



DINNER

DIPS + SPREADS

All dips are served
with freshly baked pita bread

“Skordalia”, garlic dip with pumpkin cream and caviar	14,00 €
“Tzatziki”, yogurt and garlic dip with cucumber, dill, and citrus	12,00 €
“Tirokafteri”, spiced and spicy smoked feta dip with scallion and scallion oil	12,00 €
“Taramasalata”, cod roe, sea urchin, cauliflower, and crab crème	14,00 €
“Eggplant” salad with smoked eggplant, sesame, tahini, olive oil, and vinegar	12,00 €
Three dip selection platter	28,00 €

RAW *and marinated*

Sea bass tartare, bottarga, caper cream, pickled caper berries, and marjoram oil	28,00 €
Lamb tartare, artichoke and truffle cream, chili pepper, cracked wheat, eggplant, mint, pickled mustard seeds, mustard leaves, burned shallot	28,00 €
Fillet of market fish served raw with radishes, spicy scallion oil, pickled cherries, pine nuts, caviar	32,00 €
Sea urchin “salad”, lemon, olive oil, shrimp “silk”	38,00 €
Market shellfish of the day	MARKET PRICE

SALADS + GREENS

Heirloom cucumber and fresh sea beans, olive oil, lemon, chili pepper, and mint served on goat’s milk yogurt	22,00 €
“Kalesma”, cherry tomatoes, blueberries, avocado, fresh figs, onion, feta cheese, spinach, lemon, and poppy seed dressing	22,00 €
“Greek Accent”, with heirloom tomatoes, red onion, lettuce, Mykonian fresh cheese	22,00 €
“Mostra”, with kopanisti cheese, fresh artichokes, tomato, sundried tomato, Mykonian rusks, marinated zucchini, olive oil, basil, and mint	24,00 €
Ember roasted artichokes and leeks, bottarga, pistachio, marinated octopus, anchovies, saffron aioli, lemon and leek oil	26,00 €

TO SHARE

Open fire roasted calamari, roast cherry tomatoes, chili pepper, lemon, marjoram, caper leaves, olive oil	22,00 €
Crispy sepia “sticks”, fresh herbs, lemon, spiced cucumber	23,00 €
Lamb and beef meatball skewer, yogurt, tomato sauce, harissa	21,00 €
“Saganaki”, feta cheese and fig wrapped in phyllo, almonds, hot honey	24,00 €
Crispy artichokes with taramasalata and herbed honey	24,00 €





EMBER <i>roasted</i>	½ Slipper lobster (or lobster) served with lobster butter, wild arugula, tomato seeds, and tomato water	58,00 €
	Lamb rack ribs, eggplant, yogurt, chickpeas, summer fruit pickles	44,00 €
	Grilled shrimp, tzatziki with sesame and miso, marinated zucchini, lemon, olive oil	32,00 €
	Grilled sundried octopus, Mykonian sausage “dust”, capers, wild sea greens	32,00 €
	Whole baby boneless chicken, marinated in lemon, honey, and rosemary served with FF sweet potatoes	32,00 €
JUGGED	“Overnight” slow-baked kid goat with chickpeas and carrots, chili pepper, and fresh herbs	38,00 €
	Roast spring lamb risotto, goat’s butter, dried fresh cheese	38,00 €
MAIN COURSE	Red mullet, sea bass fillet, and shellfish stew with saffron sauce and house-made fresh pasta	42,00 €
	Roast sea bass fillet wrapped in fig leaves with grilled artichokes and egg-lemon sauce	44,00 €
	Grilled whole line caught fresh fish of the day, roast potatoes, and fennel with sheep’s milk cheese	120,00 € per kilo
	Onglet Black Angus steak, roast mushroom, and celery root with summer truffle, beef jus	58,00 €
	Prime rib Black Angus steak (1kg - 1,2kg), anchovies butter, cheesy potato purée, roast asparagus	150,00 €
VEGAN	Grilled broccoli, spicy tahini sauce, almonds	22,00 €
	Mushroom kebab, hummus, roast cherry tomatoes	22,00 €
	Crispy fried King Oyster mushroom, roast red peppers, giant beans	28,00 €



Please inform us of any allergies.
 We use extra virgin oil in our salads and sunflower oil for frying.
 Person responsible for market inspection: Artemios Kousathanas.

