

STARTERS

Tzatziki

Yogurt, dill

12

(GF, V)

Tarama

Fish roe dip

16

(DF)

Hummus

Sumac, pomegranate

12

(GF, VG, V, DF)

Vegetable Poke Bowl

Rice, zucchini, mint, parsley, Skotiri Milou cheese, green beans,
spring onion, yogurt sauce

22

(GF, V)

Grilled Meatballs

Tomato sauce

25

(DF)

Fried Calamari

Chili mayo

24

(DF)

SALADS

Cycladic Salad

Tomatoes, olives, capers from Paros, oregano, salted chloro cheese

22

(GF, V)

Caesar Salad

Baby gem lettuce, Parmesan dressing, Parmesan, croutons

Choice of: chicken or shrimp

25 / 29

Burrata

Grilled zucchini, fresh basil

24

(V)

SNACK CORNER

Crispy Kolokithokeftedes Tacos

Spicy yogurt, smoked, pickled red onion

18

(VT)

Lobster Burger

Chili avocado sauce, lime, Naxos fries

37

Smash Burger

Double Black Angus beef patty, brioche bun, iceberg lettuce, onion,
aged cheddar, homemade mayonnaise

29

Vegan Smash Burger

Grilled portobello mushroom, pickled onion, tomato,
iceberg lettuce, vegan mayo

24

(V, DF)

Club Sandwich with Organic Chicken

Organic chicken, tomato, graviera cheese, lettuce, mayonnaise,
Naxos fries

27

Pinsa

Tomato sauce, local island cheese

23

(V)

MAIN

Fish Fillet of the Day

Fennel, mizithra sauce, aromatic panko

40

Shrimp Giouvetsi

Fresh tomato, smoked paprika

31

(GF)

Linguine with Briam Sauce

25

(DF, VT)

Fried Chicken

Fried potatoes, mesclun salad

35

(DF)

Grilled Beef Patty

Tandoori yogurt, pita bread, onion, tomato, hot pepper, sumac, parsley

36

Black Angus Ribeye Steak^{SD}

Bearnaise or pepper

52

(GF)

DESSERTS

Cappuccino

Coffee flan, vanilla ice cream, cocoa crunch, milky foam

16

Armenonville

Lemon semifreddo, mandarin sorbet, almonds, olive oil

14

Fruit Platter

(LF, GF, VG, V)

Ice Cream and Sorbet Selection

Choices: Vanilla, apricot, peach, mango ginger

12

(GF, VT)

SD: Signature Dish, DF: Dairy-Free, GF: Gluten-Free, VG: Vegan, VT: Vegetarian LF: Lactose-Free

Embracing a sustainable culture, our menu is created with locally and sustainably sourced produce. The olive oil used in our fare is organic and collected in Epidaurus, Peloponnese, our vegetables are bio and garnered locally, while all our fish are originated from the region of the Cyclades.

Food on this menu may contain traces of nuts and gluten. Please ask our associates for further clarifications. We welcome inquiries from customers that wish to know whether any dishes contain particular ingredients. Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.