

# RESTAURANT MENU

## **Sourdough Bread**

Marinated olives, extra virgin olive oil

## SALADS

---

### **Greek Salad**

Olive paste, feta cream, fresh oregano, carob rusk

### **“Beluga” Lentil Salad**

Roasted carrots, cherry tomato confit, green apple, avocado, smoked eel

### **Tuna Tataki Niçoise**

Baby gem lettuce, Kenya beans, cherry tomato confit, eggs in ponzu, soy dressing

## DIPS & SPREADS

---

### **Taramas**

Cuttlefish ink, tobiko

### **Tzatziki**

### **“Mount Athos” Style Eggplant Spread**

*Side Crispy pita bread*

## RAW BAR

---

### **Oysters**

Ponzu, tobiko

### **Tuna Tartare**

Pico de gallo, ponzu, avocado cream

### **Amberjack Sashimi**

Aguachile, pineapple, avocado, cilantro

### **Beef Tartare**

Pickled cucumber, Dijon mustard, "Paramythia" graviera cheese, egg yolk confit, brioche

## APPETIZERS

---

### **Langoustines "Saganaki"**

Cherry tomato confit, saganaki sauce, feta foam, brioche

### **Fried Calamari**

Aioli

### **Santorini Tomato Fritters**

Yogurt, sun-dried tomato

### **Roasted Eggplant**

Miso-onion cream, fried leek, walnuts, chili oil

### **Grilled Octopus**

Yellow split pea purée (fava), pickled onion, caper leaves, "savoro" sauce

### **Maitake Tempura**

Vegan aioli

## PASTA BAR

---

### **Octopus "Giouvetsi"**

Tomato bisque, cherry tomato confit, "pastitsada" spices, orzo

### **Mussels Fettuccine**

Saffron, chili, lemon, fennel

### **Linguine Aglio e Olio**

Peperoncino, olive oil

## MAIN COURSES

---

### **Fish of the Day**

Gremolata crust, celeriac purée, roasted chicory, saffron sauce

### **Seafood Bouillabaisse**

Fish of the Day fillet, shrimps, mussels, roasted carrots, rouille sauce

### **Fricassee**

Fish of the Day fillet, seasonal greens, egg-lemon sauce (avgolemono)

### **Free-Range Chicken**

Carrot purée, shimeji mushrooms, chicken jus

## FINE SELECTIONS *Price per Kilo*

---

### **Lobster**

Grilled or served with linguine pasta, tomato, lobster bisque, cherry tomato confit

### **Fresh Fish** Grilled

### **Creekstone Black Angus Ribeye**

Roasted peppers, chimichurri

**Sides** *Roasted vegetables / French fries / Green salad / Grilled corn*

## DESSERTS

---

### **Lemon Poppy Bliss**

Lemon cream, poppy seed dacquoise, crêpes dentelles (feuilletine)

### **Coffee & Caramel Tart**

Espresso-caramel mousse, white chocolate, caramel-vanilla glaçage, brown butter cocoa sablé

### **Pavlova**

Vanilla cream, Italian meringue, red berries, mint jelly, meringue sticks

### **Vegan & Gluten-Free Brownie**

Dark chocolate mousse, fresh fruit