

## LUNCH MENUS

### Starter & main course

36 €

Choice among the dishes with a \*

### Main course & dessert

32 €

Choice among the dishes with a \*

## COLD MEZEDES

SERVED WITH PITA BREAD

### Hummus / 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.

### Tzatziki / Dolmades / Briami \*

16 €

- Sliced cucumber with Greek yogurt, mint, olive oil.
- Vine leaves stuffed with Arborio rice, dill and pine nuts.
- Confit of 6 vegetables simmered with raz-el-hanout.

### Shrimp salad / Fava / Tarama \*

18 €

- With oyster mushrooms, sheep's yogurt, olive oil, dill.
- Santorini PDO split pea purée with mastiha.
- Cod roe, olive oil, lemon.

## HOT AND COLD MEZEDES

SERVED WITH PITA BREAD

### Kolokythokeftedes / Octopus / Smoked eggplant salad

22 €

- Zucchini cromesquis, pine nuts, PDO feta, kasseri and parmesan cheese, parsley.
- Octopus cooked with celery stalk, olive oil, sherry vinegar, oregano.
- With red onion pickles and dried tomato.

### Spanakokeftedes / Semi-cooked tuna fish / Hummus

21 €

- Spinach, leek and onion cromesquis, PDO feta, kasseri and parmesan cheese, dill.
- Tuna cooked a la plancha, piquillos, chives.
- Chickpeas puree, sesame cream, olive oil, lemon.

### Melitzanokeftedes / dolmades / ktipiti

18 €







- Eggplant cromesquis, pine nuts, kasseri et graviera cheese, pepper from Espelette, dill.
- Vine leaves stuffed with Arborio rice, dill and pine nuts.
- Finely sliced grilled peppers, whipped PDO feta cheese, Greek yogurt, pine nuts.

### Labneh / Falafel / White tabbouleh

18 €

- Sheep's yogurt from northern Greece, mint, zaatar.
- Fava bean and chickpea balls, coriander, cumin.
- Oriental style, with fresh tomatoes, peppers, coriander.

## STARTERS

- Soft-boiled organic egg \* ** 15 €  
Eggplant fondue, grilled and shredded PDO feta, chives.
- Red tuna ceviche** 22 €  
Chickpea hummus, pickled vegetables, citrus sauce.
- Grilled PDO Halloumi & PDO Feta \* ** 17 €  
Tomato gazpacho, strawberry, pepper, cucumber, rocket/artichoke condiment.
- Grilled octopus** 22 €  
With olive oil, Santorini PDO fava, tomato confit with oregano, arugula.
- Cretan salad \* ** 16 €  
Marinated romaine lettuce, PDO Feta cheese, Kalamata olive, cherry tomatoes, cucumber, caper leaves, Cretan barley flour rusks, crunchy vegetables.
- Eggplant \* ** 15 €  
Melted with aromatic herbs and onion, grilled vegetables, Petimezi vinaigrette, basil sauce.
- Spanakopita-style ravioli \* ** 15 €  
Stuffed with spinach, leek, onion, Greek cheeses, sesame seeds, PDO feta cream.
- Green asparagus from Provence \* ** 15 €  
Blood orange, orange blossom yogurt, roasted pistachio, dried flowers.

## MAIN DISHES

- Seabass \*** 28 €  
Roasted with lemon thyme, mashed potatoes, green asparagus, rosemary vegetable jus.
- Kalamaria ghemista** 28 €  
Squid stuffed with vegetables, rice and supion, spinach, shellfish juice.
- Magoulo stifado** 28 €  
Beef cheek confit, bulgur, pistachios, grapes, stifado sauce.
- Traditional moussaka \*** 25 €  
Eggplant and zucchini gratin with lamp and veal, tomato sauce, seasonal baby vegetables.
- Vegetarian moussaka \* ** 25 €  
Eggplant and zucchini gratin with Greek cheeses, tomato sauce, seasonal baby vegetables.
- Soudjougakia \*** 24€  
Label Rouge beef meatballs, crushed tomato, cumin, rice.

## ROASTED SKEWERS

- Marinated red label chicken skewer \*** 26 €  
Served with grilled vegetables with smoked paprika and rice pilaf with pine nuts.
- Lamb skewer marinated with garlic and paprika** 28 €  
Served with grilled vegetables with smoked paprika and boulgour.
- Prawns skewer marinated with oil, lemon and oregano** 32 €  
Served with grilled vegetables with smoked paprika and eggplant fondue.

## PASTRIES AND DELICACIES

- Sheep milk yogurt \*** 12 €  
Dried fruit granola, organic Cretan honey, seasonal fruits.
- Coffee with oriental pastries \*** 12 €
- Mahalepi \*** 12 €  
Milk cream with orange blossom sirop, pistachios.
- Frozen parfait with caramelized almonds \*** 12 €  
Marinated orange salad with citrus juice.
- Macaron with PDO pistachios from Egine \*** 12 €  
Ganache, pistachio praline, rose-flavoured. citrus sirop.
- Agros rose dome \*** 12 €  
Crumbly shortbread, macaron biscuit, lychee compote, almond-rose whipped ganache.
- Kurabiedes-style pie \*** 12 €  
Bitter almond cream and strawberry sorbet.
- Manouri \*** 12 €  
Goat's and ewe's milk cheese, Cretan forest honey, PDO pistachios from Aegina, seasonal fruits.
- Seasonal ice cream flavors** 4 €/Scoop