



Bread & dip 2.20€

Soup of the day 7.50€

Tzatziki avocado 9.50€
turnip, kimchi, bottarga

Sweet potato tarama dip 7.00€
smoked eel, cuttlefish ink, lemon

Green fava 8.00€
truffle oil, butter, chorizo from Drama

Kale 13.00€
pecan, goat cheese, dried figs

Beetroot 10.00€
raspberry vinegar, kyano Greek blue cheese, beetroot ketchup

Cabbage salad 12.00€
curry mayonnaise, carrot syrup, crispy prosciutto

Beef carpaccio 15.00€
citrus fruits, truffle, arseniko cheese of Naxos

Pirozhki tartare 10.00€
beef tartare, egg yolk, pickled cucumber

Crispy giant beans 9.00€
tartar sauce, caper powder

Fried potatoes 8.00€
staka cream, egg yolk, chives

Rooster meatballs 12.00€
tsipouro glaze, yogurt, fresh tomato

Cheese pie with kataifi phyllo 15.50€
soft cheese from Elati, pistachios of Aegina, honey

Peinirli 18.00€
beef cheek, tsalafouti cream cheese, egg yolk

Sautéed mushrooms 13.00€

wild mushrooms, hazelnut praline, smoked cheese from Ios

Moussaka dumpling 11.00€
graviera cheese foam, crispy béchamel, smoked eggplant

Shi drum fricassée 25.00€
vlita greens, lettuce cream, fennel

Greek lobster pasta* 33.00€
macaroni, ouzo, basil

Grilled sausage 12.50€
black pork, staka butter from Crete, apple marmalade

Country chicken 19.50€
grilled cabbage, mustard, tarragon

Slow-cooked pancetta 18.50€
celeriac cream, green apple, grilled radicchio

Beef brisket with chylopites pasta 29.00€
(for 2 persons)
rosemary, tomato paste, graviera of Crete with truffle

CUTS OF MEAT

Flank Stake USA 29.00€

Rib Eye USA 48.00€

Tomahawk pork chops 28.00€

SIDE DISHES

Mushroom purée 5.50€

Vegetables stir fry 4.50€

Kale salad with fig 4.00€