



We've been collecting experiences and memories for 23 years.

We improve, everyday, a know-how that is reflected in the dishes we deliver, the best way possible.

Our enthusiasm is unabated since the first day of doing business and to this day.

We feel grateful - for all those years of your support - and responsible to turn sheer daily hospitality into a full gourmet experience.

## BAKERY & BREAD

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**Warm sourdough bread** ..... 2.5  
flavored butter / salted cretan  
black olives

## SOUPS

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

**Fish soup** ..... 10  
vegetables / fish fillets

## SALADS

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**Greek salad** .....11  
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

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**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

**Bottarga from Messolonghi ..... 16**

crostini / cheese cream /  
cuttlefish ink

## RAW FOOD DISHES

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**Red mullet ceviche ..... 22**

jalapeños / ginger /  
coriander / mango

**Grouper carpaccio ..... 26**

sea urchin / olive oil /  
lime / fleur de sel

**Shrimp carpaccio ..... 18**

bisque / feta PDO cheese /  
olive oil / lemon

**Beef tartare ..... 24**

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

**Carpaccio combo ..... 55**

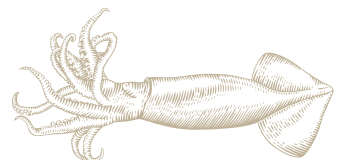
scallop / grouper / tuna

**Oysters ..... each / 6.5**

**Caviar 10gr**

Baerii ..... 35

Ossetra ..... 42



## APPETIZERS

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**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

manouri cheese / halloumi  
cheese / myzithra cheese /  
basil pesto / cherry tomatoes

**French fries** ..... 7

wild oregano / fleur de sel

**Sautéed shrimp** ..... 16

ouzo / light cream / dill

**Grilled squid** ..... 16

herb gremolata /  
olive oil / lime

**Fried squid** ..... 15

garlic mayonnaise / lemon zest

**Sautéed scallops** ..... 25

aromatic butter / wine

**Grilled octopus** ..... 17

olive oil & vinegar dressing /  
wild oregano

**Marinated octopus** ..... 19

salicornia / vinegar /  
fleur de sel

**Fried anchovies** ..... 15

smoked eggplant / teriyaki sauce

**Grilled sardines** ..... 14

tomato / garlic / parsley

**Monkfish cheeks** ..... 25

fennel butter / bottarga from  
Messolonghi / fish broth sauce  
(kakavia style)



## PASTA & RISOTTO

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### **Shrimp pasta ..... 19**

bisque / tomato / parsley

### **Scallops & bottarga ..... 26**

linguine / shellfish broth / lime

### **Seafood paccheri ..... 25**

parmesan / shrimp /  
squid / octopus

### **Lobster pasta ..... 68**

500g lobster / bisque /  
tomato / parsley

### **Mushroom risotto ..... 17**

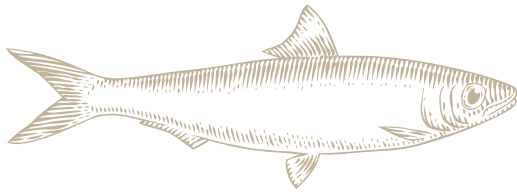
truffle / parmesan /  
shimeji mushrooms

### **Cuttlefish orzo ..... 18**

vegetables / fennel /  
cuttlefish ink / wine

### **Seafood orzo ..... 20**

octopus / squid / shrimps /  
shellfish of the day



## FISH

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- Sautéed seabass** ..... 23  
roasted pumpkin cream /  
ginger / herbs
- Scorpionfish fillet** .....24  
savoro style / celeriac cream /  
fennel oil
- Grouper fillet** .....35  
with asparagus and fish broth cream
- Grilled jumbo shrimp 400gr** ..... 40/τεμ  
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

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- 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

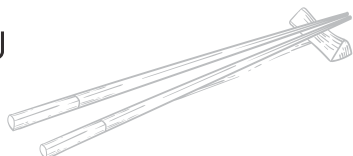
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### Side dishes

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- Sautéed vegetables ..... 7  
Celeriac cream pureé ..... 5  
French fries ..... 5
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## SUSHI MENU



### MAKI (8pcs)

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

### SASHIMI (150gr)

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

### EDAMAME .....

fleur de sel / w/o chilli oil

### NIGIRI (4pcs)

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

### GUNKAN (4 pieces)

<b>Gunkan Crab</b> .....	<b>20</b>
crab / truffle / calamansi / mayo / tangerine	
<b>Gunkan Spicy Tuna</b> .....	<b>18</b>
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