

Gastronomy Project

Green salad with lamb (Galatista area)
Green leaves, smoked lamb pastrami, Stathoris agiotyri cheese, sweet red Florina peppers, roasted hazelnuts, thyme honey and truffle sauce

€14.50

Octopus with vinegar (Nikiti area)
Cooked for 12 hours, octopus terrine, chorizo, avocado and radish, vinegar marmalade, octopus broth with basil

€16.00

Kolobaropita (Nikiti area)
Zucchini risotto, fried zucchini flowers with petroto cheese, smoked egg yolk, tomato and spearmint sorbet

€14.00

Cod from Mount Athos (Mount Athos area)
Onion stew, marinated anchovies emulsion, plum puree, onion broth

€24.00

Slow-cooked lamb (Easter dish from Halkidiki)
Cooked for 6 hours in vine leaves, risotto with herbs and fresh spearmint, lamb gravy

€25.00

Rooster with tomato sauce and trachana (Mountainous Halkidiki)
Rooster breast, trachana croquette with petroto cheese, parsley root, tomato sauce

€19.00

Moussakas (Halkidiki area)
Beef cheeks from Omega-3 Farms with tomato sauce, eggplant and potato puree, béchamel skin

€19.00

Greek salad 2015
Feta mousse with olive oil, olive soil, summer vegetables

€15.50

Salad with grilled beetroots 2018
Goat cheese, fresh beetroot, red fruit gel, sweet vinegar from Sparta & rosemary

€14.00

Salads & Starters

Shrimp tartar flavored with ouzo 2013
Mayonnaise from preserved fish roe with cuttlefish ink, vegetable pickles

€16.00

Lacerta "Tataki" 2015
Fresh tuna, cucumber and crab apple salad, mustard ice cream

€19.00

Scallops Savoro 2013
Raisin bread crust, cauliflower pickle cream, caper-raisin-rosemary pulp

€20.00

Foie gras in "pulled pie" from Mani 2012
Crab apple textures, baby onion stew, molasses-anise sauce

€20.00

Fresh pappardelle with beef 2008
Cooked in a casserole, boletus mushrooms and red wine

€16.00

Cheese cake with katiki cheese from Domokos
Vanilla cookie, strawberry gel with fresh strawberries, peach pickles, lemon and thyme sorbet

€10.00

White chocolate Ivoire parfait
Passion fruit-wasabi crème, sable Breton ginger, carrot-passion fruit sorbet

€10.00

Semolina halva 2012
Semolina parfait, pistachio from Aegina, jelly orange with fresh orange

€10.00

Bitter chocolate bar with Szechuan pepper 2018
Crispy praline base, sweet potato-yuzu sorbet

€10.00

Desserts

Fresh fish catch of the day
Depending on availability, served with vegetables and lemon-scented fava bean purée

Steak of the day
Grilled on the chuckles, baby potatoes and vegetables, béarnaise foam

€32.00

Baby pork 2010
Celery root with tonka bean, "briam" vegetable pickles, black garlic sauce

€23.00

Beef fillet Omega-3 Farms 2011
Fried mushrooms and baby potatoes, sauce from sun-dried wine, black truffle from Halkidiki

€34.00

Local sea bass 2011
Beetroot textures, bottarga croquet, citrus with fresh vanilla

€25.00

Fresh salmon 2009
Spinach rice with lemon confit, "kakavia" sauce, lemon air

€22.00

Main Courses

bubbo