



STARTERS

Cherry tomatoes salad with caper leaves, kritamo herb and xinomizithra cheese 17,00€

Crispy calamari salad with spinach, tossed noodles and red miso sauce 27,00€

Steamed mussels with ouzo, anise and fennel 25,00€

Baby eel with chili oil 26,00€

King crab salad with asparagus, organic spinach and truffle oil 29,00€

Tuna Tataki with “wagame salad” 26,00€

Organic salmon tartar “Da Rosa” and wasabi sauce 34,00€

Beef carpaccio with marjoram, sage and thyme 28,00€

MAIN COURSES

Carbonara with smoked “Apaki”, pecorino cheese and organic poached egg 23,00€

Linguine with crayfish, cherry tomatoes, courgette and pesto sauce 29,00€

Scallops ravioli, Pernod sauce and shrimps 33,00€

Organic chicken tagliata (from Manolitsakis Farm) with thyme and rosemary 23,00€

Fish fillet with basil citronella, caramelized fennel and roasted asparagus 38,00€

Fish fillet with “Tom Yam sauce” and vegetable linguini 35,00€

Beef fillet “Le tigre qui pleure” with teppanyaki sauce 38,00€

Rib-eye roast of dry aged beef with radicchio salad and porcini mushrooms 42,00€

DESSERTS

Millefeuille filled with vanilla - chocolate ice-cream and biscuit sauce 17,00€

White chocolate mousse with yuzu and waffle 17,00€

Chocolate mocha tart with vanilla ice-cream 14,00€

Movenpick Ice-Cream 12,00€