

Simul

menu

Bread – Spread/per person (3.00)

Cold/Raw dishes

Tomato Salad

variety of tomatoes/strawberries/greek salad broth/cucumber sorbet.....12,00

Crab Caesar

Soft shell crab/ mixed greens/ Caesar sauce/ dashi/ quail egg.....14,00

Catch of the day Tartare

Olive lemon cream /pine oil /tapioca / bottarga.....(price depends of the fish)

Red Mullet Carpaccio

Smoked eel/ bloody Mary/ fish roe.....17,00

Beef Tartare Hunkar Begendi

Beef streak/eggplant/goat cheese/ herring egg.....15,00

Appetizers

Eggplant

Grilled eggplant/ soya sauce/ molasses / nivato cheese/ Florini's peppers/ honey sesame bar.....10,00

Grilled Squid

Parsnip/ peas / chorizo chutney / coconut milk / coriander.....14,00

Chickpeas

Beef marrow/ crayfish.....16,00

Beef Oxtail

Beef oxtail croquette/ bechamel / eggplant cream.....15,00

Main dishes

Cauliflower Ravioli

Cave gryere / hazelnut / celery / gryere cheese consomme.....16,00

Rooster

Red wine sauce/ frumenty/ cheese from Naxos.....18,00

Iberico pork chop

Polenta / shallot puree/ mustard leaves / tomato crust with

prosciutto.....	22,00
Young goat	
Artichokes / asparagus/ cured.....	20,00
Catch of the day	
Topinambur / asparagus /Bloody Mary.....	(price depends of the fish)
Special beef cuts	
Potato terrine / coleslaw salad/ smoked eel / hollandaise sauce	(price depends of the fish)

White Wines

Asyrtiko -2018- /Girlemis Estate/ Domokos	6.00/24.00
Mosxofilero -2017-/ Bosinakis Estate / Mantinia.....	26.00
Ocean -2018-/ Idea Winery/ Thrapsathiri/ Crete.....	28.00
Μαλαγουζιά -2019-/ Roxani Matsa/ Kantza.....	7.00/29.00
Vino di Sasso -2018-/ Sklavos Estate/ Robola/ Kefalonia.....	33.00
Florian Fume -2017-/ Florian Estate/ Sauvignon Blanc/ Thesaloniki...8.00/38.00	
Aspros Lagos -2018-/ Douloufaki Estate/ Vidiano / Crete.....	41.00
Anax – 2018- / Antonopoulos Estate/ Chardonnay/ Axaia.....	50.00
Santorini -2017-/ Vasaltis Estate/ Asyrtiko/ Santorini.....	60.00
Nuxteri – 2017- / Karamolegos Estate / Santorini.....	70.00

Red Wines

Maurokontoura -2018-/ Avantis Estate/ Evola.....	6.00/26.00
Pinot Noir -2018-/ Papaioanou Estate / Nemea.....	7.00/32.00

Agiorgitiko -2017-/ Aivallis Estate / Nemea.....	34.00
Origion – 2016-/ Sklavos Estate/ Kefalonia.....	43.00
Xinomauro -2017-/ Dalamara Estate/ Naousa.....	45.00
Limniona -2017-/ Zafirakis Estate/ Tirnavos.....	10.00/54.00
Syrah – 2014-/ Gerovasilieiou Estate/ Epanomi.....	42.00
Cabarnet, Merlot -2008-/ Katsaros Estate/ Krania Olympus.....	65.00

ROSE WINES

-Greek Vineyards-

2018-/Mouswn Estate/ Mouxtaro, Sauvignon Blanc/ Thiva.....	6.00/28.00
Limnio -2018-/ Girlemis Estate/ Domokos.....	36.00
Peplo -2017-/ Skouras Estate/ Agiorgitioko. Syrah, Maurofilero/Argos	8.00/40.00

-International Vineyards-

AIX -2018-/ Saint – Aix/ Grenache rouge, Cinsault, Syrah/ France.....	44.00
Miraval -2018-/ Cinsaut , Grenache, Rolle, Syrah/ Provence.....	52.00

COCKTAILS

Sprakling Grapefruit

Grapefruit juice/ Ketel One Vodka / sparkling wine Karanika/ handmade rosemary syrup.....10.00

Campari Spritz

Campari / sprakling wine Karanika / grapefruit soda.....10.00

Paloma

White Tequila/ grapefruit / lime.....12.00

Passion Tsipouro

Tsipouro o/purist/ black rum/ passion fruit/ spearmint syrup/lime.....12.00

Negroni Diktamo

Gin Monkey 47/ diktamo liqueur / Campari.....14.00

Old fashion

Wild Turkey Bourbon/ angostura bitters/ orange.....14.00

Spicy Rum

Ron Zacapa 23 y.o. / ginger/ ginger beer/ lime.....14.00

Desserts

Caramel / Pineapple

Vanilla Sabayon / Caramel Cremeux/ Pineapple sorbet.....9.00

Chocolate and Coconut tart

Pate sablee/ Chocolate cremeux / coconut mousse/
chocolate ice cream.....10.00

Apple/ Rose

Apple compote/ vanilla patisserie / walnut tuile/
rose ice cream.....9.00