



## 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**

#### **Bonito**

tarama mousse / mango from Paros

#### **Scallops**

bergamot / truffle / beurre noisette

#### **Gastro - Esperanto**

olive oil phyllo pastry / zucchini / truffle

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### **EXTRA DISH + € 50**

#### **Lobster**

fennel / lemongrass / almonds

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#### **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.