



Yiannis Fyntanis Executive Chef

* Please inform us about any allergies

* Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice)



LUNCH MENU



Starters & Snacks

Freshly baked bread

Served with extra virgin olive oil, “katiki” Greek cheese, olives (per person)
5.00€

Ceasar salad

Lettuce, iceberg, chicken fillet, smoked Cretan apaki pork, Caesar dressing, croutons, parmesan cheese, corn
25.00€

Greek salad

Santorinian tomatoes, cucumber, onion, olives, capers, pita bread, Greek feta cheese, oregano
25.00€

Quinoa salad

With veggies, roasted sesame, smoked salmon, edamame, herbs & coriander vinaigrette
25.00€

Crispy chicken wrap

Crispy chicken fillet, parmesan cheese, iceberg, corn, tomato, Caesar sauce, French fries
24.00€

Falafel wrap

Falafel, avocado, seasonal vegetables, tomato, coriander, aromatic yogurt
24.00€

Bao buns

Shrimps, sweet chili mayo, cucumber, carrot, sesame, fresh onion
24.00€

Pinsa

Tomato sauce, mozzarella cheese, prosciutto crudo, basil, cherry tomatoes & rocket salad
27.00€

Katsu sando

Chicken, kimchi, jalapeño mayonnaise, iceberg, carrot, French fries
28.00€

Club sandwich

Smoked bacon, cheese, tomato, lettuce, mayonnaise, chicken fillet & French fries
27.00€

Sea bass ceviche

Kumquat from Corfu Island, cucumber, avocado, shichimi togarashi, mango-ginger dressing
37.00€

Main Courses

Linguini

Buffalo burrata cheese, basil, garlic oil, cherry tomatoes sauce
33.00€

Tartufo

Rissotto with wild mushrooms, black truffle paste, gruyere cheese from Naxos Island, thyme, hazelnuts
33.00€

Black Angus burger

Cheddar cheese, bacon, mustard, cucumber cornichon, BBQ sauce, fried egg & French fries
34.00€

Chicken fillet

Carrot puree, organic baby vegetables, lime and chives sauce, herb oil
34.00€

Salmon

Salmon fillet with quinoa salad, edamame, avocado, veggies, coriander vinaigrette
36.00€

Rib eye

Black Angus, country style potatoes, chimichurri, pickled mustard seeds
49.00€

Desserts

Quinoa fruit salad

With bio honey, ginger, lime, passion fruit sorbet, peppermint
20.00€

Lemon tart

Sable, lemon custard, French meringue, Greek yogurt sorbet & blueberries
20.00€

Flexi chocolate

Bitter chocolate cream, salty caramelized popcorn, vanilla ice cream & butterscotch
20.00€

Seasonal fruit platter

With fresh seasonal fruits
28.00€



Vegetarian