



Ossetra Caviar 10gr / Beluga Caviar 30gr with yoghurt blinis	45/195
Rock oysters with unripe vinegar OR fennel salsa	6 ea.
Bottarga on toast	14
Dolmadakia, vine leaf rolls	9

Kakavia fish soup with fish tartar	15
Raw fish of the day served thinly sliced with extra virgin olive oil	18 (1-2)
	34 (3-4)

Taramas with cod roe cracker	9
Surf & Turf, lamb 'soutzoukaki', yolk, smoked eel	12
Greek salad and sourdough	17
Fish souvlaki	7 ea.
Octopus 'Xidato'	34

Octopus Dog	32
Lobster rolls	28

Tuna Parmesan	47
Prawn carabinieri 'giouvetsi'	65
Sea Bream shank fricassee	38
Aged tuna steak	44

Bone in rib eye steak	135(2-3)
Aged beef T-Bone porter house steak	95 (for 2)

Display - Catch of the day

Our waiter will inform you on today's catch

Wild / Farmed

Whole on charcoal / steamed with unripe extra virgin olive oil	115 / 90kg
Raw preparations	135 / 110kg
Fricassee or Giouvetsi	135 / 110kg

Long beans and tomato	13
Smoked potato mash, pickled mustard	7
Chargrilled lettuce hearts with taramas dressing	8
Broccoli smoked & charcoaled with Greek yoghurt wasabi	11
Fava	7

Bread & Condiments	6
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75 dots sea weed millefeuille	13
Citrus curd, kaimaki ice cream, extra virgin olive oil	12