MEZZE TABLE / Tasting Menu

COURSE 1

Pomba Semolina - Aged Halloumi Cream - Local Truffle Oil.

Vine Leave Koupepi Trachana - Chicken Liver.

Smoked Halloumi in Wine - Yiannoudi & Rose Petals Gastriq.

Green Almonds - Olive Oil - Garlic Emulsion - Lagana Bread.

Pork Cracling - Cilantro Paste.

COURSE 2

Cuttlefish - Carob - Ink - Mint Emulsion.

Tempura Cuttlefish Head - Savoro Sauce.

Burned Lettuce - Tsamarella - Herring Chutney - Kolhraby - Bitter Orange.

COURSE 3

Lamb Sieftalia - Signature Pitta Sauce.

Cauliflower - Cummin - Summac - Tahini - Citrus.

COURSE 4

Ceratonia Wagyu - Jerusalem Artichoke - Agrelia - Lapsana Mustard Leaves - Black Olive Jus - Mosfilo.

COURSE 5

Carob Parfait - Kefir - Sour Cherry - Konnara

€95 per person