



PERIPATOS

/pe'ri.pa.tos/

a leisurely walk taken for pleasure

€ 220

Wild Mushroom Macaron

hazelnut / hints of five spices

Sea Aura

chickpea tartlet with sea shells / crème fraîche / green peas

'Kolios' Fish / Tzatziki / Seashell Broth

Tinos 'Carbonara'

Herring - A Journey Through Time

Mani Red Prawns

strawberries / bottarga

Scallops

bergamot / truffle / beurre noisette

Gastro - Esperanto

olive oil phyllo pastry / zucchini / truffle

EXTRA DISH + € 50

Lobster

fennel / lemongrass / almonds

Red Mullet

kritamo / ouzo / elderflower

Synchronicity

milk-fed lamb / aubergine / cherry tomatoes / yoghurt

Baba au Vinsanto

citrus fruits / mastic / vanilla

Strawberry Fields

hibiscus / Santorini tomato / almond

Mignardises

The 'Greek Terroir' Wine Pairing / € 80

The 'Grand Cru' Wine Pairing / € 150

A Juice Pairing is available upon request / € 50

Fisiolatria, our vegetarian tasting menu, is available upon request.

Please inform our staff of any allergies or dietary restrictions.

Tasting menus are designed to be enjoyed by the whole table. All prices are per person.