

MENU

BRANCO

BREAD

Sourdough bread, corn pitta bread, variety of bread sticks, extra virgin olive oil from "Kalamata" and variety of flavored butters_b per person

TRILOGY OF GREEK SPREADS

Tzatziki with Myconian yogurt/spicy cream cheese with Myconian "kopanisti" and roasted peppers from "Florina"/ "tarama" with bottarga and caviar_18

APPETIZERS

ZUCCHINI PIE

Crispy traditional "filo", goat cheese and fennel cream_16

EGG WITH SEASONAL GREENS AND TRUFFLE

Custard with Myconian gruyere and potato foam_18

AMBERJACK CARPACCIO

Tomato dressing, salicornia and basil oil_38



MUSAKATARTARE

Black Angus fillet, smoked eggplant
cream, crispy potato, bechamel sauce_30

SAVOY DOLMAS

Ground Black Angus beef wrapped in savoy leaves,
smoked yogurt, egg and lemon sauce and celery oil_26

APPETIZERS

"MPRIAM" CROQUETTE

Feta cheese cream and roasted tomato's gel_22

OCTOPUS MOSAIC WITH FAVA

Salad with green fava and salami from "Lefkada", cherry gastrique_36

BARBEQUED SQUID

With "tarama", salicornia and cous-cous salad with fresh herbs_36



MYKONIAN

Variety of coloured tomatoes, cucumber,
pickled onion, olives crumble from "Kalamata", tirovolia cheese
from "Mykonos", tomatoes vinaigrette_24

SPINACH WITH "MAVROMATIKA"

Tender spinach leaves, cowpeas, Florina's peppers, scallion,
sundried tomatoes, roasted celeriac cream and orange vinaigrette_18

SALADS

GOAT CHEESE

Roasted beets, grapes, pistachio from
"Aegina" and fraoise vinegraitte_22

BABY GEMS AND SHRIMPS

Barbeque shrimps, Messinian siglino, fennel,
orange fillet, ginger and honey vinaigrette_26

ATHENIAN

Fresh fish of the day, cucumber, celery, avocado,
mayonnaise and bottarga from "Messolonghi"_28



TAGLIATELLE WITH
ZUCCHINI & FETA CHEESE

Zucchini cream, feta cheese, fresh tomato and mint_18

LANGOUSTINE "GIOUVETSI"

Orzo with fresh tomato, safran,
langoustine stock, gremolata oil_38

PASTA
RISOTTI

RISSOTO WITH
CUTTLEFISH & SPINACH

Squid ink, fresh herbs, lemon foam_32

CANNELLONI "PASTITSADA"

Slowcooked veal cheek, "San Michalis"
cheese cream and jus_30



GROUPER

Poached, celeriac cream,
wild greens, egg-lemon sauce_45

AMBERJACK

In sourdough bread crust, smoked
cauliflower puree, ratatouille, herbs oil_54

MAIN COURSES

FREE-RANGE CHICKEN

Slowcooked chicken breast, carrot puree,
salad with string beans & chicken broth_38

BLACK ANGUS FILLET

Potato paillason, corn foam, veal jus_66

LAMB

Barbequed chops, mash roast lemon potatoes,
topinambur cream & lamb sause flavored with thyme_66



RIB-EYE BLACK ANGUS US 350gr_78

FLANK STEAK BLACK ANGUS US_120 per kilo

MEAT

PICANHA BLACK ANGUS US_130 per kilo

TOMAHAWK BLACK ANGUS US_180 per kilo

Accompanied with pepper sauce, bearnaise &
truffle mayo & a side dish of your choice



BARBEQUE LOBSTER FLAVORED
WITH GARLIC BUTTER AND HERBS

Also served with Orzo or Linguine_160 / kg

FISH &
SEAFOOD

JUMBO SHRIMPS WITH HERBS
AND OIL-LEMON SAUCE_120 / kg

FISH OF THE DAY_130 / kg

Accompanied with a side dish of your choice



SEASONAL GREENS_8

BABY POTATOES WITH BUTTER & HERBS_8

SIDE
DISHES

GRILLED BABY VEGETABLES_8

FRENCH FRIES_8

BROWN RICE_8

Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice). The store is obliged to have complaint forms available to customers in the special case by the exit of the venue. Prices are inclusive of all taxes and duties prices can change without prior notice. Extra virgin olive oil is used in our salads, sunflower oil is used for frying. If you are allergic to any ingredient please inform us.
EXECUTIVE CHEF: GEORGE NIKAS. PERSON RESPONSIBLE UPON MARKET INSPECTION: PAVLOS PSYCHOGIOS