

#### LET THE JOURNEY BEGIN

Mikrasia "Plaki"

fresh fish carpaccio, tomatoes, parsley sorbet, tomato-celery juice

/ € 25

Fresh Lobster

a la polita

/ € 40

Squid & Mussels pickled cucumber, potato, caviar, brandade  $/ \in 23$ 

Fresh Cod sour couscous, chard, spinach, lemon confit / € 32

Fresh Grouper
mushrooms, hazelnut, bonito broth
/ € 38

FOR RESERVATIONS PLEASE CONTACT THE FRONT DESK ALL TAXES ARE INCLUDED







## Fresh Turbot

sea urchin, cauliflower, sea asparagus, beef tongue / € 45

## Wagyu Beef

potato, truffle, bordelaise sauce
/ €55

# Pigeon

sour cheese ravioli, kumquat, white asparagus, "spetseriko" sauce /  $\in$  37

#### Lamb

carrots, shallots, "imam baildi" sauce
/ € 30

#### Pork iberico

beetroot, sour apple, eel, "petimezi" sauce
/ € 35

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#### FROM HEAVEN

#### Ishli

cinnamon-clove cremeux, walnut, green apple, walnut sorbet /  $\in$  20

#### Kunefe

mikrasian flowers syrup, green peanut, "kaimaki" ice cream
/ €21

### Kazandibi

wild strawberry, Beirut pastry leaves, ivoire
/ € 24

You may finish this beautiful journey by relaxing and enjoying a unique shisha experience overlooking the shimmering Aegean sea and tasting a cup of Greek coffee or fragrant eastern tea accompanied by traditional locoum

Shisha

/ €35

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