

Simul

menu

Bread-Spread/per person (3.00)

COLD /RAW

BEETROOTS

Roasted beetroots / tangerine sorbet / carob crumble/ walnut / Greek blue
cheese

(12,00)

CRAB CAESAR

Soft shell crab / mixed greens/ Caesar sauce / dashi / egg

(15,00)

CRAYFISHES

Coffee flavored butter / black lentils / cranberries / hollandaise sauce with beef
morrow/ bottarga

(19,00)

BEEF TARTARE

Beef fillet / feta cheese / handmade ketchup / potato sticks

(17,00)

BEEF CARPACCIO

Beef sirloin / horseradish sorbet / capers / radish / smoked
herring eggs

(15,00)

APPETIZERS

GRILLED CANTHARELLUS

Staka from Crete / garlic butterscotch / cured egg yolk / sumac **(12,00)**

JACKET POTATO

Sour cream / caviar / chives
(13,00)

GRILLED SQUID

Parsnip / chutney chorizo / spring onion / green pepper vinaigrette
(15,00)

COD HOT-DOG

Cod sausage / handmade brioche / sweet chili coleslaw / panko-guanciale
crumble
(15,00)

VEAL SWEETBREAD

Bagna cauda sauce / sweet red wine glase / green apple / watercress
(14,00)

"RAMEN"

Pork broth / "fides" / smoked eel / quail egg
(12,00)

MAIN

STUFFED PASTA

Seasonal greens / confit tomatoes / smoked yogurt / yeast
(14,00)

ROOSTER

Red wine sauce / frumenty / cheese from Naxos
(18,00)

LAMB

Lamb shoulder / topinambur / broccoli / lamb beurre blanc
(21,00)

PORK NECK

Greek feed iberico pork / leeks / celery / kale chips
(22,00)

FISH OF THE DAY

Kohlrabi / nori paste / coriander / lemongrass sauce
(price depends on the fish)

PRIME BEEF CUTS

Brussels sprouts / lardo / hollandaise sauce
(price depends on the cut)