

# MENU

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### APPETIZERS

#### FISH GIOUVARLAKI ☒

fish and rice rolls, velvet fish soup,  
fennel mousse  
€

#### BLOODY MARY WATERMELON ☒

fresh tuna tartar, avocado cream,  
lavender, caseous  
€

#### CEVICHE ☒

chilli, coriander, roasted pistachio, fresh  
onion, grilled corn, prickly pear sauce  
€

#### OCTOPUS TEMPURA

fish roe & avocado mousse,  
sweet garlic aioli  
€

#### GRILLED GREENS ☒

smoked eel, cherries, almonds, burnt  
cauliflower purée  
€

#### "BIANCO" DI ZANTE

home made potato gnocchi, smoked cod  
carpaccio, spicy onion, lemon bianco sauce  
€

#### SHRIMPS CONFIT ☒

smoked shrimps cream, lime confit, chive oil,  
pistachio, mango gel  
€

#### DAMPLINGS ✓

stuffed with roasted tomato cream,  
pine nut, burned feta cheese  
€

#### VITTELO "TOMATO" ☒

veal carpaccio with tomato textures,  
rose water, saffron  
€

#### MOUSAKA TACOS

minced beef, aubergine confit, potato chips,  
truffle béchamel  
€

#### MINI BEEF BURGERS

cheddar cheese, caramelized onions, pickled  
cucumber, mayonnaise  
€

#### BEETROOT CARPACCIO ✓☒

trilogy of beetroot, beetroot cream, balsamic  
vinegar gel, strawberries, walnut  
€

### FISH MARKET

#### DELICATESSEN

STURIA OSCIETRA CAVIAR...€ /10gr  
addition on any plate or on fresh pasta

#### OYSTERS

GRASOSTEREA GIGAS.....€ /4p

#### LOBSTER

IONIAN LOBSTER .....€ /kilo

#### POCHED ☒

mango cream, bisque perls

#### GRILLED

with butter from its shell and wild  
Zakynthian herbs served with: seasonal  
vegetables or pasta in red sauce

BRETON BLUE LOBSTER... € /~500gr

#### GRILLED

served with fresh pasta, butter & herbs

#### FISH

#### FROM GREEK FISH FARMS

SEA BASS, TSIPOURA.....€ /kilo

SEA BREAM.....€ /kilo

#### WILD/ FROM THE IONIAN SEA

GOLDEN GROUPER, SCORPION FISH,  
DUSKY GROUPER .....€ per kilo

#### GRILLED

with oil and lemon, served with  
a selection of seasonal vegetables

### SALADS

#### SUMMER SALAD ✓

tomatoes, cucumber pappardelle, onion,  
olives, peppers, capers, feta mousse, carob  
€

#### BURATTA BOWL ✓☒

strawberries, grilled kale, green peas, wild  
strawberry dressing  
€

#### MEDITERRANIAN SALAD ☒

tuna with sesame, green beans, cherry  
tomato, baby potatoes, olives, onion,  
capers, sauce with anchovy  
€

### MAINS

#### MUSHROOM RISOTTO. ✓☒

sweet white wine, roasted hazelnut, fresh  
black summer truffle  
€

#### "PARMESAN" RISOTTO ✓

that became caprese instead  
€

#### CALAMARATA PASTA

grilled calamari, grilled green beans,  
marinated zucchini and the five elements of  
the classic pesto  
€

#### FISHERMAN'S PASTA

fresh pasta with seafood and white sauce  
€

#### LAMB ☒

potato with oregano, carrot cream,  
egg and lemon sauce  
€

#### IBERIAN PORK CHEEKS

slowly cooked with Fregola Sarda pasta  
cooked in guanciales jus, egg yolk sabayon,  
pecorino romano, garlic flakes  
€

#### FISH FILLET ☒

fish of the day, zucchini risotto, lime,  
sumac and fresh black summer truffle  
€

#### BEEF SIRLOIN STEAK

*Black Angus*  
potato purée, grilled seasonal vegetables,  
fried zucchini, demi-glacé sauce  
€

### DESSERTS

#### PARIS-BREST (for two people)

white chocolate and vanilla cream, toffee  
caramel, caramelized nuts  
€

#### CRÈME BRÛLÉE CLASSIC

vanilla, almond crumble, pistachio ice cream  
€

#### COCOA BEAN

bitter chocolate creme, cocoa bean crumble,  
home made cocoa bean ice cream  
€

#### COCONUT SOUP ✓☒

fresh framboise fruit, matcha tea powder,  
croutons, home made granny smith apple sorbe  
€