

## DEGUSTATION MENU

### Amuse Bouche and Homemade Bread

#### Yiayia's Memories

"Spanakopita" pie with seasonal greens, feta cheese, black sesame, fennel  
(VT)

#### Soutzoukakia Tartare

Beef tartare, tomato cream, Rhodian "ladopita", hints of spices

#### Good Old Times

Homemade smoked swordfish carpaccio, berries textures, carob,  
black garlic  
(DF, GF, VT)

#### Sea Garden

Grilled meagre fish, mussel, fennel purée, Greek greens with leek and  
courgette, lemon sauce  
(DF, GF, VT)

#### The Vedema Lamb

Lamb, cracked wheat, white eggplant, Vinsanto jus, rosemary oil

#### Family's Favorite

Ekmek kataifi, vanilla cream, roasted almonds  
(VT)

#### Mignardise

150€ p.p  
45€ p.p wine pairing

## DEGUSTATION VEGETARIAN MENU

### Amuse Bouche and Homemade Bread

#### Yiayia's Memories

Seasonal greens pie, feta cheese, black sesame, fennel  
(VT)

#### Summer Habit

Watermelon, herbs oil, feta cheese  
(GF, VT)

#### Earth and Turf

Shrimp tartare, potato textures, salami Lefkados chips, chervil  
(GF)

#### Stuffed Summer

Baked tomato and peppers, rice crackers, herbs oil, pine nuts, raisin gel  
(DF, GF, VG, VT)

#### Sea Garden

Grilled meagre fish, mussel, fennel puree, Greek greens with leek  
and courgette, lemon sauce  
(DF, GF, VT)

#### Citrus Love

Sable Breton, lemon and basil crèmeux, meringue sticks, lime gel,  
almond tuile, citrus sauce  
(VT)

#### Mignardise

150€ p.p  
45€ p.p wine pairing

# DINNER MENU

19:00–23:00 (Alati)

## Starters

### Yiayia's Memories

"Spanakopita" pie with seasonal greens, feta cheese, black sesame, fennel

(VT)

24

### The Mackerel

Lemon and garlic marinated fresh filet, spinach cream, pickled cucumber, dill, horseradish snow

(DF, GF, VT)

33

### Soutzoukakia Tartare

Beef tartare, tomato cream, Rhodian "ladopita", hints of spices

34

### Good Old Times

Homemade smoked swordfish carpaccio, berries textures, carob, black garlic

(DF, GF, VT)

32

### Summer Habit

Watermelon, herbs oil, feta cheese

(GF, VT)

24

### Sea Charm Dolmadakia

Seafood, chard, grilled carrot purée, "avgolemono" sauce

(DF, GF, VT)

28

### Drunk Calamari

Calamari, Symian shrimp, dried capers, fish roe tarama, ouzo

(DF, VT)

29

### Earth Scent

Wild mushrooms ragout, spinach, poached egg, Tinian kariki cheese

(GF, VT)

28

## Salads

### Tomato Simplicity

Variety of cherry tomatoes, Messinian Sfela cheese, olives, cucumber water, Aegina's pistachio

(VT)

18

### Seaside Salad

Variety of seafood, green salad, cucumber, peach, Greek curry vinaigrette

(DF, GF, VT)

26

### Earth and Turf

Shrimp tartare, Potato textures, Lefkada salami chips, chervil

(GF)

26

### Buckwheat

Charcoal avocado, roasted hazelnuts, mountain greens, verjuice dressing, dry apricots

(DF, GF, VG, VT)

19

## Main course

### Stuffed Summer

Baked tomato and peppers, rice crackers, herbs oil, pine nuts, raisin gel

(DF, GF, VG, VT)

32

### Grandpa's Favorite

Slow cooked rooster, homemade pasta, smoked paprika oil, gruyere cheese mousse

45

### Sea and Soil

Lobster, "trachanas" with tomato, fresh herbs, slow cooked onion, bottarga

(VT)

72

### Tribute to Tradition

Sea bream fillet, bread crust with herbs, oven baked chickpeas, kakavia soup

(VT)

45

### **Sea Garden**

Grilled meagre fish, mussel, fennel puree, Greek greens with leek and courgette, lemon sauce

(DF, GF, VT)

48

### **Sunday Feast Chicken**

Organic chicken, roasted Potatoes with oregano, mustard sauce, lemon foam

48

### **Naxos Beef**

Slow cooked beef stew, onion textures and jus, crispy potato

(GF)

54

### **The Vedema Lamb**

Lamb, cracked wheat, white eggplant, Vinsanto jus, rosemary oil

58

## **Desserts**

### **Chocolate Triathlon**

Three chocolate textures, caramelized pistachio from Aegina, sponge cake

(VT)

16

### **Family's Favorite**

Ekmek kataifi, vanilla cream, roasted almonds

(VT)

14

### **Citrus Love**

Sable Breton, lemon & basil crèmeux, meringue sticks, lime gel, almond tuile, citrus sauce

(VT)

16

### **Fruits**

Seasonal summer fresh fruits carpaccio

(DF, GF, VG, VT)

14

DF: Dairy-Free, GF: Gluten-Free, VG: Vegan, VT: Vegetarian

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 ingredients. Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.