



Appetizers

<i>Greek Fisherman's soup "Kakavia"</i> grouper cheeks, baguette and aioli sauce	16,00 €
<i>Organic crispy egg</i> in leek nest, chicken salad, potato foam, mushrooms	14,00 €
<i>Cabbage dolma</i> slow cooked beef, bottarga, egg & lemon sauce	14,00 €
<i>Mushroom carpaccio</i> KYANO blue cheese, pear, chestnuts, sherry vinegar and local greens	15,00 €
<i>Beef carpaccio</i> parmesan cheese, artichokes, cornichon, truffle and rocket leaves	23,00 €
<i>Salmon Ceviche</i> wakame seaweed, passion fruits, citrus yuzu, leche de tigre and salmon eggs	18,00 €
<i>Shrimp saganaki</i> tomato sauce with Florina peppers, feta mousse, fennel, and ciabatta	18,00 €
<i>Stuffed squid</i> tsigarista greens, tarama, feta, fresh herbs	16,00 €
<i>Carpaccio trilogy</i> salmon, tuna & sea bass, wakame seaweed, avocado, chilli, coriander and yuzu-soy dressing	18,00 €

Salads

<i>"Alas" salad</i> small salad leaves, grilled mushrooms, sun-dried figs, saganaki with gruyere cheese, white balsamic & lime dressing	16,00 €
<i>Green salad "twenty"</i> 20 salad leaves, flowers, herbs, baby vegetables, hazelnuts, amaranth chips, aged Asyrtiko dressing	14,00 €
<i>Greek salad</i> variety of cherry tomatoes, cucumber, pepper, onion, caper, kritamo, oregano, tsalafouti cheese and carob rusk	14,00 €
<i>Spanakotiropita salad</i> spinach, dry anthotiro cheese & manouri cheese, crispy phyllo, herbs	14,00 €



Burrata salad

cherry tomatoes, sundried tomatoes, avocado, pine nuts, raisins, capers, rocket and balsamic dressing **17,00 €**

Super food salad

quinoa, buckwheat, beluga lentils, seasonal fruits, cherry tomatoes, hazelnuts, orange and ginger dressing **13,00 €**

Pasta & Risotto

Eggplant risotto

baked eggplant, Florina pepper, mushrooms, basil and goat cheese **15,00 €**

Spaghetti with zucchini and Manouri cheese

garlic, olives, sundried tomatoes, capers and spearmint **14,00 €**

Penne chicken

Pepper sauce, parsnip, sage, parmesan **14,00 €**

Pappardelle beef ragout

mushrooms, root vegetables, sundried tomato, artichoke, gorgonzola **20,00 €**

Seafood orzo pasta

shrimps*, mussels*, calamari*, cherry tomatoes fennel, zucchini & lemon verbena **22,00 €**

Squid ink tagliatelle and salmon

fresh & smoked salmon, fennel, spring onion and vodka **18,00 €**

Linguini lobster* for two (800gr)

lobster*, tomato sauce and basil **90,00 €**

Main Course

Cauliflower ragout

sour frumenty, xinomizithra cheese, baked almonds **13,00 €**

Chicken breast

vegetable lasagna ragout, metsovone cheese, spiced sauce **18,00 €**

Pork fillet

sundried tomato tapenade, polenta, apricot, rosemary **20,00 €**

Lamb shank

potato yiahi, vegetable salad, fig, mint **26,00 €**

Beef rib eye

potato foam, mushrooms and onion ragout, pepper marmalade, truffle cream **36,00 €**

In case of allergies, please inform our staff. Prices include all taxes.

VG: Vegetarian, LF: Lactose free, GF: Gluten free, *: Frozen



Dinner Menu 2026

Steamed seabass 26,00 €
herb mousse, shellfish mayonnaise, spinach, potato mousseline, saffron

Salmon 24,00 €
grilled mango salad, chili and yuzu dressing, avocado mousse

Fish fillet (Grouper or Sea bream) 36,00 €
seasonal greens, artichoke puree and fresh herbs

Fish & Seafood / kg

Lobster or kolohtipa (per kilo) 150,00 €
grilled or with linguini, tomato sauce and basil

Grilled shrimps* Jumbo size (per kilo) 100,00 €
with olive oil and lemon sauce

Fresh fish from the Laconian Bay, grilled or baked in salt crust (per kg) 80,00 €
with steamed vegetables and lemon olive oil

Executive Chef
Boutsalis Dimitris

Maitre d' Hotel
Magina Kelly