

GREEK TAPAS MENU

Graviera "soudaki"

smoked salmon | cave-aged graviera | Cretan avocado

"Kolokythokeftedes"

yogurt | mint | barrel feta cheese

Pork Belly

slow-cooked for I2 hours in a wood-fired oven | apple & tomato chutney | buckwheat pop

D|GF

Veal Cheeks

pecorino cake | slow-cooked veal | cucumber citrus-tartare | black truffle

Red Prawns

prawn croquettes | tomato soup | basil | asparagus

Local cheese platter

"Anthotyro" unsalted cheese | aged graviera | goat cheese | "lalagia" fried dough strips | "arseniko" cheese of Naxos | local honeycomb | seasonal fruit