



## Starters

### Sourdough Bread

Daily baked sourdough bread for two, spreadings | 5 p.p.

### Sea urchin, tomato

Sea urchin, tomato, olive oil sorbet, grilled bread | 11 per 15gr


### Oyster, verjus

Oyster, verjus vinaigrette, lemon, spicy sauce | 8


### Melon and grapes, feta cheese

Melon and grapes cold soup, feta cheese ice cream, green tomato-pickled cucumber | 16


### Vegetables, fruits

 Vegetables and fruits in different cooking methods, spices, preserved lemon emulsion | 14

### Tomatoes, chloro cheese

 Heirloom tomatoes, chloro cheese espuma, spicy tomato soft gel, pickled vine shoots, tomato paste granola | 20

### Into the vegetable garden

 Raw, cooked and pickled vegetables, lettuce, fresh herbs and flowers, kariki cheese vinaigrette | 21


### Mylokopi

Slices of raw shi drum, greek salad sorbet and components, almond sauce | 29

### Scallops, bourdeto

Pan seared Scallops, lardo, Florina peppers, black eyed beans, bourdeto sauce | 30


### Beef "apochte"

 Cured beef tenderloin, Cyan cheese, sticky beets, pickled mustard seeds, strawberry vinaigrette | 28

### Aged rice, crayfish tartare

Aged rice cooked in Santorinian tomato water, crayfish tartare, confit tomatoes | 32

### Octopus, chickpeas


 Roasted octopus, "revithada", crispy chickpeas, caper leaves, pickled onions, fresh herbs vinaigrette | 34

### Caviar Ossetra 30gr / 50gr / 100gr

Thesauri caviar, blue crab, homemade sour cream cheese, seaweed powder, savoury waffles | 190 / 320 / 630

## Fish Main Courses

### Red mullet, peas

 Red mullet, peas, salami Lefkadas, summer vegetables sauce | 49

### Sea bream

Sea bream, "canciofoles" salad, caper vinaigrette, fava gnocchi, assyrtiko wine sauce | 49

### Pasta, bottarga

Pasta, lemon cream, bottarga Trikalinos | 26

### Sea bass wrapped in vine leaves (serves 2)

Sea bass fillet wrapped in vine leaves and stuffed with "athinaiki" salad, roasted zucchini, cured lemon, raw vegetables, lettuce sauce | 135

### Lobster, rice

Pan roasted lobster, aromatic rice, lobster custard, spices, greens over embers | 140 per kg

## Meat Main Courses

### Lamb, xinohontros

Lamb 3 ways, xinohontros, tsigariasta greens, brown onion sauce, lamb jus | 45


### Veal cheek, potato

Slowly cooked veal cheeks, creamy potatoes, puffed grains, parsley oil | 29

### Chicken, egg lemon

Rosted chicken breast, croquettes made from the thigh, crispy potato, celery-leek puree, burnt kale, egg lemon sauce | 39

### Beef tenderloin, carrots

 Beef tenderloin cooked medium-rare, carrots, hazelnuts, summer greens vinaigrette, grilled cucumber jus | 57

### Wagyu Beef

Wagyu Beef, New potatoes, smoked cheese, vegetable ashes | 100€ / 100gr, minimum 300gr

## Desserts

### Naos

Chocolate crèmeux, sour cherry, crunchy praline, gold 24k, yoghurt and sour cherry ice cream | 22

### North Greece

Pine needles ganache, white chocolate, walnut sweet spoon, gooseberry sorbet | 19

### Salted milk sherbet

Salted milk sherbet, dulcey ganache, apple geranium, prickly pear sauce, chamomile oil, fresh flowers | 21

### Cyclades cheese variety

7 pieces of the rarest cheeses in Cyclades | 34

## Tasting Menu 175 per person

### Snack 2024

#### Bread

Daily baked sourdough bread, spreadings

#### Mylokopi

Slices of shi drum, greek salad sorbet and components, almond sauce

#### Thesauri Caviar +50€

Thesauri caviar, fresh shrimps tartare, fermented fruit

#### Into the vegetable garden

Raw, cooked and pickled vegetables, lettuce, fresh herbs and flowers, kariki cheese vinaigrette

#### Scallops, bourdeto

Pan seared Scallops, lardo, Florina peppers, black eyed beans, bourdeto sauce

#### Sea bass wrapped in vine leaves

Sea bass fillet wrapped in vine leaves and stuffed with "athinaiki" salad, roasted zucchini, cured lemon, raw vegetables, lettuce sauce

#### Beef tenderloin or

#### Wagyu beef tenderloin +85

Beef tenderloin cooked medium-rare, carrots, hazelnuts, summer greens vinaigrette, grilled cucumber jus

#### Additional cheese course +17

7 pieces of the rarest cheeses in Cyclades

#### Salted milk sherbet

Salted milk sherbet, dulcey ganache, apple geranium, prickly pear sauce, chamomile oil, fresh flowers

#### Mignardise

## Vegetarian tasting menu 135 per person

### Snack 2024

#### Bread

Daily baked sourdough bread, spreadings

#### Into the vegetable garden

Raw, cooked and pickled vegetables, lettuce, fresh herbs and flowers, kariki cheese vinaigrette

#### Aged rice, confit tomatoes

Aged rice cooked in Santorinian tomatoe water, confit tomatoes

#### Celery root, potato

Baked celery root, confit and crispy potato, black truffle, lettuce heart, cashews "cheese", aged vinegar

#### Additional cheese course +17

7 pieces of the rarest cheeses in Cyclades

#### Pre dessert

#### North Greece

Pine needles ganache, white chocolate, walnut sweet spoon, gooseberry sorbet

#### Mignardise

All prices are in Euros

 Gluten-Free

 Lactose-free