

SPRING // CHEFS TASTING MENU

ENTRADA SOUP

fish - fennel- bergamot - eggs

KOUPA BITE

mushroom - bulgur - onion - parsley

KIFILO PASTRY

raisins - mint - coffee butter - cured herring

LEEKs & GREEN ALMONDS

leeks - green almonds - beans - garlic oil - coriander

FISH & AGRELIA

fish of the day - wild asparagus - kumquat - loquat - peas - almond cream

SOUVLAKI & SIGNATURE PITTA SAUCE

pork kebab - pitta sauce - cucumber - tomato

LAMB & CAROBS

slow cooked lamb - carob glaze - Jerusalem artichoke - pink peppercorn

SWEET TREATS

TAHINI & STRAWBERRIES

black sesame creme - caramel & cinnamon ice cream - candied seasonal berries

€95.00 per person

OUR PAIRINGS

Indigenous Varieties Wine Pairing €50.00

Alcoholic Drinks €50.00