

STARTER

Wild mushrooms tiramisu

Homemade local pig “Kavourmas” / Topinambur cream / hazelnut / espresso / lemon
9

Homemade duck prosciutto

Foie gras parfait / apple “mostarda” / beetroot/ citrus fruits/ pistachio “pasteli”
10

Egg & Sausage

Aged goat sobrassada / smoked Metsovone cheese cream
with leeks & cauliflower / potato bread
7

RAW

Beef Tartar

With classic garnishes
16

Add bottarga or fresh truffle (+3)

Beef Carpaccio

With classic garnishes
12

Add bottarga or fresh truffle (+3)

COLD CUTS

Jamon iberico

with toasted bread
12

Homemade premium beef bresaola

3 months aged with parmesan crème brulee

9



DOME

SALADS

Mixed greens

Mykono's xinotiri cheese / caramelized almonds / seasonal fruits / raisins

11

Buffalo burratina

Cherry tomatoes / e.v.o.o. with fresh basil & raspberry vinegar

12

Cardini

Romen lettuce / crispy pancetta / classic Caesar's dressing

11

Quinoa salad

Tempura shrimps / marinated salmon / vegetables / exotic fruits

18



DOME