

Our menu is designed to be SHARED by the whole table to provide a Mediterranean gastronomic experience. Daily deliveries from the markets & seasonal availability determine our Chef's offering.

menu

appetizers

RAW BAR

Mediterranean Tarbouriech oysters (m)	42/6pcs
Yellowfin tuna ceviche with pomegranate (f)	16
Yellowfin tuna crudo with green chilli and mango (f,s)	24
Barbouni gently poached in aromatic sauce (f)	16
Authentic beef tartare with Oscietra caviar (e)	42

SUMMER SALADS

14	Marinated Greek salad and Feta snow (d)
18 24	Insalate Cesare with free-range chicken or giant prawn (g,d,f)
18	Succulent Super Green Salad (se)
18 22	Caprese with cherry tomatoes and classic Burrata or truffled (d)
41	Quinoa tabbouleh salad with Alaskan King Crab (cr)
22	Mediterranean Octopus & Potato salad with capers, lemon (m)
14	Chargrilled watermelon marinated in Ouzo, Feta & mint crumble (d)

Antipasti platter - Mediterranean cheeses, Iberico Charcuterie, Pickled Gildas, assortment of breads (g,d,n,p) 48

PINTXOS

Tuna belly roll with Oscietra caviar (g,e,f)	16/pair
Iberico sliders (g,e,d,p)	18/pair
Bocadillo wih Chorizo, Kozani mayo (g,e,n,p)	6/pc
Foie Gras brioche with date coulis (g)	5/pc
PINTXO PLATTER FOR FOUR	60

DIPS

Assortment of bread & olives (g)	6
Truffled Taramosalata (d,g,f)	8
Melitzanosalata (n)	8
Feta & Medjould date dip (d)	8
TRIO OF DIPS	24

FRITTO MIXTO

Iberico Croquetas (d,g,p)	5/pc
Crispy Halloumi sticks (g,d,se)	10
Fried Kalamaraki Tiganita (m,g,d)	16
Fisherman's accras, dill sour cream (d,g,f)	10
FRITTO FOR FOUR	50

main dishes to be shared

FROM THE LAND

Australian Tomahawk	12/100gr
Whole Rack of Lamb with pistachio crust (n,g)	60
Iberico Presa Souvlaki (se,p)	12/pc
Australian Ribeye with trio of jus (250gr) (g,n)	40
Free range Chicken Boudran with summer truffles (n)	24
Smashed Iberico Burger (g,d,e,p)	22

FROM THE SEA

King crab and Giant prawn Kritharoto (g,m,d) for 4 people	140
Whole Wild Fish of the Day with sauces (Upon pre-order) (f)	10/100gr
Creamy Saganaki with Giant prawns (for 2 people) (d,cr)	48
Yellowfin tuna Steak with virgine sauce 200gr (f)	40
Chargrilled Moroccan Octopus with chimichurri, louvana (d,m)	24
Red mullet with goji berries and pomegranate vierge (f)	22
Giant Prawns with sauce vierge (cr)	18/pc

Rigatoni with your choice of Grilled Chicken, Seafood or Napolitana with summer truffles (g,d,n) 22, 24, 20

SIDES 8

Roasted vegetables with pesto verde (n,d)
Baby leaf salad (n)
Patatas Bravas with sweet black garlic dressing, Feta (e,d)
Green vegetables from the market (n)
Duo of Louvana (d)
Avocado dip with cilantro
Chargrilled mushrooms

THE SWEET CORNER

Giant Millefeuille with vanilla cream and strawberry sauce (d,g,e)	22
Chargrilled pineapple, matcha crumble, coconut, maracuja (d,g)	12
Trio of summery sorbet	9
Basque Anari Cheesecake (d,g,e)	6
Cypriot Tiramisu (d,g,e)	14
Burning Lava Cake (g,d,e)	12
Seasonal Fruit platter	24

Dishes may contain allergens. If you have any dietary requirements, please speak to a member of staff.
(d)airy, (g)luten, (e)gg, (m)ut, (f)ish, (m)olluscs, (cr)ustaceans, (se)same, (p)ork

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