

CARD

HELLENIC FLAVORS MENU

45 €

APPETIZER

Trilogy of mezedes

or

Cretan salad

or

Spring salad

MAIN DISH

Moussaka (traditional or vegetable)

or

Giouvetsi

or

Lamb skewer

or

Roasted bass

DESSERT

Mahalepi

or

Macaron with PDO pistachios from Echine

or

Sheep milk yogurt

MEZEDES

SERVED WITH PITTA BREAD

Fried squid / tarama / green taboulé

19 €

Fried squid, grilled vegetables slightly spiced

Salted cod's eggs caviar, olive oil, lemon

Parsley, bulgur, tomato, olive oil, lemon

Octopus / eggplant caviar / kolokytokeftédès

21 €

Octopus cooked with celery stalk, olive oil,

Xeres vinegar, oregano

Grilled eggplants' caviar, olive oil, lemon, garlic

Zucchini cromesquis, pine nuts, PDO feta, kaseri

and parmesan cheese, parsley

Semi-cooked tuna / houmous / spanakokeftédès

19 €

Tuna cooked on the plancha, piquillos, chives

Chickpeas puree, sesame cream, olive oil, lemon

Spinach, leek and onion cromesquis, PDO feta, kaseri

and parmesan cheese, dill

Dolmades / ktipiti / melitzanokeftédès 

17 €

Vine leaves stuffed with Arborio rice, dill and pine nuts




Finely sliced grilled peppers, whipped PDO feta cheese,

greek yogurt, pine nuts

Eggplant cromesquis, pine nuts, kaseri et graviera

cheese, pepper from Espelette, dill

STARTERS

- Calamari 'fritti' 18 €
Tomato confit, grilled vegetables, aioli seasoned with tumeric, artichoke and roquette seasoning
- Bluefin tuna 24 €
In ceviche, chickpeas hoummous, pickled vegetables citrus sauce
- Green asparagus from Provence 22 €
Mimosa egg, falafel crumble, crunchy fennel, citrus fruit, bottarga
- Grilled halloumi cheese  19 €
Pea gazpacho with yogurt, tomato confit with oregano, mint, rocket and artichoke condiment
- Cretan salad  17 €
Marinated romaine lettuce, PDO Feta cheese, Kalamata olive, cherry tomatoes, cucumber, caper leaves, cretan barley flour rusks, crunchy vegetables
- Eggplant  16 €
Confit style baked with aromatic herbs and onion, grilled vegetables, petimezi vinaigrette, basil sauce
- Spring salad  17 €
Ancient wheat and black-eued pea, cherry tomato, red fruits, lime and tahini vinaigrette

SURF & TURF

- Bass 28 €
Roasted with lemon thyme, fennel confit, green asparagus, virgin sauce with olives from Volos, bouillabaisse sauce
- Grilled octopus 34 €
With smoked paprika, fava from Santorin with dill, spring onions, tomato confit with origan, rocket salad
- Red label salmon 28 €
On plancha, eggplant confit, zucchini, blood orange, fennel, sesame, basil emulsion
- Moussaka traditionnelle 24 €
Eggplant and zucchini gratin with lamp and veal, tomato sauce, seasonal baby vegetables
- Moussaka de légumes  24 €
Eggplant and zucchini gratin with greek cheeses, tomato sauce, seasonal baby vegetables

PASTA

Penne « Martelli » 	21 €
Tomato sauce, grilled PDO feta cheese crumble	
Epeautre	28 €
Ancient wheat risotto, grilled shrimps flambé with ouzo, grilled vegetables, basil dressing foam	
Lasagnes	24 €
Homemade, veal with herbs and spices, toasted with parmesan and graviera cheese	

ROASTED SKEWERS

SERVED WITH GRILLED VEGETABLES
AND SMOKED PAPRIKA

Marinated red label chicken skewer	24 €
Lamb skewer marinated with garlic and paprika	26 €
Prawns skewer marinated with oil, lemon and oregano	30 €

GREEK CHEESE PLATTER

Fine cheeses selection	12 €
Sheep milk cheeses, olive oil, oregano, walnuts	

PASTRIES AND DELICACIES

Sheep milk yogurt	12 €
Dried fruit granola, organic Cretan honey, seasonal fruits	
Macaron with PDO pistachios from EGINE	12 €
Ganache, pistachio praline, rose-flavoured citrus sirop	
Mahalepi	9 €
Milk cream with orange blossom sirop	
Coffee with oriental pastries	10 €
Pastries	13 €
Chocolate eclair Paris-Brest eclair with hazelnuts Lemon meringue tart White chocolate dome, mango, coconut, passion fruit Chocolate and raspberry pastry dessert Milk and dark chocolate pastry dessert	
Seasonal ice cream flavors	4 €/Scoop

GREEK AND ORIENTAL PASTRIES

Kourabiedes	1,80 €/Pièce
Cigar with cashew nuts	1,80 €/Pièce
Rose with cashew nuts	1,80 €/Pièce
Losange with pistachios	1,80 €/Pièce
Square cake with almonds	1,80 €/Pièce
Saragli with hazelnuts	2,50 €/Pièce
Kataifi with pistachios	3,00 €/Pièce
Baklava with almonds	3,00 €/Pièce
Sablé with nuts	3,00 €/Pièce
Sablé with dates	3,00 €/Pièce
Sablé with pistachios	3,00 €/Pièce