



PERIPATOS

/pe'ri.pa.tos/

a leisurely walk taken for pleasure

€ 195

Wild Mushroom Macaron

hazelnut | hints of five spices

Illusion Tartlet

caviar | burrata | green beans

Classicism

foie gras pearls | green tomato jam | smoked eel

Tinos 'Carbonara'

Greek coffee | hazelnuts | vanilla

Herring - A Journey Through Time



Swordfish à la Elba

swordfish carpaccio | Corfu bitter orange salad | jalapeño

Cotto Crudo al Acqua Pazza

marinated fish | sea grass | bourdeto sauce

EXTRA DISH + € 40

Natura

Mani shrimps | fish roe | strawberry

Gastro - Esperanto

olive oil phyllo pastry | zucchini | truffle

EXTRA DISH + € 60

Lobster

figs | 'noumpoulo' | parmesan cheese | coral sauce

Nostalgia

milk-fed lamb | artichokes | carrot |
spinach | thyme sauce



Preludio Fragola

yoghurt | strawberry | hibiscus

The Kiss of Summer

peach | verbena | mastiha

Mignardises

WINEPAIRINGS

'Great Greek Wines' € 90

'Grand Cru' € 190

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.



WINE PAIRINGS

*The pairings have been designed by
Yiannis Karakasis MW*

GREEK GREAT WINES

75 ML

Mylonas, Savatiano 2023, Attica

Selene Santorini Cuvee Prive 2023, Assyrtiko, Santorini

Gerovassileiou Viognier 2024, Epanomi

Karamolegkos '34' 2023, Assyrtiko, Santorini

Diamantakos, Naoussa 2021, Xinomavro

DESSERT WINE • 50 ML

Biblia Chora, 'Sole' 2018, Gewürztraminer/Semillon, Pangaio

GRAND CRU

75 ML

Jules Taylor, Sauvignon Blanc 2023,
Marlborough, New Zealand

Kuentz-Bas, 'Pfersigberg' Grand Cru 2020, Riesling,
Alsace, France

Clape, St-Péray Blanc 2023, Marsanne,
Roussanne, Northern Rhone, France

Henri Boillot, Puligny Montrachet 2022, Chardonnay,
Burgundy, France

Jean-Louis Chave, Saint-Joseph 2021, Syrah,
Northern Rhone, France

DESSERT WINE • 50 ML

Royal Tokaji, Tokaj Aszu 5 Puttonyos 2017, Furmint,
Harslevelu, Tokaji, Hungary

NATURA PAIRING • 75 ML + €18

Château Minuty, 'Rosé et Or' 2023, Côtes de Provence, France

LOBSTER PAIRING • 75 ML + €40

Karamolegkos 'Ftelos' 2017, Assyrtiko, Santorini, Greece

Exact wines and vintages may differ according to availability.