



PERIPATOS

/pe'ri.pa.tos/

a leisurely walk taken for pleasure

€ 170

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

Swordfish

in the Way of Elba Island Fishermen

swordfish carpaccio / Corfu bitter orange salad

EXTRA DISH + € 40

Mani Red Prawns

red prawns / fish roe / strawberry

Gastro - Esperanto

olive oil phyllo pastry / zucchini / truffle

EXTRA DISH + € 60

Lobster

fennel / lemongrass / almonds

Synchronicity

milk-fed lamb / aubergine / cherry tomatoes / yoghurt

Mimosa 1962 - 2024

lemon / chamomile / Grand Marnier

Strawberry Fields

hibiscus / Santorini tomato / almond

Mignardises

'Greek Terroirs' Wine Pairing / € 110

'Grand Cru' Wine Pairing / € 190

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

100ML

Selene, 'Santorini Cuvée Privée' 2023, Assyrtiko, Greece

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

Petrakopoulos, Robola 2022, Cephalonia, Greece

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

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

DESSERT WINE • 50ML

Monemvasia Winery, 'Monemvasia - Malvasia' 2012,
Peloponnese, Greece

GRAND CRU

100ML

Vacheron, Sancerre 2022, Loire, France

Kuentz-Bas, 'Pfersigberg' Grand Cru 2019, Riesling,
Alsace, France

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

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

Château Cantemerle Haut Médoc 2015,
Bordeaux, France

DESSERT WINE • 50ML

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

MANI RED PRAWNS PAIRING / 100ML + €20

Gavalas, Voudomato Rosé 2022, Santorini, Greece

LOBSTER PAIRING / 100ML + €55

Joseph Drouhin, Meursault 2020, Burgundy, France

Exact wines and vintages may differ according to availability.