



## PERIPATOS

/pe'ri.pa.tos/

*a leisurely walk taken for pleasure*

€ 230

### **Wild Mushroom Macaron**

hazelnut / hints of five spices

### **Sea Aura**

chickpea tartlet with sea shells / crème fraîche / green peas

### **'Kolios' Fish**

tzatziki / seashell broth

### **Tinos 'Carbonara'**

### **Herring - A Journey Through Time**

#### **Bonito**

tarama mousse / mango from Paros

#### **Scallops**

bergamot / truffle / beurre noisette

#### **Gastro - Esperanto**

olive oil phyllo pastry / zucchini / truffle

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### **EXTRA DISH + € 65**

#### **Lobster**

fennel / lemongrass / almonds

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#### **Red Mullet**

kritamo / ouzo / elderflower

#### **Synchronicity**

milk-fed lamb / aubergine / cherry tomatoes / yoghurt

#### **Baba au Vinsanto**

citrus fruits / mastic / vanilla

#### **Strawberry Fields**

hibiscus / Santorini tomato / almond

#### **Mignardises**

'Greek Terroirs' Wine Pairing / € 90

'Grand Cru' Wine Pairing / € 190

Fisiolatria, our vegetarian tasting menu, is available upon request.

Please inform our staff of any allergies or dietary restrictions.

Tasting menus are designed to be enjoyed by the whole table. All prices are per person.



## WINE PAIRINGS

*The pairings have been designed by  
Yiannis Karakasis MW*

### GREEK TERROIRS

#### 100 ML

Selene, 'Santorini Cuvée Privée' 2022, Assyrtiko, Greece

Troupis, 'Pitys Ritinitis' 2021,  
Assyrtiko, Peloponnese, Greece

Oikonomou, Sitia 2014, Vilana-Thrapsathiri, Crete, Greece

Argyros, 'Cuvée Monsignori' 2020,  
Assyrtiko, Santorini, Greece

Alpha, 'Ecosystem Xinomavro Reserve Vieilles Vignes  
Single Block Barba Yannis' 2019,  
Xinomavro, Amyndeo, Greece

#### DESSERT WINE • 50 ML

Petrakopoulos, 'Muscat of Cephalonia' 2019,  
Cephalonia, Greece

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### GRAND CRU

#### 100 ML

Vacheron, Sancerre 2021, Loire, France

Kuentz-Bas, 'Pfersigberg' Grand Cru 2018, Riesling,  
Alsace, France

Chavy Chouet, 'Les Enseigneres' 2020, Puligny Montrachet,  
Burgundy, France

Château Minuty, 'Rose et Or' 2021 Côtes de Provence, France

Château Grand Puy Ducasse 2015, Pauillac Grand Cru Classé,  
Bordeaux, France

#### DESSERT WINE • 50 ML

Donnafugata, 'Ben Rye' 2019, Passito di Pantelleria,  
Sicily, Italy

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### LOBSTER PAIRING / 100ML + €25

Katsaros, Chardonnay 2021, Thessaly, Greece