

TORNEO

RAW

SEA BASS TARTARE

Fresh tomato / capers / extra virgin olive oil
€25
F

TUNA CARPACCIO

Avruga caviar / pickled cucumber / horseradish
€24
F E MS

SEA BREAM CEVICHE

Nectarine / chili / lime / coriander
€30
F

SALADS

GREEK

Cucumber / tomatoes / Petroto goat cheese /
onion / baked peppers / olives
€18
M SL

SHRIMPS

Iceberg / champagne and Dijon mustard
dressing / bread crumble / trout caviar
€24
C MS G F

BOILED VEGETABLES

Broccoli / cauliflower / potato / beetroot / green
beans / carrot / goat cheese cream
€16
M MS

GREEN LEAVES

Fresh zucchini / dill / herbs / sour cheese /
sweet olive oil – lemon emulsion
€15
M MS

TOMATO

Cappers / red onion / fleur de sel /
extra virgin olive oil
€15

APPETIZERS

FISH SOUP

Catch of the day / herbs
€30
F

TZATZIKI

Yoghurt / sweet garlic / cucumber / green apple / dill
€12
M

CHEESE SPREAD

Feta cheese from Chalkidiki / chili pepper /
extra virgin olive oil
€12
M

EGG ROE SALAD

Cod caviar / bottarga / carob rusk
€12
M G

EGGPLANT

Feta cheese / black garlic / onion
€12
M S

BOUGIOURDI

Cherry tomatoes / feta from Chalkidiki / smoked
cheese from Metsovo / chili / sourdough bread
€16
G M

GRILLED SQUID ' SOUVLAKI '

Heirloom tomatoes / chimichurri
€26
ML

MUSSELS

Vegetables / cherry tomatoes / lemon thyme herb
€20
C

GRILLED OCTOPUS

Baked cherry tomatoes / olives / black garlic mayo /
warm potato salad
€26
ML E MS

FRIED ZUCCHINI

Mint infused yoghurt
€12
G M

FRENCH FRIES

Feta cheese cream / fresh thyme
€10
M

PASTA & RISOTTI

LINGUINE WITH SHELLS

Lime / lemongrass / butter sauce with parmesan

€26

C M G

RISOTTO WITH SEA FOOD

Squid / octopus / mussels / lime / ink mayo

€28

ML C F E MS CL

ORZO

Shrimps / tomato confit / bisque

€27

G C CL

MAIN COURSES

TUNA FILLET

Grilled vegetables / chimichurri

€35

F

SEA BASS FILLET

Mashed potatoes / capers / green onion / butter sauce

€33

F M CL

SEA FOOD STEW

Shrimps / scallops / octopus / mussels / fish fillet / shallots / cherry tomatoes / sourdough bread

€26

ML C F G CL

RIBEYE

Chimichurri / crashed potatoes / mini broccoli

€45

M

CHICKEN FILLET

Mashed potatoes / mushrooms / mushroom sauce

€22

M

Catch of the day per kg

(ask the waiter for the prices per kg)

Fresh lobster from the tank

(ask the waiter for the price per kg)

Fresh Squid / per kg

DESSERTS

MILLE-FEUILLE

Croissant puff pastry / vanilla cream / tonka / caramel butter / vanilla ice cream

€12

M E G

TROPICAL

Vanilla Bavaroise / mango compote / vanilla biscuit / coconut meringue / passion fruit sorbet

€12

M E G

RAVANI

Vanilla monté / lemon cream / kaymak ice cream

€12

M E G

CHOCOLATE TEXTURES

Sabayon (dark / milk) / white chocolate / crispy waffle base / hazelnut praline / vanilla ice cream

€12

M E G N



COVER PER PERSON: € 2

Your well-being is important to us.

Before ordering, please inform our staff if you have any special dietary requirements, food allergies or intolerance. Some items may contain or have come in contact with one or more of the following allergens.

G

Gluten

M

Milk

E

Eggs

N

Nuts

SM

Sesame

MS

Mustard

CL

Celery

S

Soy

L

Lupin

SL

Sulfites

F

Fish

ML

Molluscs

C

Crustaceans

All prices are in euros and include applicable taxes. The guest is not obliged to pay if the final bill settlement will not be delivered to the table. Responsible Market Inspector: Alexandros Giannakidis