Homemade bread v vg	6
and spiced butter	
Trio of dips v	13
aubergine / spicy feta / tarama	
Pickled anchovies	12
wild greens / green pepper	
Heirloom tomato salad v	14
Kasos island sheep's cheese / olive / basil	
Cretan salad in lettuce hearts	14
/ green beans / potatoes / smoked sardines	
Citrus marinated fish	16
pine salt / bottarga	
Lamb Tartar	13
tomato salsa / pepper / blossom water	
Field green parcels v vg	10
pomegranate molasses dressing / fennel / aged garlic	
Tyropitari v	12
date and lemon chutney	
Smoked eel croquettes	14
Greek caviar / pickled lemon mayo	
Squid	15
spiced chickpeas / piquant citrus dressing	
Grilled Octopus	17
baked potato / sea samphire tartar sauce	

Mussels Macaroni	14
saffron / feta cream	
Cod	15
tomato relish / raisins / rosemary	
Aubergines v	14
aged sheep's cheese / wild garlic	
Potato bake	12
egg yolk / spiced sausage	
The Lamb club	14
aged cheese / spiced yoghurt	
Onion tart	14
mutton prosciutto / almond / onion jus	
"Matsata" (braised rabbit ravioli)	17
Syros gruyere sauce-grated / tarragon	
Barbequed mini skewers	24
shrimps / pork / chicken / sausage	

Orange cake / fennel ice cream v	9
Walnut parfait sandwich v	9
chocolate / rosemary / salted caramel	
Chamomile and lemon mousse v	9
wild honey	
Homemade ice creams and sorbets vg	3
fig leaf / fennel / frozen yoghurt with sour cherrier, bergamot - mastiha / kumquat	

zohós

wild greek gastronomy

Menu