

DINNER MENU

NECTAR

**BREAD & STARTERS**

**Milk Bun & Sourdough Bread (per person) | 10**  
Olive Oil | Cultured Butter  
D | E | G

**Taramosalata | 12**  
Black Lime | Spice Oil  
F | G

**Cherry Tomatoes | 20**  
Soft Cheese From Argos | Carob Rusks | Sea Fennel  
D | G

**Green Leaves | 18**  
Cherry Tomatoes | Green Leaves | Crab Athinaki Salad | Fava Salad  
G | N | F

**Crab Salad “Athinaiki”\* | 38**  
Pickled Cucumber | Bergamot | Caviar  
S | E | D | G

**Fava Salad | 18**  
Yellow Pepper | Shiso | Baby Leaves | Sourdough  
G | D |

**RAW**

**Tuna | 28**  
Mango | Ponzu | Kumquat | Jalapeño  
F | G | SO | SD

**Ceviche | 28**  
Cucumber | Vine Leaves | Kiwi | Caviar  
F | D

**“Koilada” Shrimp\* | 32**  
Santorini Pistachio | Citrus  
S | N

**Catch Of The Day Carpaccio | 28**  
Melon Tepache | Salicornia | Quinoa  
G | F

**HOT STARTERS**

**“Abelofasoula” Tempura | 22**  
Sour Cream | Tomato Reduction | Summer Herbs  
D | G

**Zucchini Keftes | 24**  
Goat Milk Kefir | Yogurt  
D | E | G | N

**Octopus\* | 28**  
Romesco | Marcona Nuts | Squid Ink | Olives  
S | N | SO | G | M

**Scallops\* | 34**  
Green Peas | Clams | Orange | Macadamia  
N | C | D | E

**MAIN COURSES**

**Grilled Catch Of The Day | 100/Kg**  
F | G

**Scorpion Fish | 42**  
Chilopitaki | Kakavia Sauce | Fennel | Citrus  
D | E | F | G | SD

**Poached Catch Of The Day | 42**  
Lettuce | Egg-Lemon | Scallop Mouseline | Potato Bread | Koji  
D | E | G | S | N

**Black Angus Rib-Eye | 72**  
Café De Paris Butter  
D | G | F

**Slow-Cooked Lamb\* | 48**  
Trahana | Artichoke | Pistachio  
D | G | N | SD | C

**Celeriac | 32**  
Vegetarian Option  
D | G | N | SD | C

**Tagliolini Bisque\* | 44**  
Shrimp Tartare | Caviar  
S | G | D

**Cauliflower Steak | 32**  
Pepper Sauce | Porcini  
D | SO | G | SD | C

**Corn-Fed Chicken | 39**  
Carrot Purée | Supreme Sauce | Kale | Hazelnut  
D | N | G

**Lobster | 86**  
Half Lobster | Parsley | Miso | Butter  
S | G | D

**SIDES****Fried Potatoes | 14**

G

**Wild Greens | 14****Corn Ribs | 16**

Sesame | Graviera

SO | G | D | N | SD

**EXTRAS****Summer Truffle | 5 Gram | 30****Ossetra Caviar | 5 Gram | 50****DESSERTS****Galaktompourekó | 20**

G | D | E | N

**Chocolate Mosaic "Kormos" | 20**

G | D | E | N

**Basque Cheesecake | 20**

G | D | E | N



Menus are curated by Executive Chefs Panagiotis Boufis & Thymios Kola.

Please inform us of any dietary requirements or allergies, so we tailor your experience:

D (Dairy) | E (Eggs) | F (Fish) | S (Crustacean Shellfish) | M (Molluscs) | N (Tree Nuts) | G (Gluten) |  
P (Peanuts) | SO (Soybeans) | C (Celery) | MU (Mustard) | SE (Sesame) | SD (Sulphur Dioxide) |  
L (Lupin)

All prices are in € and VAT is included. Consumer is not obliged to pay if the official receipt has not been provided. The restaurant is legally required to issue official receipts certified by the relevant tax office. The restaurant is legally required to provide complaint forms in a designated area next to the exit. Persons under 18 years of age are prohibited from consuming alcoholic beverages. Dishes marked with \* have been frozen. The oil used in salads is olive oil. Sunflower oil is used for frying. Pre-fried dishes are marked with \*\*. Greek salad contains Feta cheese P.D.O. Wines contain sulfites.

Responsible for implementation of statutory regulations: Michalis Theodorakis.