

OLIVE OIL EXPERIENCE

Sourdough Bread

G | N

Santorini Tomato

Cherry Tomatoes | Soft Cheese from 'Argos' | Sea Fennel

D

Eggplant

Tahini | Miso | Florina Pepper

G | N | E | SD

Shrimp Carpaccio*

Santorini Pistachio | Citrus

N | S

Scorpion Fish "Tsigareli"

Wild Greens | Smoked Paprika | Lemon

G | F | SD

Oat Ice Cream

Caramelized Oat Milk | Pasteli | Crispy Bread | Smoked Salt

G | D | N

110 per person



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.