



WELCOME

Kea Olives & House Made Grissinis (G)

SALADS

Greek · 31

Garden of Eatin' Cheese, Datterini Tomatoes, Cucumber, Olives, Capers Leaves, Oregano, Oxytropis (D)

Spanakopita Salad · 28

Feta Cheese, Phyllo Pastry, Baby Gem, Sesame, Local Herbs, Lemon Oil Dressing (G, D)

Beetroot Carpaccio · 31

Manouri Cheese, Caramelised Kea Almond, Orange, Berries, Baby Gem, Rocket, Vinaigrette (N, D)

MEZE

House Made Bread Selection, E.V.O.O. · 11

(G)

Tzatziki · 10

Yogurt, Fermented Cucumber, Garlic, Dill (D)

Eggplant · 11

Smoked Eggplant, Florina Peppers, Parsley, Garlic (PB)

Tarama · 13

Fish Roe Egg, Bread, Sunflower Oil (G)

(PB) PLANT BASED | (G) GLUTEN | (D) DAIRY | (A) ALCOHOL | (P) PORK | (N) NUTS
PRICES LISTED ARE QUOTED IN EURO AND INCLUDE ALL APPLICABLE TAXES. MARKET INSPECTOR MATTHIEU DYEN.
PLEASE NOTIFY OUR SERVICE COLLEAGUES IF YOU HAVE ANY KNOWN FOOD ALLERGIES, INTOLERANCE,
OR IF YOU REQUEST ANY FURTHER PLANT BASED DISHES.
OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE NUTS AND OTHER ALLERGENS ARE HANDLED.
CURRENTLY THERE IS NO SEPARATE CONCERNED ALLERGEN-FREE PREPARATION.
DRAWING ON THE LOCAL SURROUNDINGS, OUR MENUS ARE CRAFTED USING THE FRESHEST
LOCALLY SOURCED INGREDIENTS INCLUDING SEAFOOD FROM SUPPLIERS IN KEA ISLAND.

RAW

Seabass · 33

Carpaccio, Lemon, Piment Espellette, Chives, Radish, Pickled Purslane, E.V.O.O. + Caviar 2gr · 30

Beef · 33

Angus Beef Tartar, Kea Capers, Spring Onions, Herbs, Dijon Mustard, Sesame Tuile (G) + Black Truffle 5gr · 20

AGORA

Grilled Meatballs · 29

Angus Beef, Kea Graviera Cheese, Pita Bread, Sheep Yogurt Dressing (G, D)

Sfakiani Pita · 25

Xynomizithra Cheese, Sourdough Pita, Kea Honey (G, D)

Grilled Octopus · 35

Fava Beans Purée, Caper Chutney, Oxymeli Vinaigrette

MAINS

Seabass à la Polita · 42

Artichoke Purée, Green Beans, Ouzo Gel, Lemon Butter Sauce (G, D)

Mushroom Risotto · 38

Carnaroli Rice, Mushrooms, Garlic, Thyme, Parmesan Cheese (D) + Truffle 5gr · 20

Chicken · 45

Tagliatelle, Black Truffle, Albufeira Sauce (G, D)

Orzo Shrimps · 44

Orzo Pasta, Herbs, Tomato Confit, Lime Zest, Bisque Broth (G, D)

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CHARCOAL

All our grills are served with Grilled Aegean Lemon and a sauce of your choice

Sauces: Béarnaise (D), Chimichurri, Greek Lemon-Oil

Land

- Rib Eye · 83
- Greek Lamb Chops · 44
- Flap Steak · 72

Sea

- Octopus · 39
- Grilled Shrimps · 50
- Salmon · 42
- Fish of the day · per kg 150
- Lobster · per kg 250

Sauces

- Béarnaise (D) · 4
- Chimichurri · 4
- Greek Lemon-Oil · 4

Sides

- Naxos Potato Fries · 15
- Steamed Rice (D) · 10
- Grilled Vegetables · 18
- Green Salad · 15
- Potato Purée · 20
- Selection of Greek Cheese · 31
- Kea Graviera, Metsovone, Kyano (G, D, N)*

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