
DINNER

STARTERS / SALADS

White Tarama Mousse

With herring eggs and pickled onion

Octopus Terrine

With mango flakes with green beans and roasted artichokes

Santorinian Fava

With shrimp meatballs and caper jam

Fish of the day Tartare

With olive, tomato, celery, onion and gazpacho sauce

Cherry Tomato Salad with Mizithra Cheese

With cherry tomatoes, sour Greek mizithra cheese, olive caramel, capers, soil from carob and oregano oil

Green Salad

With fresh seasonal fruit, pistachio, geremezi and vinaigrette

Spinach Tart

With feta cheese, fresh salad with dill and sesame

MAIN DISHES

Smoked Feta Ravioli

With shrimp, cherry tomatoes and basil

Sea Bass

With wild herbs, fennel, raisins, chili and sabayon with basil and ginger

Couscous with Lamp

With mushrooms and fresh thyme

'Mousaka'

With veal cheeks, smoked eggplants and light béchamel

Rib-eye Steak

With oregano mashed potatoes with olive oil and meat sauce flavoured with Greek coffee and fresh thyme

DESSERTS

Greek Custard Pie

With cream spoon tomato and caramelised pistachio of Aegina

White Chocolate Mousse

With yoghurt, cherry spoon sweet and lime and mint cookie

Chocolate Bar

With caramelised hazelnut and gel raspberry and red fresh fruit gel