

PLAGE DE LUAZ

PAROS



- RAW -

BELUGA CAVIAR

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

RED MULLET

carpaccio, lime, lemon, thyme, extra virgin olive oil

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

- SHELLS -

GILLARDEAU OYSTERS

with mignonette sauce, Tabasco

GILLARDEAU OYSTERS

with watermelon, basil, 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

RAW SMOOTH CLAMS

lemon, extra virgin olive oil

STEAMED SMOOTH CLAMS

white wine, garlic, chilli, herbs, lemon

- APPETIZERS -

BOTTARGA BRUSCHETTA

bruschetta, sourdough bread, parsley,
bottarga slices, lemon zest

FISH ROE SPREAD

lime zest, salmon roe,
extra virgin olive oil

SPICY CHEESE SPREAD

feta, jalapeño, extra virgin olive oil

TZATZIKI

yogurt, cucumber, spearmint oil

FAVA

split pea purée, caramelized onions,
extra virgin olive oil

FRIED POTATOES

oregano, fleur de sel

FRIED ZUCCHINI

herbs, tzatziki

MARINATED ANCHOVIES

garlic, chilli, herbs, tomato

FRIED ANCHOVIES

lemon, tajin

LOBSTER CROQUETTE

cayenne pepper, bisque, aioli, ouzo

GRILLED CALAMARI

stuffed with feta cheese, romano pepper,
herbs, lemon olive oil dressing

FRIED CALAMARI

aioli, ouzo, paprika, parsley

GRILLED OCTOPUS

fava, capers, vinegar dressing

SHRIMP SAGANAKI

tomato, bisque sauce, feta cheese, herbs

MEATBALLS

veal mince, herbs, potatoes, tzatziki

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



SALADS

GREEK SALAD

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

OCTOPUS SALAD

octopus, potatoes, tomato cherry,
onion, capers, spicy tomato dressing,
herbs

BULGUR SALAD WITH GRILLED CALAMARI

bulgur, romano pepper, olives,
tomato, lemon, herbs,
grilled squid

VARIETY OF LEGUMES

lentils, chickpeas, black-eyed beans,
romano pepper, cherry tomato, rocket,
local cheese from Paros

STEAMED VEGETABLES

zucchini, carrot, potatoes,
seasonal greens, lemon, oregano,
extra virgin olive oil

GARDEN MIX PLAGE

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

CATCH OF THE DAY

Please consult
your server for availability

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

LOBSTER / LANGOUSTINES

RED SHRIMP / KING CRAB

JUMBO SHRIMP

Choose your preferred way to enjoy your seafood selection:

GRILLED, SERVED WITH LINGUINE, OR AS SASHIMI.

Grilled: lemon olive oil, steamed vegetables

Linguine: ouzo, bisque sauce,
tomato, truffle oil, lemon zest, herbs

Sashimi: slices, lemon, lime, extra virgin olive oil,
chives, tarragon, Espelette pepper

PASTA

PACCHERI

with asparagus: saffron, spearmint, lemon, feta cheese

with grouped fillet in kakavia broth:
lime, Espelette pepper

LINGUINE

with shrimp: ouzo, bisque sauce, tomato, garlic, parsley

with lobster: ouzo, bisque sauce, tomato,
truffle oil, lemon zest

with sea urchin: lemon, garlic, parsley, olive oil

MIXED SEAFOOD ORZO

with mussels, clams, shrimp,
tomato, bisque sauce, parsley, lemon zest

MEAT

SLOW-COOKED LAMB LEG [FOR TWO]

herbs, baby potatoes, lamb jus

BLACK ANGUS RIB EYE

with chimichurri sauce,
baby potatoes

BLACK ANGUS TOMAHAWK

with anticucho sauce,
crispy fried potatoes

DESSERTS

"LOUKOUMADES"

honey and ice cream

ICE CREAM & SORBET

chocolate, vanilla, mango, strawberry

SEASONAL FRUIT PLATTER