



## **Menu 1**

### **APPETIZERS** *(for 4 persons)*

Deep Fried Squid  
Coriander, lime.

Grilled Octopus  
Fava bean textures, olive oil pearls.

### **SALAD** *(for 4 persons)*

Greek Salad  
Tomato, cucumber, onions, capers, olives, goat cheese, thyme.

Beetroot Salad  
Baby beetroot confit, goat cheese ice cream, black garlic, green apple cream.

### **MAIN COURSE**

Bio Chicken  
Chicken leg fillet, zucchini, lemon-olive oil sauce, mint.

Or

Salmon  
Aubergine, salmon, teriyaki.

### **DESSERT** *(for 4 persons)*

Profiterole with crunchy praline waffle.  
White chocolate mousse flavored with lime and mango tartar.

Τιμή κατ' άτομο / Price per person 150€



## **Menu 2**

### **ON TOP OF STONES** *(for 2 persons)*

Beetroot, aioli siphon

Aubergine salad with soya and honey

### **APPETIZERS** *(for 4 persons)*

Deep Fried Squid

Coriander, lime.

Grilled Octopus

Fava bean textures, olive oil pearls.

### **SALAD** *(for 4 persons)*

Greek Style Panzanella

Tomato, cucumber, onions, fennel, capers, olives, goat cheese, vinaigrette.

Chicken Tabbouleh

fresh herbs, grapes, vinaigrette citrus with tahini.

### **PASTA** *(for 4 persons)*

Fregola Sarda with mussels.

### **MAIN COURSE**

Grilled Tagliata

Outside skirt, coriander pesto, black garlic crème, herbs, grilled avocado salad.

OR

Sea Bass

greens, egg-lemon sauce.

### **DESSERT** *(for 4 persons)*

Profiterole with crunchy praline waffle.

White chocolate mousse flavored with lime and mango tartar.

Τιμή κατ' άτομο / Price per person 200€



### **Menu 3**

#### **ON TOP OF STONES** *(for 2 persons)*

Spinach Pie

Hot Aubergine salad with smoked Eel

#### **APPETIZERS** *(for 2 persons)*

##### **CEVICHE**

Fresh Aegean Sea fish, tigers milk, choclo, kiwi.

Grilled Octopus

Fava bean textures, olive oil pearls.

#### **SALAD** *(for 4 persons)*

Shrimp Salad

mix greens, dill, ginger, vinaigrette citrus fruit.

Our version of Athinaiki Salad

tradition salad with grouper, vegetables confit in herbs oil.

#### **PASTA** *(for 4 persons)*

Fregola Sarda with mussels.

#### **MAIN COURSE**

Rib Eye Black Angus Steak

roasted potatoes, greens, jus de boeuf.

or

Sea Bass

Sweet pea cream, white asparagus, quinoa, truffle oil, lemon

#### **DESSERT**

Profiterole with crunchy praline waffle.

White chocolate mousse flavored with lime and mango tartar.

Τιμή κατ' άτομο / Price per person 220€