

The background features a series of overlapping, wavy horizontal bands. The top portion is a pale yellow, which gradually transitions into a light blue, and then into a deeper, more saturated blue towards the bottom. The waves are soft and fluid, creating a sense of movement and depth.

Minima

TO START

TZATZIKI SPREAD (D) (V) 14
Fennel, local cucumber, ouzo & olive oil

TARAMA SPREAD (D) (G) (F) 13
Cod roe, carob rusk, Florina pepper, spinach & olive oil

GREEK SALAD (D) 24
Variety of local tomatoes, cucumber, onion, green pepper & PDO feta cheese

BURRATA CAPRESE (D) (N) 27
Cherry tomatoes, basil pesto & pine nuts

CRAB CAESAR (D) (G) (SF) (F) 59
Greek crab, lettuce, croutons & Parmesan cheese

FISH OF THE DAY CEVICHE (R) (SF) (N) 35
Ajo blanco, kimchi cucumber & lime

SALMON BOWL (R) (F) 38
Quinoa, avocado, cucumber, white grapes & yuzu dressing

BETWEEN BREADS

TUNA TOSTADA (G) (R) (F) 32
Tortilla, guacamole, citrus & shallots

GREEK LAMB GYROS TACOS (G) (D) 20
Pulled lamb, yogurt, tomato, herbs & shallots

CHEESEBURGER (G) (D) 41
Brioche bun, cheddar, iceberg lettuce, homemade pickles, mayonnaise & ketchup

CHICKEN BURGER (G) (D) 35
Brioche bun, chorizo mayo, homemade pickles & coleslaw

PIZZA NAPOLETANA (G) (D) 27
Tomato sauce, mozzarella & basil

AVOCADO SANDWICH (G) (D) (V) 26
Avocado spread, halloumi cheese & lime

SIDES

CRISPY FRENCH FRIES (VG) 11
CRISPY FRENCH FRIES WITH PARMESAN & FRESH TRUFFLE (D) (VG) 19
GREEN SALAD (V) (D) 9

REFRESHMENTS

SEASONAL FRUIT PLATE (For 2 guests) (VG) 23

SELECTION OF GELATO (Per scoop) (V) (E) 9

SELECTION OF SORBET (Per scoop) (VG) 8

Dishes indicated with (A) Alcohol | (C) Celery | (D) Dairy | (E) Egg | (F) Fish | (G) Gluten | (L) Lupin | (M) Mustard | (P) Pork | (N) Nuts | (R) Raw | (S) Shellfish | (SE) Sesame | (SO) Soybean | (SU) Sulphites | (LS) Locally Sourced | (V) Vegetarian | (VG) Vegan – Responsibly Sourced.

Consumption of raw or undercooked meats, seafood, or poultry products, such as eggs may increase your risk of foodborne illness. Please notify your server if you have any known food allergies or intolerances.

Our food is prepared in an environment where other allergen ingredients are handled.

Prices are in euro and include all applicable taxes.