

SPRING // A LA CARTE

TO START

ENTRADA FISH SOUP with fennel- bergamot - eggs €9
individual dish

BREAD COURSE with accompaniments of the day €12

SMALL PLATES - AMUCHE

KOUPA BITE €14
mushroom - bulgur - onion - parsley

TARTARE PASTOURMA €18
phyllo pastry tart - pastourma emulsion - green olives

KIFILO PASTRY €12
raisins - mint - coffee butter - cured herring

SOUVLAKI & SIGNATURE PITTA SAUCE €18
pork kebab - pitta sauce - cucumber - tomato & signature pitta sauce

PLANT

LEEK & GREEN ALMONDS €18
leeks - green almonds - charred beans - garlic oil - coriander

SEASONAL WARM SALAD €22
salad prepared with fresh seasonal wild greens & charred vegetables

MAINS

FISH & AGRELIA €40
fish of the day - wild asparagus - kumquat - loquat - peas - almond cream

OCTOPUS & APPLES €28
commandaria glazed - apples - black sesame emulsion - seasonal greens - apple lollipop

BEEF FILLET STEAK €37
tomato & bell pepper sauce - eggplant - chili oil - yogurt - crispy capers

LAMB & CAROBS €35
slow cooked lamb - carob glaze - Jerusalem artichoke - pink peppercorn