



GASTRO COMFORT PROJECT

Traditional dishes with fresh Cycladic products transformed in a modern gastronomy techniques to create our new GASTRO COMFORT PROJECT.

Small individual plates with intense flavour to personalise your DEGUSTATION MENU.

STARTERS

BREAD [PV]

HOMEMADE OLIVE OIL BREAD WITH GRAINS,
SMOKED TARAMA CREAM, FAKE GREEN OLIVES.

15 €

MYCONIAN ONION PIE

GYOZA STUFFED WITH SPRING ONIONS, TYROVOLIA CHEESE & LARDON,
SERVED WITH DILL EMULSION & ONION CONSOMME.

15 €

FERMENTED HALLOUMI TEMPURA

KOJI CURED HALLOUMI TEMPURA,
GRAPES, SPEARMINT SORBET, SMOKED ALMONDS.

15 €

MARINATED SCORPION FISH

FRESH SCORPION FISH, LIME JUICE, BASIL OIL, FINGER LIME,
YUZU TOBIKO & TOMATO WATER FLAVORED WITH LEMON LEAVES.

22 €



STARTERS

SHRIMP "SAGANAKI"

FRESH AEGEAN SHRIMPS, CRUSTACEAN BUTTER, BISQUE,
TOMATO CONFIT, HERBS, CHILI, FETA CHEESE ESPUMA.

30 €

RED MULLET

AEGEAN RED MULLET, BOUILLABAISE ESPUMA, OSSETRA CAVIAR,
BOTARGA, FINGER LIME, BASIL OIL, CAPPUCCINO LEAVES.

40 €

MYCONIAN SAUSAGE

CRISPY GYOZA WITH MYCONIAN SAUSAGE, WHITE BEANS PURÉE,
SMOKED DASHI BROTH, POACHED EGG YOLK IN OLIVE OIL & HERBS.

12 €

MEATBALL

BOBATA MEATBALL, CRISPY POTATO,
CRETAN "GALENI" CREAM CHEESE, BEEF JUS.

12 €

GROUND

OUR GREEK SALAD [PV]

CYCLADIC TOMATO, OLIVES, CAPER, OREGANO, SEA BEANS,
CAROB RUSK & FETA CHEESE CREAM.

13 €

BEETROOT SALAD [PV]

BABY BEETROOT CONFIT IN OLIVE OIL, GOAT CHEESE ICE CREAM,
GREEN APPLE FLUID GEL, "GAIA" VINEGAR.

12 €

WATERMELON & FETA [PV]

FERMENTED WATERMELON CONSOMMÉ, DEHYDRATED WATERMELON,
CHERRY TOMATO CONFIT, HERBS & FETA CHEESE SORBET.

12 €



SIMOLINA

PASTICCIO

LASAGNE PASTA WITH HERBS, PULLED SHORT RIB & BÉCHAMEL ESPUMA WITH "MIZITHRA" CHEESE.

26 €

WAGYU RAVIOLI

RAVIOLI STUFFED WITH WAGYU USA, SERVED WITH BEEF CONSOMME & FRESH TRUFFLE.

25 €

CYCLADIC CACIO E PEPE

BAVETTE COOKED WITH LAMB BROTH & "STAKA" DRIED "ANTHOTIRO" CHEESE & FRESH GROUND PEPPER.

20 €

ORZO LANGOUSTINE

ORZO WITH AEGEAN LANGOUSTINES, LOBSTER BROTH, HERBS & FRESH TOMATO.

35 €

SEA

SEA BASS

SEA BASS, CREAM OF GREEK ROASTED VEGETABLES WITH TOMATO & THYME, WILD FENEL SAUCE.

32 €

WHITE GROUPER

GROUPER CONFIT IN OLIVE OIL, SMOKED CLAMS BROTH & CELERIAC.

44 €

LOBSTER

POACHED LOBSTER IN OLIVE OIL WITH LEMON LEAVES, SAFFRON SAUCE, PICKLED FENNEL & ALMOND FOAM.

45 €



MEAT

CHICKEN

**CHICKEN BREAST STEAK & CHICKEN LEG CONFIT,
TRAHANA, ROBATA MUSHROOMS & ROASTED CELERIAC MAYO.**

30 €

TWO WAYS COOKED LAMB

**SLOW COOKED PRESSED LAMB BELLY, LAMB FILLET STEAK,
LAMB JUS & PEARL ONION CONFIT.**

34 €

WAGYU & ARTICHOKE

**WAGYU SRF STRIPLOIN, WAGYU JUS
& ARTICHOKE TARTELET .**

60 €



SWEET CONCLUSION

APPLE & CELERIAC

**CRISPY THIN TART, CELERIAC CONFIT, CARAMILISED APPLLE,
LEMONGRASS ICE CREAM.**

15 €

PRICKLY PEAR

**CHOUX CRAQUELIN, IVOIRE GANACHE MONTÉE,
PRICKLY PEAR FLUID GEL, PRICKLY PEAR SORBET.**

15 €

OUR MYKONIAN HONEY PIE

**CRISPY MILK SKIN, MYKONIAN TYROVOLIA CHEESE ESPUMA WITH HONEY.
FLUID GEL HONEY WITH THYME, BURNT HONEY ICE CREAM.**

16 €

**Please inform us of any food allergies or special dietary requirements
& we will be happy to accommodate you.**

***Menu items with asterisk are frozen food products.**

