

STARTERS

Bread / Homemade Butter/virgin olive oil	2.50
Homemade Spreads	9.00
Fava puree/tzatziki/Tyrokafteri	
Naxian Fried Potatoes/ Homemade feta Mousse	8.50
Prawns Saganaki/ Bisque and tomato sauce/ Feta Cheese/Chives	12.00
Fried calamari /taramas	14.00

SALADS

Greek Salad

Multicolor cherry tomatoes/cucumber/pickled onions/carob/kritamo/balsamic dressing/ feta mousse/thyme oil	10.50
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Shrimp Salad

Shrimps/chili mayo sauce/baby gem/yuzu dressing/caramelized hazel nuts/radish	13.50
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Beetroot Salad

Red & yellow beetroot/orange segments/watermelon/chaloumi cheese/ pine nuts/ passion fruit dressing	13.00
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PASTA

Shrimps	18.00
<i>Shrimps/Homemade Bisque sauce</i>	
Napoli	11.50
<i>Homemade tomato sauce/confit tomatoes/basil</i>	
Mushroom rigatoni	15.50
<i>Mushrooms/pickled shimenji/truffle</i>	

RISOTTO

Mushroom	15.50
<i>Pickled shimenji/ Truffle oil /Mixed mushrooms</i>	
Beetroot	14.50
<i>Beetroot/goat cheese/almond/orange segments</i>	

MAINS

Salmon	19.50
<i>Sautéed Salmon/Quinoa Salad/Citrus Dressing</i>	
Chicken leg	15.50
<i>Sautéed chicken fillet/hot potato salad/confit cherry tomatoes/dill/balsamic sauce</i>	
Lamb Shank	24.00
<i>Slowly cooked lamb shank/scioufichta pasta/naxian chionoturi cheese</i>	
Sea bass fricassee	19.00
<i>Spinach/dill/parsley/egg and lemon sauce</i>	
Local Flap Beef Steak	24.00
<i>Flap steak/naxian fried potatoes</i>	