



MONOPATI

/mo.no'pa.ti/

a narrow lane in the countryside

€ 150

Wild Mushroom Macaron

hazelnut | hints of five spices

Illusion Tartlet

caviar | burrata | green beans

Herring - A Journey Through Time



Swordfish à la Elba

swordfish carpaccio | Corfu bitter orange salad | jalapeño

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

WINEPAIRINGS

'Great Greek Wines' € 75

'Grand Cru' € 160

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
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
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.