

## APPETIZERS

- \* **GREEK STYLE TUNA TARTARE** GLUTEN, FISH, SULPHITES 12  
Tuna cubes with extra virgin olive oil, fresh coriander, parsley, spring onion, cucumber, pepper, avocado, citrus zest and barley rusk.
- \* **SOURDOUGH BREAD WITH CRETAN GRAVIERA CREAM & GREEK PASTOURMA** GLUTEN, DAIRY, SULPHITES 12  
Sourdough bread, Greek-style mornay sauce, pastourmas, lemon zest, microgreens, and foam of graviera cheese.
- OCTOPUS CARPACCIO** MOLLUSKS, SULPHITES 17  
Octopus carpaccio with orange gel, sea asparagus, fleur de sel, olive oil, coriander microgreens, and crispy caper leaves.

## SALADS

- \* **HELLENIC HARMONY** GLUTEN, DAIRY, SULPHITES 18  
Feta mousse ring, carob crumble dakos base, heirloom cherry tomatoes, cucumber, capers, olives, shallots, grated mizithra, sea asparagus, with modern Greek dressing.
- SUMMER BEETROOT SALAD** NUTS, DAIRY, SULPHITES, PEANUTS 14  
Beetroot, pear, beetroot baby leaves, seared goat cheese, pistachios, Greek yogurt and lemon–thyme–honey dressing.
- SEASONAL GREENS WITH GRILLED SHRIMPS** GLUTEN, CRUSTACEANS, NUTS, SESAME 19  
Tender seasonal greens blanched with lemongrass infused vinaigrette, grilled shrimps, almonds, sesame, marinated zucchini and microgreens.

## MAIN COURSES

- BEEF TENDERLOIN** GLUTEN, DAIRY, SULPHITES, CELERY 36  
Beef tenderloin fillet with grilled roots, glazed beef stock sauce and roasted cherry tomatoes
- \* **LAMB RACK WITH SOUR TRACHANAS & MUSHROOMS** GLUTEN, DAIRY 28  
Herb crusted rack of lamb served with a modern version of traditional sour trachanas, sautéed mushrooms and aromatic herbs.
- \* **CHICKEN FILLET** NUTS, DAIRY, SULPHITES 22  
Slow cooked and grilled chicken fillet with carrot purée, baby carrots, spinach and caramelized pecans.
- PAN SEARED TUNA WITH CHICKPEA PURÉE** 24  
Pan-seared tuna cubes on a creamy chickpeas purée base with Dijon mustard dressing, crispy chickpeas, fried capers, and toasted sunflower seeds.  
FISH, MUSTARD, GLUTEN, NUTS, DAIRY, CELERY, SULPHITES
- \* **LINGUINE WITH SHRIMPS & BISQUE SAUCE** 26  
Linguine with grilled shrimps, bisque sauce, cherry tomatoes, garlic, spring onion, aromatic butter and finished with white truffle oil.  
CRUSTACEANS, GLUTEN, DAIRY, SULPHITES
- CRETAN FRESH FISH** FISH 75/kg  
Fresh fish of the day. Served with baby potatoes and seasonal greens.

## DESSERTS

- \* **LEMON PIE** EGG, GLUTEN, DAIRY, NUTS 14
- \* **PARIS BREST WITH HAZELNUT CREAM** GLUTEN, DAIRY, NUTS, EGG, SULPHITES 16
- \* **TARTE TATIN** EGG, GLUTEN, DAIRY, NUTS 14

Items marked with a \* are choices of specific meal plans.