asparagus and fish broth cream

Grilled jumbo shrimp 400gr 40 / pcs
beurre noisette / lemon
& lime zest / smoked salt

Tuna fillet 24
sautéed vegetables /
celeriac cream

Kakavia fish soup 90 / kg
with grouper
(upon request)

Steamed fish of the day 95 / kg
with vegetables, in fish broth
(upon request)

- Fish of the day**
Ask us for availability
- Grouper** 80/kg
Golden grouper 80/kg
Snapper 90/kg
Red porgy 90/kg
Red mullet 70/kg
White seabream 70/kg
Scorpionfish 70/kg
- Lobster** 120/kg
Slipper lobster 150/kg

MEAT

Osso buco 20
gnocchi / parmesan cream / truffle

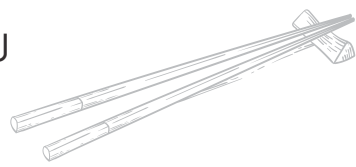
Black Angus ribeye 45
sautéed vegetables /
aromatic butter

Surf and turf 80
beef fillet / lobster / sautéed
vegetables / buttered asparagus /
lobster & beef sauce

Side dishes

Sautéed vegetables 7
Celeriac cream pureé 5
French fries 5

SUSHI MENU



MAKI (8pcs)

Akami	23
tuna / shrimp tempura / teriyaki / chilli oil	
Elderflower	20
salmon gravlax / avocado / cucumber / elderflower / ikura	
Shiro	22
aburi seabass / shrimp tempura / cucumber / truffle / calamansi / mayo	
California	20
fresh crab / avocado / cucumber / mayo	
Ebi Tempura	20
shrimp tempura / avocado / spicy mayo / teriyaki	
Vegan	14
avocado / cucumber / apple / sesame / teriyaki	
Crunchy Roll	20
avocado / cucumber / spicy salmon or spicy tuna tartar / chilli oil / Teriyaki	

SASHIMI (150gr)

Tuna	24
coconut / tuna dashi / chilli / ginger / eggplant / miso	
Hamachi	24
amberjack / coconut / kiwi / jalapeno / nori	
Salmon	22
salmon / strawberry / ikura / yuzu kosho / chilli oil	

EDAMAME	7
fleur de sel / w/o chilli oil	

NIGIRI (4pcs)

Hamachi Kombu - Jime	18
amberjack / nikiri soyu / yuzu Kosho	
Aburi Salmon	16
salmon / strawberry / teriyaki / ikura	
Sardine Sujime	16
sardine / nikiri soyu / ouzo / taramas	
Aburi Scallop	22
scallop / kiwi (granita) / almond / truffle	
Mackerel Sujime	17
mackerel / nikiri soyu / ginger	
Toro*ask for availability	18
koji aged toro aburi / nikiri soyu / uni	
Tuna Soyu - Zuke	16
tuna / nikiri soyu / scallion	

GUNKAN (4 pieces)

Gunkan Crab	20
crab / truffle / calamansi / mayo / tangerine	
Gunkan Spicy Tuna	18
spicy tuna tartar - uni	

PLATTERS

Nigiri Platter (12pcs)	45
sardine / tuna / salmon / hamachi / mackerel / scallop	

*Wasabi and Ginger condiments are provided upon request to eliminate waste.

**All Nigiris are traditionally served with the appropriate amount of Wasabi and Soy.

***Please inform us of any allergies and dietary restrictions. Nothing on the menu is guaranteed to be Gluten Free.

****We kindly encourage you to refrain from submerging the Sushi into the soy sauce. A light dip is enough for a better flavor experience.

Sushi Chef: Arnel Lagen