

# Dinner



O body o summer, naked, burnt  
Eaten away by oil and salt  
Body of rock and shudder of the heart

BODY OF SUMMER by Odysseus Elytis, 1979 Nobel Prize in Literature

## Dips served with fresh-baked pita bread

“Fava” — yellow split pea purée, eggplant, tomato, dried lime, smoked eel crème	20.00
Hummus — black and white chickpeas, sunflower tahini, charred Brussels sprouts, yogurt	18.00
Tzatziki — strained Greek yogurt, cucumber, garlic, dill, organic zest, mint and pickled “blonde raisins”	18.00
Taramasalata, “black” cauliflower, calamari ink, avocado purée	20.00
Tirokafteri — smoked feta, chili pepper, miso	18.00
Artichoke purée, red mullet cream, bottarga	24.00

## Mezze

### COLD

Raw yellowtail, wild Greek island herbs, tomato salad “water”, chili pepper, capers, lemon, olive oil	36.00
Lakerda — cured fresh tuna from the Aegean with sliced artichokes, cucumber, green apple, dill, pickled fresh cherries, chili pepper	32.00

### HOT

Keftedakia — beef and lamb meatballs, tahini, za’atar, feta, roasted pear purée	28.00
Saganaki — aged graviera cheese, grape “brûlée”	28.00
Grilled kebab stuffed green peppers, caul fat wrapped, “soutzouki” cream, roasted onion	34.00
Mykonian sausage wrapped in kataifi dough, charred leeks, giant beans, graviera cheese cream, sage, pearl onions	28.00

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## Salads & Local Organic

Choriatiki salad — tomato, cucumber, onion, green pepper, feta cheese, capers	26.00
Baked organic beets, slow-roasted celeriac, brown butter with hazelnuts, honey, capers, orange, yogurt	28.00
Lobster, melon, tomato, wildflower vinegar	48.00
Organic potatoes from Naxos, cooked in hay and salt, smoked eel hollandaise, capers, louza cream	26.00
Grilled organic artichokes from Tinos, summer peas, olive oil, lemon, sage, bottarga	35.00

## Hearth / Claypot

Gamopilafo — slow-baked lamb shoulder in vine leaves, sheep's milk yogurt, lemony rice	44.00
Fish fillet in fig leaves — caul fat, fresh herbs, cauliflower-tahini purée, egg-lemon sauce	46.00

## All in the Family for the whole table, 3-person minimum

“Yiayia's souvlaki” — lamb shoulder, chili-glazed grapes, pita bread and all the trimmings	pp 39.00
Psarosoupa — traditional fisherman stew with fresh fish and seafood	pp 45.00

## Cheese

Greek cheese board, brined, fresh and aged from Mykonos and the Cyclades	55.00
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