

Υ Ε̄ Ν Ο



# YĒVO

## CULINARY ODE TO THE CYCLADES

Under the expert guidance of our Executive Chef Aggelos Bakopoulos, embark on a captivating gastronomic journey, as you discover three carefully curated degustation menus, each a testament to the artistry and innovation that define our new dining concept, YEVO.

Drawing inspiration from the rich culinary heritage of the Cycladic islands, indulge in a seasonally inspired farm-to-table dining experience showcasing produce from local producers.

Exquisite ingredients where scents, texture and flavour come together harmoniously.

E N J O Y !

As Epicurus said,  
"Happiness is Pleasure"  
and pleasure is our first and  
kindred good.

Welcome to the land  
of pretty eaters  
where gluttony is not  
seen as a sin!

E P I C U R E A N  
P L E A S U R E S

**Red Shrimps**

pistachio | arugula | shallots | lemon

G | L

**Scallops**

oil cheese consommé | celery root | beef tongue | peas

L

**Calamari**

greens | guanciale | citrus | bread crumbs

G | L

**Langoustine A la Polita**

vegetables | herbs | lemon sauce

L

**Pigeon**

kumquat | beetroot | foie gras | spices sauce

G | L

**Beef**

Naxos potatoes | parsley | aged vinegar | Beef sauce

G | L

**Virtual Lemon**

citrus marmalade | lemon crèmeux | vanilla mousse  
Chios island soumada sorbet

G | L | VG

As you savour the key notes  
of this nine-stage menu,  
our chef's personal  
perception of the magical world  
of aromas and flavors  
of the island you are  
now visiting will gradually  
be unlocked.

K E Y - N O T E S

**Bonito**

tarama | cucumber | herbs sorbet | bourdeto sauce

**Sea food Magiritsa**

sea food of the day | aromatic lemon sauce

L

**Cod**

rice | caviar | sesame | fennel flower

L

**Lamb**

wheat | caper | shallots | herbs | yoghurt

G | L

**Coffee & Hazelnut**

licorice | caramel with coffee | amaretto  
Mykonos beer ice cream

G | L | VG

Food with a green aura  
is deeply connected  
to nature, radiating a sense  
of tranquility and healing.

Thus, our chef proposes a menu  
that will allow you to connect  
with the aura of joy  
and freedom that  
dominates the island.



G R E E N   A U R A

**Tomatoes**

caper | shallots | raspberries | basil

L

**Peas**

vegan cheese | asparagus | nasturtium

V

**Lettuce**

green risotto | almonds | cucumber | chickpeas

V

**Strawberries**

coconut | hibiscus | vanilla

V

V= VEGAN | VG= VEGETARIAN | L= CONTAINS LACTOSE | G= CONTAINS GLUTEN

Prices are all in Euro and Inclusive of all legal charges.

The restaurant is legally required to issue official receipts, certified by the relevant tax office

Customers are not obligated to pay if they do not receive notice of payment, via receipt

Responsible for the market law inspection: Theodosia Kakoutis

Complaint forms are available in the restaurant.

Please note that service charge is not added.



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