- RAW -

RED MULLET CARPACCIO
lime, lemon, thyme, extra virgin olive oil
30g | 50g

TUNA CARPACCIO
capers, cherry tomato, lemon,
extra virgin olive oil

TUNA TARTARE
avocado, lemon, lime,
extra virgin olive oil

FISH OF THE DAY CARPACCIO
lime, Espelette pepper,
extra virgin olive oil

RED SHRIMP CARPACCIO
lemon, lime, pepper,
extra virgin olive oil, Oscietra caviar

RED SHRIMP TARTARE
vlita greens, lemon, chives, chilli,
extra virgin olive oil, oscietra caviar

BELUGA CAVIAR
served with traditional condiments:
blinis, egg yolk & white, onion, chives, sour cream
30g | 50g

- SHELLS -

GILLARDEAU OYSTERS
with mignonette sauce and Tabasco,
or with watermelon, basil, and chilli dressing

SEA URCHIN
extra virgin olive oil, grilled sourdough bread

STEAMED MUSSELS
white wine, garlic, chilli, herbs, lemon

MUSSELS SAGANAKI
tomato, feta cheese, chilli

STEAMED VONGOLE
white wine, garlic, chilli, lemon, parsley

INK DESIGN

Prices are in Euro. Municipality tax 0.5% - V.A.T. 13% / 24%.
The restaurant is required to issue stamped cash register receipts.
The restaurant is required to have re-printed forms in a special compartment next to the exit for making any complaints or comments.
Extra virgin olive oil is used for salads, sunflower oil is used for frying.
Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice). Alcohol consumption is prohibited to individuals under the age of 18. Please inform the server of any allergy or special dietary requirements.
Market Inspection Manager: Sascha Shchepanovich.
Executive chef: Nikitas Kyritsis

DIPS & SPREADS

SALMON TARAMA SPREAD
lime zest, salmon roe, extra virgin olive oil

FAVA
caramelized onion, extra virgin olive oil

TZATZIKI
Greek yogurt, cucumber, mint oil

TYROKAFTERI {SPICY CHEESE DIP}
feta, jalapeño, extra virgin olive oil

FROM OUR FRYER

FRIED CALAMARI
ouzo aioli, paprika, parsley

FRIED ANCHOVIES
lemon, Tajín seasoning

GREEK MEATBALLS
beef mince, fresh herbs, potatoes, tzatziki

FRENCH FRIES
oregano, fleur de sel

CRISPY ZUCCHINI
fresh herbs, tzatziki

TO SHARE

MARINATED ANCHOVIES
garlic, chili, fresh herbs, tomato

GRILLED CALAMARI
stuffed with feta, Florina pepper,
fresh herbs, lemon olive oil

GRILLED OCTOPUS
fava, capers, vinaigrette

SHRIMP SAGANAKI
tomato, lobster bisque sauce, feta, fresh herbs

BOTTARGA BRUSCHETTA
sourdough bread, parsley, bottarga slices,
lemon zest

MINI PITA WITH GRILLED SHRIMP
mini pita, grilled shrimp, avocado,
“boukovo” chilli flakes, lemon olive oil

MINI PITA WITH FRIED CALAMARI
mini pita, fried calamari, ouzo aioli,
baby gem lettuce, Espelette pepper

MINI PITA WITH BLACK ANGUS RIB EYE
mini pita, Black Angus rib eye,
tomato salsa, oregano, yogurt raita

- SALADS -

GREEK SALAD
tomato, cucumber, onion, green pepper, black olives from Kalamata, capers, sea fennel, feta cheese, oregano

PAROS-STYLE DAKOS
barley rusk, grated tomato, local Parian cheese, capers, extra virgin olive oil, oregano

OCTOPUS SALAD
octopus, black-eyed peas, lentils, spring onion, Florina pepper, olive oil and vinegar dressing

PLAGE MIXED SALAD
baby gem, rocket, romaine lettuce, tomato, spring onion, capers, radish, black olives from Kalamata, carob rusk, herbs, oregano, vinegar dressing

CAESAR SALAD WITH SHRIMP AND AVOCADO
Iceberg lettuce, baby gem lettuce, avocado, Parmesan, shrimp, crispy pita chips, Caesar dressing

BULGUR SALAD WITH GRILLED CALAMARI
bulgur, Florina pepper, olives, tomato, lemon, herbs, grilled calamari

WATERMELON AND FETA
watermelon, tomatoes, feta, shiso, grape molasses dressing

LOBSTER NIÇOISE
poached lobster, baby gem lettuce, baby potatoes, cherry tomatoes, green beans, black olives, lemon olive oil dressing

- PASTA -

SHRIMP LINGUINE
ouzo, bisque sauce, tomato, feta, garlic, parsley

SEAFOOD ORZO
mussels, clams, shrimp,
tomato, lobster bisque sauce, parsley

PACCHERI WITH GROUPER
kakavia fish broth, lime, Espelette pepper

LOBSTER LINGUINE
ouzo, bisque sauce, tomato, truffle oil, lemon zest

SEA URCHIN LINGUINE
lemon, garlic, parsley, extra virgin olive oil

GREEK-STYLE LINGUINE
tomato, peppers, olives, capers, spring onion, feta, oregano

- FROM OUR JOSPER -

BLACK ANGUS RIB EYE

BLACK ANGUS TOMAHAWK

SLOW-COOKED LAMB LEG [FOR TWO]
baby potatoes, herbs, and lamb jus

Served with:
POTATOES: Baby potatoes or French fries
SAUCE: Chimichurri or Anticucho

- SEAFOOD -

CATCH OF THE DAY

JOSPER GRILLED FISH
lemon olive oil, steamed vegetables

FISH IN AROMATIC SALT CRUST
lemon olive oil, steamed vegetables

STEAMED FISH
potatoes, onion, lemon, extra virgin olive oil, parsley

FISH SASHIMI
slices, lemon, lime, extra virgin olive oil, chives, Espelette pepper

Served with: **Steamed Vegetables or Baby Potatoes**

LOBSTER
LANGOUSTINES
RED SHRIMP
KING CRAB
JUMBO SHRIMP

Preparation options: **Grilled or with Linguine**

Please consult our staff for availability.

- DESSERTS -

"LOUKOUMADES"
honey and ice cream

ICE CREAM & SORBET
chocolate, vanilla, mango, strawberry

SEASONAL FRUIT PLATTER