

THE DISH

LESS IS MORE

Greek Trio Spread (D)(G)(F)

Tzatziki, tarama, tirokafteri, crispy pita bread | 36

More house made pita (3pcs) | 16

Misty Caviar Lovers (D)(G)(SF)

4pcs Greek inspired prawns kataifi, cherry tomato & ginger marmalade, chives sour cream

10g Caviar | 265

30g Caviar | 695

Chargrilled Octopus (D)(SF) | 68

Fava beans mousseline, pickled pearl onion, squid ink crisp, chili butter

Deconstructed Lamb Loin Souvlaki (D)(G) | 52

Pita bread, fresh black truffle, homemade harissa, tzatziki serve with microgreens

THE DISH

SOIL

Cretan Graviera Little Gem Salad (D)(G)(F)(E)(M) | 49

Gem lettuce, caramelized cherry tomato, cajun spiced croutons, caesar dressing

Add corn-fed chicken breast | 22

Frosty Tomato (V)(D)(G) | 54

Colour cherry tomato, cucumber, kalamata olives, samphire kritamo, aged feta, greek vinegar

Root Salad (V)(D)(N) | 59

Baby beetroot, goat cheese, caramelized walnut dust, balsamic pearl

CHEF CULTURE

Red Prawns Orzo Saganaki (D)(G)(SF) | 86

Orzo pasta, feta cheese mousse, fresh tomato, basil oil

Corn fed Chicken Kontosouvli (D)(G)(M) | 89

Marinated chicken, pita bread, mint infused greek yoghurt, guacamole

Lamb Shank Trahana (D)(G)(C) | 128

Slow cook lamb shank, fermented pasta, kefalotyri foam, black tuile

THE DISH

MORE IS MORE

Hilopites (V)(G)(D)(E) | 78

Square pasta, wild mushroom, coconut milk, fresh truffle

Mediterranean Seabass Fillet (D)(G)(C)(F) | 98

Seasonal vegetables, citrus celeriac velouté, celeriac crisps

Wagyu Beef Steak (D)(G)(M) | 328

6-7 wagyu 250gr , baby potato gratin, charred cauliflower, horseradish emulsion, chef signature sauce

KIDS

Penne Keftedakia (D)(G)(M) | 58

Black angus meat ball, Fresh tomato

Classic Crepes (D)(G)(E) | 48

Served with choice of condiments

Banana

Nutella

Strawberry

THE DISH

A BIT MORE

Hand Cut Agria Fries With Oregano, Rock Salt, Graviera Cheese (V)(D) | 28
Grilled Asparagus Ricotta Sauce (V)(D) | 32
Smoky Roasted Sweet Potato (V) | 28

BEFORE WE THANK YOU

Molten Portakalopita (D)(G)(E) | 48
Cinnamon ice cream, vanilla crumble, caramelized phyllo

Galaktoboureko with Gianduja (D)(G)(N)(E) | 48
Chocolate semolina cream, chocolate soil, syrup