

Something to start

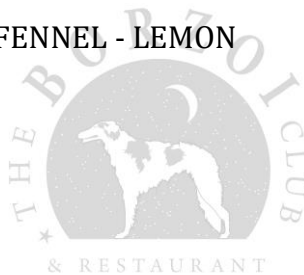
NEW STYLE DAKOS - CHERRY TOMATOES- RASPBERRY- YOGHURT- MINT	10€
SPINACH SALAD- CRANBERRIES-SESAME DRESSING	11 €
WARM SALAD- GREENS 'VLITA'- TOMATO-CREAM CHEESE – SESAME	9 €
SPICY SALAD- NOODLES- VEGETABLES - CHICKEN WITH SPICES	11 €
ROYAL KINOA-MANGO- GINGER- VINAIGRETTE	10 €
CRETAN CHEESE IN THE OVEN - TRUFFLE HONEY- PISTACHIOS	12 €
FAVA BEAN- SMOKED EEL - CANDY GINGER	13 €
TARAMA SALAD	9 €
BUTTERFLY SHRIMPS - SUMMER HERBS- SWEET GARLIC-LEMON	16 €
TUNA TATAKI - SOY SPROUTS- TAMARI DRESSING	16 €
SALMON GRAVLAX	15 €
CEVICHE FROM FRESH FISH -COCONUT FLAVORED	16 €
OCTAPUS CARPACCIO	18 €
SQUID- PARSLEY GREMOLATA-GRAVIERA CHEESE	14 €
STEAMED MUSSELS -TOMATO -PEPPER -FRESH CILANTRO	12 €
VEAL TARTAR- TORTILLA CHIPS	18 €



For vegan or veggie choices please ask us
Inform us for allergies

Chef's choices

SEA BASS FISH FILLET GREENS 'ARMYRIKIA' - COURGETTE PUREE- BASIL -LEMON PICKLE SAUCE	21 €
SALMON FILLET BEETROOT- CITRUS FRUIT - COUSCOUS OF BROCCOLI -HERBS	19 €
BIO CHICKEN BREAST- AROMATIC LEMON PUREE - TOMATO CHUTNEY	16 €
BAO BUNS WITH PORK - CRISPY ONIONS -YOGHURT- HOME MADE KETCHUP	15 €
SKIRT STEAK ROASTED SHALLOT- BUTTER VINAIGRETTE- SPINACH - ASPARAGUS	27 €
THAI BEEF FILLET MARINATED IN SWEET CHILI - CILANTRO SALAD - CASHEWS	28 €
RIB EYE- FRIED POTATOES- SCENTED BUTTER	35 €
PAPARDELLE – SHIITAKI MUSHROOMS - TRUFFLE OIL	14 €
BAVETTE AGLIO e OLIO- BOTARGO -LIME	17 €
LOBSTER RAVIOLI	20 €
RISOTTO WITH MUSSELS - FENNEL - LEMON	14 €



All meats are premium cuts and they are fresh
All fish and shellfish are fresh and offered daily depending on availability
We use extra virgin olive oil in our salads and fresh herbs from our garden

Desserts

MILLE FEUILLE-VANILLA - SALTED CARAMEL 8 €

LIME PIE 8 €

PROFITEROLE TRIPLE CHOCOLATE 8 €

SORBET PEACH/ MANGO/LEMONGRASS/COCONUT 5€

