

## **Bread Selection**

extra virgin olive oil | homemade butter

SPREADS

## Taramosalata

spice oil | black lime

## Santorinian Fava

hazelnuts | capers | Vinsanto

V | GF | N

# ALAD

# **Cherry Tomatoes**

Cretan "xynomizithra" | carob rusks | sea fennel

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## **Green Leaves**

peaches | aromatic herbs | "pasteli"

V | GF | N

## **Beetroots**

"kyano" cheese | horseradish | roasted yeast

"Abelofasoula"

aromatic tomato dressing | cured egg yolk | yogurt  $\lor$  | GF



## Tuna

ponzu | kumquat | jalapeno

# Semi-Cured "Catch Of The Day"

grapes | cucumber | verjus

GF

## Ceviche

green tomatoes | samphire

GF

# "Koilada" Shrimp

citrus | pistachios

GF | N

#### Blu Crab

melon | cucumber | bergamot

GF

## Santorinian Eggplant

local tomato paste | feta | sourdough bread

V

# "Kolokythokeftedes"

goat's milk kefir | yogurt

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#### Cod Brandade

fermented potato bread | herbs salad

## Octopus

wild greens | squid ink sauce

GF

# Squid Tempura

spice rub | fermented chili sauce

# Grilled "Catch Of The Day"

GF

# Black Angus Ribeye

GF

# Grilled Scorpion Fish

"chilopitaki" | "kakkavia sauce" | fennel

#### Linguini

bisque | shrimp tartar | cured lemon | bottarga

# **Grilled Cauliflower**

caramelised purée | couscous | porcini

V | GF

## Milk-Fed Lamb

fermented grains | eggplant | grape leaf

## Poached Sea Bream

baby lettuce | "avgolemono sauce" | baby lettuce

# IDES

## **Roasted Potatoes**

V | GF

## Grilled Wild Greens

V | GF

## **Grilled Artichokes**

V | GF

## Mushrooms Fricassée

V

# Galaktoboureko

caramelized "fyllo" | citrus | sheep's milk

V

## **Brownies**

Valrhona Caraibe 66% | vanilla | hazelnuts  $\vee \mid \mathbb{N}$ 

## Chocolate & Peach

compote | sorbet | lemon thyme

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Please let us know of any dietary requirements. V=VEGETERIAN | GF= GLUTEN-FREE | N= CONTAINS NUTS