



PERIPATOS

/pe'ri.pa.tos/

a leisurely walk taken for pleasure

Wild Mushroom Macaron

hazelnut / hints of five spices

Sea Aura

chickpea tartlet with sea shells / crème fraîche / pickled beetroots

'Kolios' Fish / Tzatziki / Seashell Broth

Tinos 'Carbonara'

Herring - A Journey Through Time

Reference to a Corfu Orange Salad

swordfish carpaccio made in the way of the Elba island fishermen

Mani Red Prawns

cherries / bottarga

Scallops

bergamot / truffle / beurre noisette

Gastro - Esperanto

olive oil phyllo pastry / zucchini / truffle

EXTRA DISH

Lobster

fennel / lemongrass / almonds

Red Mullet

kritamo / ouzo / elderflower

Synchronicity

milk-fed lamb / aubergine / cherry tomatoes / yoghurt

'Bellini'

peach / champagne / elderflower / white chocolate

Caramelized Apple Tart

vinsanto / almond ice cream

Mignardises

All Tasting menus are subject to change.

Please inform our staff of any allergies or dietary restrictions.

A vegetarian tasting menu is available upon request.

Tasting menus are designed to be enjoyed by the whole table.