

## STARTERS

Welcome

Bread / Daily Butter / Olive Oil / Sea Salt / Fresh Oregano 3.00

Fresh Tuna / Nectarine / Spicy Cream / Grape Syrup / Herb Gremolata 15.00

Cold Fava Bean Purée / Caramelized Onions /  
Onion Tartare with Preserved Lemon Peel / Fresh Oregano 11.50

Grilled Oysters / Onion / Vinegar Syrup / Olive Oil / Herbs / Sea Salt 6.50/per Oyster

Red Beet / Pickled Yellow Beet / Aromatic Goat Yogurt / Smoked Walnut / Herbs 10.00

## SALADS

Tomatoes / Feta Cheese / Fresh Cucumber / Tomato Dressing / Olive Powder /  
Onion / Sea Salt / Fresh Oregano 12.50

Grilled Beans / Grapes / Citrus Dressing / Roasted Almond /  
Arseniko Naxos Cheese / Herbs 14.00

Rocket / Baby Spinach / Orange Dressing / Nectarine / Lemon Zest /  
Handcrafted Tuna Cured Meat 11.00

## **PASTA**

*Tagliolini / Beurre Blanc Sauce / Shrimp Tartare / Pepper / Herbs / Bottarga* 21.00

## **RISOTTO**

*Grilled Tomato Risotto / Braised Beef / Herb Gremolata / Beef Sauce* 18.00

## **MAINS**

*Grilled Sea Bass / Olive Oil / Sea Salt / Fresh Pepper / Fresh Oregano* 21.00

*Grilled prawns / Olive Oil / Sea Salt / Chives* 21.00  
*(Daily Side Dishes Available)* 5.00

*Slow-Cooked Lamb / Eggplant Purée / Lamb Demi-Glace / Herbs* 24.50

*Chicken Fillet / Mashed Potatoes / Beef Demi-Glace / Chives* 18.00

*Beetroot Hummus / Fried Chickpeas / Grilled Mushrooms /  
Onion Tartare / Naxos Graviera Cheese / Smoked Walnut* 22.00

## **DESSERT**

*White Chocolate / Cardamom-Infused Syrup / Nectarine / Almond Crumble  
Roasted Almond / Crushed Walnut* 11.50

*Homemade hot chocolate soufflé served with Vanilla ice cream* 11.00

Thank you for dining with us!