



#### MEET OUR EXECUTIVE CHEF, ALEXANDROS CHARALABOPOULOS

Our acclaimed Executive Chef Alexandros Charalabopoulos, with a successful career as Chef de Cuisine in the most revered restaurants and hotels of Athens and London and a series of distinctions from the prestigious FNL BRA Awards, Athinorama, and the world-famous Guide Michelin, invites you to embark on a spellbinding journey of the senses.

Nurturing a profound love for Greek cuisine, he has teamed up with our Head Chef Harrys Reisis to compose a sophisticated and authentic dining experience that reflects his food philosophy, as presented in his best-selling cooking books and expert courses for culinary professionals.

Vibrant vegetables and greens, delicious meats and the freshest fish and seafood conspire with a genuinely generous approach to cooking that honours who we are and the nature that surrounds us!

FRESHLY BAKED BREAD WITH EXTRA VIRGIN OLIVE OIL

3,5€ / PERSON

## APPETIZERS & SALADS

### TRADITIONAL SPREADS WITH CRISPY OLIVE OIL PITAS FROM RHODES

Fish roe taramosalata spread with ouzo

Tzatziki with pickled cucumber

"Tirokafteri" traditional spicy cheese spread with paprika oil

14€

### TRADITIONAL PIES WITH KOS WINE CHEESE <sup>(VE)</sup>

with corn flour, thyme honey and sesame

16€

### WILD GREENS CROQUETTES <sup>(VE)</sup>

with sour frumenty, spinach and Greek yoghurt cream

15€

### GREEK CAPRESE <sup>(VE) / (GF)</sup>

with buffalo burrata from Kerkini, tomato, olive oil, pickled cucumber, oregano pesto and crispy olive oil pita

17€

### OCTOPUS FAVA CREAM SALAD <sup>(GF)</sup>

with lemon-olive oil dressing, oregano, capers and sundried tomato

22€

### GREEK SALAD <sup>(V) or (VE) / (GF)</sup>

with cherry tomatoes, feta cream, pickled cucumber, capers and carob rusks

16€

### RAKOMELO SALAD <sup>(VE) / (GF)</sup>

with poached figs, pear, hazelnuts, goat cheese and "rakomelo" dressing

16€

(V) Vegan, (VE) Vegetarian, (GF) Gluten Free

### GREEK STYLE "CAESAR" <sup>(GF)</sup>

with gruyere flakes, pistachio nuts, croutons and yoghurt dressing with anchovies with chicken or shrimp

chicken 17€ | shrimp 19€

### GREEN LEAVES SALAD WITH PROSCIUTTO <sup>(GF)</sup>

watermelon, local gruyere custard, Lime-watermelon dressing and sesame cracker

17€

## MAINS

### "HILOPITES" TRADITIONAL GREEK PASTA <sup>(VE) / (GF)</sup>

with tomato sauce, basil, cherry tomatoes, grated gruyere cheese and olive oil

17€

### RISOTTO "GEMISTA" <sup>(V) or (VE) / (GF)</sup>

with tomato, peppers, zucchini, mint, feta-yogurt cream and herb oil

21€

### SHRIMP ORZO <sup>(GF)</sup>

with tomato, basil and chives

24€

### CHICKEN LOCAL PASTA

with thyme, red bell pepper and "xinotiri" sour cream cheese

22€

### GREEK SEABASS <sup>(GF)</sup>

with wild greens, vegetables, fava cream and lemon-olive oil dressing

25€

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