

Desserts by Pastry Chef Angela Simou

Parfait Vanilla

apple confit, caramel ice cream

Alpaco Chocolate

hazelnut praline, Golden milk

Crèmeux Dulcey

apricots, caramelized brioche, groseille

Exotic Cheesecake

oat crumble, sorbet fromage blanc



We invite you to explore a unique culinary experience our Executive Chef, Ntinios Fotinakis has composed, inspired by the genius Mediterranean diet and the simplicity of the Cycladic architecture.

Genuine hospitality, representative of the world known Greek "Philoxenia", is extended throughout the dining experience from the combination of the carefully sourced ingredients to the heartwarming and knowledgeable service that will guide you through the gastronomic journey we have especially designed for you.

Prices are inclusive of all legal charges (VAT at 13% and municipal taxes 0.5%)

Responsible for market law inspector: Theodosios Kakoutis.

For the food preparation are used olive oil,

corn oil and grape seed oil.

Complaint forms are available at the cashier. Prices are in Euro.

Our Chef's tailored degustation menus

Cucumber coconut soup and seasonal fish tartar
lime, jalapeno pepper, lemon confit and "Lagana"

Sea bass and artichoke puree
capers and rocket coulis

Lamb
solder and chop, aubergine, tomato

Parfait Vanilla
apple confit, caramel ice cream

4 Course

Cycladic aubergine tart and Mykonian "Xinotiri"
Mykonian "Xinotiri", peppers, carrots and spring onion

Sea urchin ravioli
prawn bisque, fennel, pine nut, artichoke puree and salicornia greens

Quail
radish, sesame, sea buckthorn

Octopus
orange blossom, couscous, Greek spices

Pork
presa, beetroots, mustard greens

Exotic Cheesecake
oat crumble, sorbet fromage blanc

Alpaco Chocolate
hazelnut praline, Golden milk

7 Course

Appetizers

Cucumber coconut soup
seasonal fish tartar, lime, jalapeno pepper, lemon confit and "Lagana"

Cycladic aubergine tart
Mykonian "Xinotiri", peppers, carrots and spring onion

Sea urchin ravioli
prawn bisque, fennel, pinenut, artichoke puree and salicornia greens

Crab
caviar, beef, fennel, elderflower

Quail
radish, sesame, sea buckthorn

Beef
mustard, caper, yolk

Langoustine two ways:

Cold Version: Green apple, coriander, lemon verbena

Hot Version: Carrot, nasturtium, pine nuts

Mains

From the Sea

Sole "a la polita"
lemon confit, artichokes, clams and mussels

Red Mullet
broad beans, hazelnut, pepper sauce

Octopus
orange blossom, couscous, Greek spices

John Dory
leek, smoked sardines, lemongrass, bitter orange

From the Farm

Pork
presa, beetroots, mustard greens

Lamb
solder and chop, aubergine, tomato

Challans Duck
turnip, sour cheery, barley

Wagyu Beef
garden vegetables, truffle, potato