



We invite you to explore a unique culinary experience our

Executive Chef, Ntinios Fotinakis

has designed, inspired by the renowned 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 a combination of carefully sourced ingredients
to the heartwarming and knowledgeable service
that will guide you through the gastronomic journey
we have especially curated 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 olive oil, corn oil and grape seed oil are used.
Complaint forms are available. Prices are in Euro.

Discover

4 Courses Menu | 140€ per person

Crab Salad

Crab, Lemon Gel, Zucchini

Tartar

Beef, Caviar, Mustard, Raspberry

Red Mullet

Red Mullet with Aromatic Carrot Cream
& "Kakavia" - Greek Fisherman's Soup

Dessert

Coconut Parfait with Mango chutney
& Chamomile Ice Cream

Indulge

7 Courses Menu | 190€ per person

Cucumber Coconut Soup

Cucumber-Wasabi Ice Cream, Seasonal Fish Tartar, Lime,
Lemon Confit and "Lagana" - Greek Sesame Flatbread

Scallops

Scallops, Jerusalem Artichoke, Summer Truffle

Veal Sweetbreads

Veal, Amarillo Pepper Sauce, Parsnip, Lemon Verbena

Mushroom Trilogy

Brie Saganaki, Mushroom Cream, Pine Oil

Pigeon

Pigeon, Cassis Sauce, Jerusalem Artichoke

Dessert

Meringue, White Chocolate Ganache, Strawberry Sorbet, Saffron Ice Cream & Lime

Chocolate Textures, Forest Fruits, Caramelized Brioche & Sangria Sauce