



MENU

DIPS & BITS

All dips are served
with freshly baked pita bread

“Mykonian Farmer” sour cheese, fresh herbs, olive oil, olive dust, toast	12,00 €
Bottarga and “giant” white beans, olive oil, and lemon	26,00 €
Avocados, nuts, seeds, feta cheese	12,00 €
Black-eyed pea dip with tahini and lemon	12,00 €
“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 €

CRUDE *and raw*

Sea bass tartare, bottarga, caper cream, pickled caper berries, and marjoram oil	28,00 €
Mackerel, burned orange, whipped pork fat Greek yogurt, mandarin olive oil	28,00 €
Lamb tartare, cracked wheat, shallot, yogurt dust, olives, egg	32,00 €
House-lightly-smoked, and lacquered sardine, sea urchin butter, caviar and Mykonian fresh cheese cream, honey foam	28,00 €
Pickled octopus, fresh herbs, toasted pine nuts, olive oil, butter beans, cucumber fermented vinegar	26,00 €

LEAFS LEAF BLADES & LEAFLETS

“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, avocado, watermelon	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 sea urchin butter	26,00 €
Santorini Vinsanto wine and red miso reduction with roast beets and salmon roe	24,00 €



SHARING

is caring

“Mykonian Farmer” aged graviera cheese with burnt sugar, roast grapes, sourdough toast with sugar and olive oil	22,00 €
“Saganaki”, feta cheese and fig wrapped in phyllo, almonds, hot honey	24,00 €
“Gyro”, lamb sausage with pita, cucumber, onion confit, eggplant	24,00 €

SEA OF EMBERS

Scallops, fennel pollen, lemon, shrimp dust, olive oil	34,00 €
Shrimp, garlic butter, cucumber, spicy Greek yogurt	28,00 €
Octopus, confit citron, aioli, chili oil	28,00 €
Open fire grilled calamari, roast cherry tomatoes, chili pepper, lemon, marjoram, caper leaves, olive oil	22,00 €

LAND OF EMBERS

Slow-roasted boneless baby rooster, roast grapes, grape must, figs, spinach, olives	32,00 €
Sausage sticks, grape and fig mustard	21,00 €
Veal sweetbreads, lemon, olive oil, veal jus	29,00 €
Lamb and beef meatball skewer, yogurt, tomato sauce, harissa, cucumber	21,00 €
Lamb rack ribs, eggplant, yogurt, chickpeas, summer fruit pickles	44,00 €

FOR ONE

for all

Sea urchin and bone marrow risotto	42,00 €
Roast spring lamb risotto, goat’s butter, dried fresh cheese	38,00 €
Red mullet, sea bass fillet, and shellfish stew with saffron sauce and house-made fresh pasta	42,00 €
Grilled red sea bream fillet, artichokes, mussels, lemon-saffron sauce	44,00 €
Grilled whole line caught fresh fish of the day, roast potatoes, and fennel with sheep’s milk cheese	130,00 € per kilo
Striploin Black Angus steak, roast mushroom, and celery root with summer truffle, beef jus	58,00 €
Prime rib Black Angus Steak (1kg-1,2kg), anchovy butter, cheesy potato purée, roast asparagus	160,00 €
“Burgerness”, beef and mutton burger, goat’s cheese, tomato, roast onion, and burger sauce on brioche, FF sweet potatoes	28,00 €

AN ORCHARD A FARM

Chargrilled celeriac steak, mushroom, apple, kale	22,00 €
Mushroom kebab, avocado purée, lemon, hummus	22,00 €
Roast pumpkin, graviera cream, beef jus, black truffle	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.