



Soup of the day 9.00€

Sourdough bread (per person) 2.50€

butter | fermented honey |
pecorino from Amfilochia

"Tzatziki" avocado spread 11.00€

turnip | cucumber

Smoked taramasalata 9.00€

sweet lemon | olive oil mini flatbread

Green split peas "fava" 10.00€

truffle oil | chorizo from Drama |
fresh oregano

Burrata 14.00€

tomato | strawberry | mint | tomato water

"Spanakopita" salad 15.00€

spinach | feta PDO | beirut phyllo dough

Seasonal greens "vlita" 14.00€

peaches | "galeni" Cretan cream cheese |
Aegina pistachios

Greek salad 14.00€

tomato | pickled onion | cucumber |
feta | carob

Piroshki tartare 13.00€

pickled cucumber | egg yolk

Beef carpaccio 17.00€

lemon-truffle oil vinaigrette | Cretan graviera | kale

Fresh fish ceviche 16.00€

tiger's milk | peach | basil

French fries 9.00€

dry mizithra cheese | fresh oregano

Fried zucchini 9.00€

fresh onion emulsion

"Kataifi" cheese pie 16.00€

soft cheese from Elati | honey | Aegina pistachios

Rooster meatballs 15.00€

tomato tartare | yogurt espuma

Minced meat pies 15.00€

ground beef | tomato sauce |
eggplant | béchamel sauce

Black pork sausage 14.00€

apple marmalade | "staka" Cretan
cream cheese | almyra greens

Chicken asado 16.00€

flatbread | smoked yogurt | basil

Fresh fish fillet 18.00€

mastiha | kale | orange

Octopus on stick

marinated in vinegar 17.00€

fresh vegetables | parsley | sumac

"Syzouma" traditional pasta 16.00€

"skioufichta" Cretan pasta in broth |
dry mizithra cheese | pulled lamb

Beef brisket (serves 2) 36.00€

"hilopites" pasta | lemon thyme

Pasta with cheese 16.00€

pecorino from Amfilochia |
"siglino" smoked cured pork from Mani |
egg yolk

Lamb in parchment (800gr) 36.00€

honey | rosemary

MEAT CUTS OF THE DAY

Ask us for the offered meat cuts

Side dishes for the Cuts & Lamb

+ Potato purée 10.00€

black truffle | brown butter

+ Vegetables 9.00€

broccolini | baby carrots | garlic butter

ASADOR

**Please let us know if you have any allergies or dietary restrictions*