

Soup of the day	7
Salads	
Mix salad, buratta cheese, cherry tomatoes, arkateno Rusk, basil vinaigrette (v)(v/o)(g/f)	9
Arugula, radicchio, artichokes, pears, caramelized almonds, parmesan, lemon-lime vinaigrette (v)(v/o)(g/f)	9
Kale, green apples, brie cheese, roasted pine nuts, apple vinaigrette (v) (v/o) (g/f)	9
Baby spinach, pomegranate, quinoa, fresh mint, lime – chili vinaigrette (v) (v/o) (g/f)	9
Starters	
Beetroots baked in oven, ksinomizithra, roasted hazelnuts, arugula, glazed balsamic (v) (v/o) (g/f)	10
Ravioli with wild mushrooms, fresh sage, white truffle oil (v)	10/16
Gravlax salmon marinated, fresh dill, cucumber, caper berries, yellow bell pepper sauce (g/f)	12
Octopus baked in oven with pink pepper, carrot puree, ginger, fennel, sesame seeds (g/f)	13
Prawns sauté, mushy chickpeas, turmeric, fresh coriander, white wine, light lemon sauce	13
Beef Black Angus tenderloin Carpaccio, parmesan mousse, fresh arugula, white truffle oil (g/f)	12
Main Dishes	
Pappardelle with hare ragout, vegetables, pecorino cheese	16
Risotto with pumpkin, goat cheese, fresh thyme, arugula, crispy leeks (v) (v/o) (g/f)	16
Salmon fillet sauté, boiled baby potatoes, broccoli, carrot, tahini-wasabi sauce (g/f)	21
Halibut in oven, artichoke puree, lemon thyme sauce (g/f)	21
Fish fillet of the day (g/f)	–
Chicken fillet, grilled, potato puree, fresh dill sauce (g/f)	17
Duck fillet, sauté, chestnut puree, grapes and rosemary sauce (g/f)	21
Pork tenderloin stuffed with apples and chestnuts, oven baked baby potatoes with herbs, soy sauce (g/f)	19
Steak Black Angus Rib Eye with fries (g/f)	28
Tagliata Black Angus Top sirloin, parmesan, arugula, fries (g/f)	23
Side Dishes:	
Potato puree, artichoke puree, chestnut puree, oven baked baby potatoes, fries, small salad	5

(v) vegetarian (g/f) gluten free (v/o) vegan option

Chef: Charalambos Constantinou | Artist "a la carte": Kyriaki Shiopacha

We use fresh meat, fish and local ingredients

Please let us know if you have any allergies