



## LUNCH & DINNER MENU

### Dips

“Tzatziki”, yogurt, garlic, dill, citrus, olive oil, black garlic pearls  
“Tirokafteri”, spiced smoked feta and manouri cheese cream  
‘Taramasalata”, shad roe, caviar, cauliflower, crab, olive oil, lemon  
“Smoked eggplant” cream, vinegar, roast onion, sesame, tahini  
“Pikilia”, all dips and pita bread

+ Served with house made, fresh baked pita bread

### Raw and Marinated

Tuna, roast olives and grapes, eel fat, fresh herbs  
Sea bream, citrus, caviar, chicken crispy skin  
Sea bass, sesame aioli, roast tomato, asparagus, olives, citrus, mint  
Tuna rolled over fresh creamed anothotyro cheese, sea beans, caviar, lemon, olive oil  
Marinated salmon, caviar, egg, salmon eggs, lobster, shrimp and Katiki soft cheese with lemon and pepper  
Steak tartare, Black Angus beef fillet, smoked eggplant, pickled mustard seeds, burned shallot, olive oil, truffle cream, hazelnut butter bread

### Meze

Sea urchin cream, sea urchin, butter, honeycomb, miso, lemon  
Botargo, hazelnuts, roast wild greens, artichoke, smoked pork  
“Saganaki”, crispy, almond coated, manouri cheese, spiced honey, thyme, fig, roast almond  
Sauteed mussels and Mykonian sausage, fennel fonds, tomato, thyme, chili pepper  
Sauteed Veal sweetbreads with peas and egg lemon sauce  
Grilled sardines stuffed with olives and walnut wrapped in vine leaves

### Wood Fired

Fresh scallops, olive oil, lemon, sage  
Fresh octopus, Mykonian sausage dressing  
Shrimp, harissa, lemon, butter, olive oil  
Grilled fresh shellfish  
Local fresh sausage, onion, tomato, peach, parsley  
Kebab, spiced beef and mutton, pine nuts, eggplant

### Salads

Sea beans, cucumber, olive oil, lemon, chili pepper and spearmint served on goat's yogurt  
“Kalesma”, cherry tomatoes, avocado, blueberries, figs, onion, feta cheese, baby spinach, lemon and poppy seed dressing  
Heirloom tomato salad, dill, lime, red onion, Mykonian fresh cheese  
“Mostra”, traditional Mykonian salad with sharp local sheep's milk cheese, artichokes, tomato, sundried tomato, rusk, zucchini, olive oil, basil and mint



Ember roasted beets, plums, goat's cheese, walnuts, orange, yogurt and spinach  
Green leaf salad with roast chicken breast, cranberries, snap peas, avocado and cherry tomatoes,  
Greek mountain tea dressing  
Wild greens boil with lemon and olive oil

### **Under the Embers**

Radishes with anchovies and goat's butter  
Celery root baked in salt crust, summer truffle  
Carrots baked with Mykonian smoked pork "Louza" and honey  
Artichokes served with house cured anchovies, olive oil and lemon

### **Mains**

#### **Stone Oven / In Clay Pots**

Fava beans, peas and artichokes slow cooked with olive oil and lemon  
Baked lamb, lamb jus risotto, goat's butter  
Slow baked rabbit, with local pasta, leeks, fennel and chickpeas

#### **Wood Fired**

#### **Meat**

Lamb rib chops, peas, fava, artichokes  
Strip loin Steak, Black Angus, potatoes, roast shallot, asparagus  
Prime rib steak (1000+), Black Angus, marrow bone, beef jus, fried sweet potatoes  
Whole boneless baby chicken, lemon potatoes

#### **Seafood**

Fresh whole lobster, manouri cheese and garlic butter  
Market fish fillet with seasonal veggies and egg-lemon sauce  
Fresh whole, line caught, fish

#### **Kalesma**

Fresh local pasta with seafood and red mullet fillet and lobster with tomato and saffron broth  
Baked Sea bass fillet wrapped in fig leaves, lemon, olive oil, fennel fonds and lemon, with wild greens,  
zucchini and potatoes  
Black Angus Burger, roast tomato aioli, spiced quince, roast onion, goat cheese, pickled cucumber