

A

LA

CARTE

MENU



## DIPS

TZATZIKI [V] [GF] -44

yoghurt | cucumber | dill | garlic | vinegar | olive oil

TARAMOSALATA [SF] -41

Add truffle -78

cod roe mousse | olive oil

TYROKAFTERI [V] -41

feta | manouri | roasted bell pepper | herbs | olive oil

EGGPLANT DIP [VE] [N] -46

roasted bell pepper | herbs | olive oil | walnuts

GREEK DIPS COLLECTION OF 3 -112

tzatziki [V] | taramosalata [SF] | tyrokafteri [V] | eggplant dip [VE] [N]

## RAW

SEA BREAM CARPACCIO [SF] [GF] -82

truffle vinaigrette

TUNA TARTARE [SF] -115

chives | lime | avocado | lemon oil | macadamia nuts

SALMON CARPACCIO [SF] -85

Greek yoghurt | olive oil mayo | salmon caviar | pita crisps

## STARTERS

MARINATED OLIVES [V] [N] -48

barley rusks | feta cheese

CRISPY ZUCCHINI [V] -58

greek yoghurt | mint

GRILLED PIPERIES [V] -44

padron peppers | garlic confit | lemon

CHEESE SAGANAKI [A] [V] -78

kefalograviera | fig jam

FETA IN CRISPY FYLO [V] -90

thyme honey | sesame

FRIED CALAMARI -75

garlic mayo

GRILLED SQUID [GF] -144

Salicornia | oregano | lemon olive oil dressing

COD CROQUETTE [N] -78

chives | potato &amp; garlic purée

CAULIFLOWER FLORETS [VE] [N] -67

chimichurri | hazelnut

PRAWNS SAGANAKI [A] -140

tomato | red chili | anise | feta cheese | fresh herbs

## SALADS

GREEK SALAD [V] [GF] -74

tomato | cucumber | bell pepper | onion | feta | kalamata olives  
herbs | olive oil

OCTOPUS SALAD [SF] -150

cider vinegar | dill | crispy garlic | fennel

BURRATA [V] -82

heirloom tomatoes | basil | extra virgin olive oil

BEETROOT SALAD [GF] -68

orange | fennel | spinach | balsamic | hazelnuts

WATERMELON SALAD [GF] [N] [V] -88

toasted almonds | crumbled feta | wild rocket leaves

## MAINS

SEAFOOD RISOTTO [GF] -140

prawns | mussels | octopus | calamari

CARABINEROS BASIL PASTA [S] [N] -138

basil pesto | poached red shrimps | tomato confit

TRUFFLE YIOUVETSI [V] -145

orzo pasta | confit onion | black truffle

ASPARAGUS YIOUVETSI [V] -85

zucchini | coconut | citrus

## SEAFOOD

WHOLE SEA BASS -49 (100g)

SEAFOOD PASTA (LINGUINI OR ORZO) [A] -75 (100g)

linguini 100gr or orzo 100gr

lobster -435 | king prawn -98 | octopus -165 | squid -144





## CHARCOAL GRILL

CHILEAN SEA BASS MEDALLIONS [GF] -240  
asparagus | tomato salsa

KING PRAWN (GRADE U5) [S] [GF] -98 PER PIECE

GRILLED OCTOPUS [GF] -165  
fava | caramelized pearl onions | caper leaves

CHICKEN SOUVLAKI -122  
pita bread | tzatziki

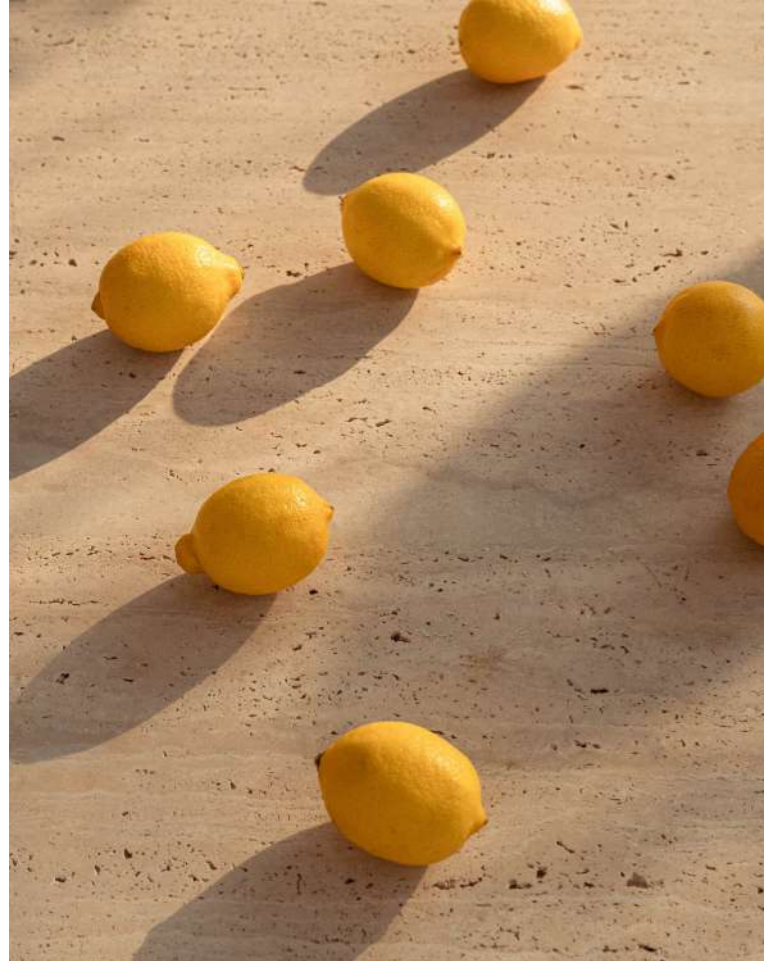
LAMB CHOPS -240  
pita bread | tzatziki

BIFTEKIA -135  
beef & lamb patties | pita bread | tzatziki

## PREMIUM BEEF CUTS

BLACK ANGUS TOMAHAWK (GRADE 4-5) [GF] -775  
(1.3kg appox)  
roasted tomatoes | oregano

BLACK ONYX RIBEYE (GRADE 4-5) [GF] -300 (360g)  
roasted tomatoes | oregano



## SIDES

GRILLED ASPARAGUS [VE] -48

HAND CUT FRIES [VE] -45

TRUFFLE & GRAVIERA FRIES [VE] -145

MIX SALAD [VE] -36

## DESSERTS

GALAKTOMPOUREKO [N] -55  
semolina custard | fylo pastry | homemade syrup

CHOCOLATE PALET -60  
vanilla ice cream

GREEK YOGHURT ICE CREAM [GF] [N] -56  
honey | walnut or sour cherry

FRUIT PLATTER [VE] -75

WATERMELON [VE] -75





KYMA