

LIKE A GREEK SALAD

Multi Colored Cherry Tomatoes | Yellow Tomato Compote | Olives | Capers | Carob | Xinotiro Cheese | Cucumber Sorbet 19€

RED YELLOW BEETROOT SALAD

Baby Greens | Pecan Nuts Praline | Goats Cheese Mousse & Blueberries Dressing 17€

AVOCADO CRAB ROLL

Granny Smith Apple | Fresh Herbs | Pomelo | Chipotle Mayo 22€

SEA SARS SALAD

Crab | Shrimps | Baby Gem Lettuce | Turnip & Caesars Vinaigrette 23€

FISH ROE MOUSSE

Lemon Confit | Bottarga 12€

SEA BREAM SEVICHE

Mango | Coriander | Black Lemon 23€

LANGOUSTINE TARTARE

Citrus Sorbet | Avruga Caviar 24€

MARINATED RED SHRIMP

Green Olive | Pickled Samphire | Fermented Tomato Water 22€

CELERY ROOT STEAK

Fresh Truffle Cream | Hazelnut | Coffee 18€

LOBSTER TAIL

Handmade Ravioli With Its Claws | Yellow Courgette | Ricotta | Sauce Americaine 47€

WHITE GROUPER

Baby Zucchini | Wild Greens | Egg Lemon Sauce 39€

TUNA DUETTO

Loin Fillet | Beignet With Its Belly | Fennel & Smoke Onion Broth 34€

JOHN DORY FILLET

Violet Artichoke | Asparagus | Sauce Suquet 39€

WAGYU BEEF STRIPLOIN

Potato Darphin | King Oyster Mushrooms | Pickles Treviso Radish | Red Wine Sauce 68€

LAMB 2 WAYS

Slow Cooked Neck | Fillet | White Aubergine | Black Garlic 38€

FISH OFF THE DAY

At Japanese Hibachi Grill (Per kg) Served With 2 Sauces & Grilled Vegetables 100€ per kg

CHOCOLATE PALETTE

Araguani 72% | Hazelnut | Caramel 16€

SEMIFREDO VANILLA

Summer Fruits | Passion Fruit Sauce 15€

MYKONIAN MELOPITA

15€