

Our menu is designed to be SHARED by the whole table to provide a gastronomic experience through the Mediterranean and beyond. Feel appreciated and unwind in the 'dolce far niente' with our signature FILOXENIA mindset

appetizers

menu

DIPS

Beetroot hummus 8
with hint of cumin (se,g)

Melitzanosalata 8
wood smoked eggplant with red peppers, basil, pinenuts (n,g,V)

Feta & Medjoul 8
Medjoul date and Feta cheese dip (d,g)

Trio of All 24
served with Kalamata olives, bread basket (se,d,n,g)

BREADS

Assortment of bread & Kalamata olives 6
freshly baked variety of flavours and shapes (g,se)

Sourdough Burrata 12
Cherry tomato, capers & orange dressing (g,d,n)

Bruschetta 6
Sicilian anchovies, Kalamata olives powder (g,f)

BITES

Foie Gras brioche with date chutney 5/pc
Terrine marinated with Commandaria, coated in rose petals (g,d,e)

Salmon tartare on crunchy rice 6/pair
cold tartar seasoned with Thai dressing on warm rice parcels (se,f)

Crispy Halloumi Sticks 12
with thyme honey, lemon zest, sesame seeds (d,g,se,e)

SALADS

Chef's Signature Greek salad with Feta snow 14
Cherry tomatoes, green peppers, cucumbers infused with oregano oil, pickled red onions, dehydrated Kalamata olives, crunchy capers (d,g)

Caprese with homemade pesto verde 18
Burrata cheese, young rucicola, cherry tomatoes, toasted pine nuts (n,d)

Kale & Kefalotyri 12
Pomegranate, goji berries, Pastellaki, Kefalotyri cheese (d,se,n)

The Edible Garden 14
young leaves, radishes, beetroot, crunchy goat's cheese croquetas, granola, walnuts, edible soil with squid ink (d,g,e,n,cr)

RAW

Yellowfin Tuna Ceviche 16
lime & pomegranate dressing, sweet potato crisps (f)

Hamachi Ceviche 22
Japanese Amberjack, lime, coconut & truffle dressing (f)

Mediterranean Tarbouriech Oysters 42/half dozen
Prepared of your preference (m)
"au naturel" | ceviche | chargrilled | squid ink tempura

Smoked Australian Beef Filet Tartare 42
Oscieta caviar, wasabi mayo, gherkins, shallots, rye crisps (g,e,f)

platters

Mediterranean 38
Trio of dips, crudites, Bresaola, cheeses, assortment of pickles and breads (d,g,n,se)

Tarbouriech Oysters 84
Mediterranean oysters (dozen)
raw, ceviche, grilled, tempura (m,g,e,d,n)

Antipasti 48
Mediterranean cheeses, Iberico charcuterie
pickled gildas, breads (p,d,g,n)

sharing main dishes

Whole Chargrilled Wild Fish of the day 12/100gr
Flambe with Ouzo, butterfly style with local herbs, served with our unique sauces (f)

Calamari & Tiger Prawn Kritharoto 60
Greek style orzo pasta 'risotto' in Gambari-tomato bisque (g,m,cr,d)

Creamy Saganaki with Tiger Prawns 32
Tablesides flambéd prawns, feta crumbs, fresh oregano and Ouzo (d,cr)

Chargrilled Moroccan Octopus 26
Poached & grilled, Chimichurri dressing, split pea and beetroot hummus (m,se)

Yellowfin Tuna Tataki (200gr) 40
Chargrilled, with goji & pomegranate sauce vierge (f)

USDA Creekstone Tomahawk 14/100gr
Chargrilled on carob tree wood, carved tableside with our trio of condiments (d)

Argentinian Ribeye (300gr) 44
Brushed with aromatic herb butter, smoked with rosemary (n,e,d)

Whole Rack of Lamb Rack 60
Smokey melitzanosalata, rock potatoes, basil jus (n)

Char-roasted Cypriot free-range half Chicken 60
Off-the-bone, Mediterranean herbs and roast potatoes, foie gras (d)

Chargrilled Iberian pork Presa 12/100gr
Pata Negra pork shoulder, marinated with sweet black garlic, carved tableside (p)

ROBATAYAKI

Served on skewers over live charcoal

Black Tiger Prawn, curry oil, kiwi vierge (cr) 8/pc

Atlantic Salmon, wasabi and red chilli, pomegranate & goji dressing (f) 14/pc

King Oyster Mushrooms, miso-maple marinade, spicy mouselline (V) 8/pc

Wagyu Sirloin, rosemary salt, chimichurri 36/pc

Anticuchos de Pollo, soy and sesame glaze, Bois Boudran sauce (se,n) 12/pc

PLANT BASED (V)

Vegan Spaghetti 18
Sautéed oyster mushrooms, zucchini & basil coulis (g)

Mushroom Kritharaki 18
Orzo pasta risotto-style, grilled king oyster mushrooms, kumquats (g)

SIDES 8

Patatas Bravas with sweet black garlic dressing (d,e)

Chargrilled portobellos with Chimichurri (V)

Roasted root vegetables with lemon and herbs (V,n)

Green vegetables from the market (V,n)

Roasted Broccoli Boudran (V,n)

Dishes may contain allergens. If you have any dietary requirements, please speak to a member of staff or scan the QR code to the right.
(d)dairy, (g)gluten, (e)egg, (n)nut, (f)fish, (m)olluscs, (cr)crustaceans, (se)same, (p)pork (V)vegan

All prices are in Euro (€) and include service charge plus VAT.