

ALL DAY FOOD MENU

PLATEIA

## STARTERS

### Grilled Sardines

wild artichokes | vegetables ratatouille

GF

### Burrata

burrata | salt-baked yellow beetroot | fig | walnut | "petimezi"

V

### Seaweed Marinated Tuna Tataki

mandarin | hazelnut | garden herbal broth

GF

### John Stone Irish Beef Tartar

crispy quinoa | graviera custard | micro greens | vegetable chips

GF

### "Garida Koiladas"

grilled red prawns | tomato | oregano | basil | black garlic

GF

### Octopus

charcoal-grilled octopus | wild caper from Syros island | fava beans | "xygalo" cheese | octopus ink

GF

## SALADS

### Greek Salad

rainbow cherry tomatoes | feta cheese | cucumber | extra virgin olive oil

V | GF

### "Abelofasoula" Salad & Crispy "Symiako" Shrimp

tomato vinaigrette | capers

### Seasonal Wild Greens

zucchini | "anevato" cheese & black garlic

V

## PASTA

### Seafood Linguine

langoustine | clams | mussels | seaweed

### Crayfish "Giouvetsi"

orzo pasta from Mount Taygetus | bottarga

### Pennucce

veggies from our garden | summer herbs & "galeni" cheese cream

V

### Lasagnotte

veal cheeks | bolognaise | aged Metsovo parmesan | wild mushrooms

## MAIN COURSES

### White Grouper Fillet

celeriac risotto | asparagus | lemon sauce

### Sea Bass Fillet With Abelofasoula

saffron sauce | bottarga

### Charcoal Beef "Soutzoukaki"

ground beef | sweet cherry tomato sauce | cumin | yogurt foam

### White Santorini Eggplant

veal cheeks slow cooked for 12 hours | local mushrooms |  
smoked "kaniaki" cheese | milk custard

### Fresh Whole Lobster

grilled with seasonal greens or stew with fresh tomato and spaghetti

### Japanese Wagyu Beef Striploin A4

burnt onions | summer savory butter | fried potatoes | chanterelles

### Ocean Beef Certified Black Angus Flank Steak

### Ocean Beef Certified Black Angus Inside Skirt Steak

### Ocean Beef Certified Black Angus Rib-eye

150 days grain-fed | burnt onions | summer savory butter |  
fried potatoes | chanterelles

### Charcoal-Grilled Chicken

corn-fed yellow chicken | citrus olive oil | yogurt |  
grilled peach | carrot & basil

## DESSERTS

### Yogurt

Greek yogurt mousse | crispy sesame granola | sweet spoon rose  
V | N

### Choux with Cycladic Almonds

pistachio praline | namelaka | mascarpone | red fruits  
V | N

### Lemon Tart

gianduja | lime cream | meringue | lemon thyme sorbet  
V | N

### Ice cream & sorbet

Please ask for our flavors

V



Please let us know of any dietary requirements.

V= VEGETERIAN | GF= GLUTEN-FREE | N= CONTAINS NUTS

All prices are in € and include all applicable taxes. No service charge included.  
The Consumer is not obliged to pay, if the notice of payment is not received (receipt-invoice).  
Responsible for the market law inspection: Vasilis Papakostas