

HELLENIC FLAVORS MENU

Starter & main course 39 €
Choice among the dishes with a *

Main course & dessert 34 €
Choice among the dishes with a *

COLD MEZEDES

SERVED WITH PITA BREAD

Houmous / green tabbouleh / eggplant caviar *  16 €

Chickpeas puree, sesame cream, olive oil, lemon
Parsley, bulgur, tomato, olive oil, lemon
Grilled eggplants' caviar, olive oil, lemon, garlic

Octopus / dolmades / fava * 16 €

Octopus cooked with celery stalk, olive oil,
sherry vinegar, oregano
Vine leaves stuffed with Arborio rice, dill and pine nuts
Santorini PDO split pea purée with mastiha

Eggplant caviar / tarama / green tabbouleh * 16 €

Grilled eggplants' caviar, olive oil, lemon, garlic
Salted cod's eggs caviar, olive oil, lemon
Parsil, bulgur, tomato, olive oil, lemon


HOT AND COLD MEZEDES

SERVED WITH PITA BREAD

Calamari fritti / tarama / green tabbouleh 19 €
Calamari fritti, grilled vegetables slightly spiced
Salted cod's eggs caviar, olive oil, lemon
Parsley, bulgur, tomato, olive oil, lemon

Octopus / eggplant caviar / kolokythokeftédès 19 €
Octopus cooked with celery stalk, olive oil,
sherry vinegar, oregano
Grilled eggplants' caviar, olive oil, lemon, garlic
Zucchini cromesquis, pine nuts, PDO feta, kasseri
and parmesan cheese, parsley

Gravlax Salmon/ black-eyed peas houmous / 17 €
spanakokeftédès
Gravlax Salmon, piquillos, chives
Black-eyed peas purée, grilled sesame cream and oil
Spinach, leek and onion cromesquis, PDO feta, kasseri
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, kasseri et graviera
cheese, pepper from Espelette, dill

STARTERS

Calamari 'fritti'	18 €
Tomato confit, grilled vegetables, aioli seasoned with turmeric, artichoke and roquette seasoning	
Gravlax Salmon	17 €
Black-eyed peas hummus, artichoke avgolemono style, citrus kefir sauce	
Scallop	24 €
In capaccio, clementine, pomegranate, rocket salad, citrus with argan oil	
Grilled PDO Halloumi cheese * 	17 €
Velouté from pumpkin and Cassia cinnamon, chestnut with Caroube honey and fresh watercress	
Cretan salad * 	17 €
Marinated romaine lettuce, PDO Feta cheese, Kalamata olive, cherry tomatoes, cucumber, caper leaves, Cretan barley flour rusks, crunchy vegetables	
Eggplant * 	16 €
Melted with aromatic herbs and onion, grilled vegetables, Petimezi vinaigrette, basil sauce	
Vegan salad * 	17 €
Lentils, carrot with orange blossom, pomelos, red onion pickle, Treviso salad, beetroot and raspberry vinaigrette	

SURF & TURF

Meagre *	28 €	
Roasted with lemon thyme, vegetable stew with Greek tea, truffle pieces, kefir oil		
Grilled octopus	34 €	
Glazed with pomegranate molasses, mashed potato, spring onion, sumac, onion emulsion		
Scallops	32 €	
Roasted, greek boutargo, black eyed peas with pesto, marinated red pepper, zucchini and lemon condiment		
Traditional moussaka *		
Eggplant and zucchini gratin with lamp and veal, tomato sauce, seasonal baby vegetables		25 €
Vegetarian moussaka * 		
Eggplant and zucchini gratin with Greek cheeses, tomato sauce, seasonal baby vegetables		25 €

PASTA

- Penne « Martelli »  21 €
Tomato sauce, grilled PDO feta cheese crumble
- Fregola Sarda  21 €
Cooked like risotto, wild mushroom, butternut squash
with rosemary, almond & truffle emulsion
- Epeautre 29 €
Ancient wheat risotto, grilled shrimps flambé with ouzo,
grilled vegetables, basil sauce
- Lasagnes 24 €
Homemade, veal with herbs and spices, toasted with
parmesan and graviera cheese

ROASTED SKEWERS

- SERVED WITH GRILLED VEGETABLES
AND SMOKED PAPRIKA 25 €
Marinated red label chicken skewer *
Served with grilled vegetables with smoked paprika and
rice pilaf with pine nuts
- Lamb skewer marinated with garlic and paprika * 29 €
Served with grilled vegetables with smoked paprika and
boulgour
- Prawns skewer marinated with oil, lemon and 30 €
oregano
Served with grilled vegetables with smoked paprika and
rice pilaf with pine nuts

GREEK CHEESE PLATTER

- Fine cheeses selection 12 €
PDO feta cheese, graviera, halloumi, olive oil, oregano,
walnuts
- Manouri with goat and sheep milk, carob honey, PDO 12 €
pistachios from Egine, seasonal fruits

PASTRIES AND DELICACIES

Sheep milk yogurt Dried fruit granola, organic Cretan honey, seasonal fruits	12 €
Macaron with PDO pistachios from Eginie Ganache, pistachio praline, rose-flavoured citrus sirop	12 €
Mahalepi Milk cream with orange blossom sirop	10 €
Coffee with oriental pastries	12 €
Tea with oriental pastries	14 €
Pastries Paris-Brest éclair Chocolate éclair Lemon meringue tart White chocolate dome, mango, coconut, passion fruit Chocolate and raspberry pastry dessert Milk and dark chocolate pastry dessert	13 €
BIO 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