



Sides

sides

Sticky Sushi Rice (V) (GF)
Tsukemono, furikake

Salt Baked Potatoes (V) (GF)
Local herbs, olive oil

Tomato Salad (V) (GF)
Caper leaves, aged Assyrtiko vinegar

Charred Broccoli (V) (GF)
Sweet chili 'Boukovo' sauce, sesame

Green Salad (V) (GF)
Variety of greens, peach, flowers, lime truffle honey vinaigrette

Organic Sourdough

sourdough

At Naos we bake daily our sourdough bread with a two years old starter, served warm and crusty with your choice of

Olive Oil (V)
Extra virgin olive oil and local sundried tomato Zahtar

Butter (V)
Rose and pistachio

Appetizers

appetizers

Seabass Tartare (V)
Essence of lime, ginger, basil & watermelon

Shrimp Pops
Shichimi, salami mayo, katsouni

Aubergine Nigiri (V) (GF)
White miso, rose harissa, wasabi fava

Watermelon Greek Salad (V) (GF)
Sweet peppers, avocado, cucumber, feta cheese, sweet 'boukovo' chili dressing

With poached king crab supplement (V)

Sardines Nigiri (V)
Fire cooked sardine, 20 years aged Vinsanto wine teriyaki

Seared Octopus (V)
Mushroom purée, pickled dulse, raspberry foam

For Sharing

for sharing

Omakase Sushi Platter (V)
Seasonal cut & hand rolls

Seashells

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Located in the heart of Aegean Sea and surrounding of the aquatic landscape, fresh sea 'fruits' is one of the best ways to start your dinner

Oysters (V)
Fresh shucked oyster with pickled onion and ouzo caviar

Smooth Clams (V)
Fresh shucked smooth clams with chargrilled pepper jus

Sea Urchin (V)
Sea urchin with lemon and smoked olive oil

Mains

mains

Santorini's Fava Gnocchi (V)
Courgette, summer truffle, walnuts, white miso aubergine, shichimi, peppermint

King Crab Pasta
Fresh tomato sauce, cherry tomatoes, fermented chili, charcoal fettuccini

Cod Fish 'Bianco' (V)
Amaranth greens, courgette, dill & chili oil, ouzo-uni-lemon sauce

Smoked Black Chicken Breast (V)
Corn velouté & salad, basil, spicy tentura sauce

Beef Fillet Tataki (V)
Scallions, melon risotto, raisin wine reduction

Lamb 'Fricassee' (V)
Braised celery, yuzu rice foam, pickled celery salad

For Sharing

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Local Whole Fish of The Day (V)
Salt crusted, condiments & your choice of two side dishes

Tomahawk Steak (V)
Condiments & your choice of two side dishes

