

wild greek gastronomy

Dinner

M e n u



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and spiced butter	smol
Fish roe cream 13 bottarga / parsley oil	3 Oni
Bonito 12 beluga lentils / pickled okra / sweet red pepper	2 "Kle aged
Beetroot Heetroot Heetro	4 Swe smal
Cretan salad 14 lettuce hearts / green beans / potatoes / smoked sardines	Bio swee
Field green parcels field gre	0
Local fried cheese tomato / olives / rosemary honey	
Smoked eel croquettes 14 Greek caviar / pickled lemon mayo	
Squid 15 spiced chickpeas / piquant citrus dressing	5 Choc "Xe
Scorpion fish 18 Greek fregorla / pickled celery / saffron	8 waln
Grilled stuffed cabbage rolls 16 mince meat / rice / egg lemon foam / aromatic	5 fig le berg
Stuffed onions I fresh tomato juice / smoked feta cream / mint	1

Crispy potato smoked pork from Mani / sundried tomato ketchup / gruyere	12
Onion tart mutton prosciutto / almond / onion jus	14
"Kleftiko" slow cooked lamb aged graviera cheese / celeriac / pepper	16
Sweet beef cheeks small pasta from Peloponese	18
Bio rooster in charcoals sweet onions sauce	17

9
9
9
3
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Questionnaires are available for any complaints you would like to place. Prices are in €, inclusive of all legal taxes. The hotel must issue receipts for all purchases. Cunsumer is not obliged to pay, if the receipt-invoice has not been received. Market Inspection Representative: Dimitris Athanasiou