

LUNCH MENU

PLATEIA

WELCOME

Bread Basket (per person) | 8
Charcoal Sourdough Slices | Charcoal Bun | Goat Cheese Mousse & “Elatis” Honey
G | D | E | N

Spread Trilogy | 18
Tarama | Black Lime | Herb Oil
G | F

Fava | Verjuice | Capers | Raisins | Hazelnut
D | N

Tirokafteri | Spicy Crisp | Pimentón Agri Dulce
D | N | G | P | SD

SALADS

Tomato Salad | 20
Santorini Tomatoes | Carob Rusks | Sea Fennel | Capers |
Soft Feta from Arcadia | Oregano
G | D

Green Salad | 18
Mixed Baby Leaves | Lemon Dressing | Roasted Peaches | Mint | Pasteli
F | G | N

Beetroot Salad | 18
Roasted Beetroots | Beetroot Leaves | “Manoura” Sifnou | Chive Root | Walnut Pesto
D | N | G

RAW BAR

Marinated Yellowtail | 24
Burned Baby Gem | Smoked Pedro Ximénez Vinaigrette | Herbs
F

Sea Bream Ceviche | 28
Peach | Verjuice | Basil | Horseradish
F | G | N

Tuna Carpaccio | 28
Tomato Dressing | Santorini Pistachios | Marinated Greens | Zucchini
F | G | N

Caviar (30gr) (Upon Request) | 220
Sourdough Blinis | Sour Cream
D | G

Sea Urchin Salad (Upon Request) | 64
G

HOT STARTERS

Feta Saganaki with Shrimp Koilada* | 32
Roasted Feta from “Kalavryta” | Chili Crisp | Santorini Tomatoes |
Florina Pepper | Koliada Shrimp
G | D | N | S | P | SD

Fried Calamari* | 24
Aioli with Ouzo & Lime
G | M | E

Octopus* | 28
Fava | Olive Tapenade | Florina Pepper
D | N | M | L

Black Angus “Keftedakia” | 24
Tirokafteri Spread | Sundried Tomato Purée | Chips
G | D | E

MAINS & SIGNATURES

Chicken Souvlaki | 28
Pita Bread | Yogurt Herb Sauce | Tomato
G | D

Skioufichta Pasta | 28
Seasonal Mushrooms | Mizithra | Egg
G | D | E

Slow-Cooked Lamb* | 42
Egg-Lemon Sauce | Lettuce | Bergamot
G | D | E | SD | C

Lobster Tagliolini | 94
Half Lobster | Bisque | Fresh Tomato | Basil
D | G | S | E | SD | C

Briam | 22
Couscous | “Aleifoti” Cheese | Glazed Shallots
G | D | N | SD | C

Whole Fish (Catch of the Day) | 100 (per KG)
F | G

Seasonal Fish | 40
Kakavia Sauce | White Beans | Summer Pickles
F | D | SD | C

Rib-Eye Steak | 72
Garlic & Herb Butter
D

Wagyu Beef Striploin (100gr)* | 84
D

SIDES

Triple-Cooked Fries | 14
Graviera from “Naxos”
D

Tsigarelli Greens | 16
Seasonal Greens | Smoked Paprika | Herbs | Tomato
G | SO

Steamed Baby Vegetables | 16
Olive Oil | Chives | Citrus
D

DESSERTS

Portokalopita | 20
G | D | E | N

Galaktompourekko | 20
G | D | E

Chocolate “Kormos” Mosaic | 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.