



# GOLDEN HOUR

€ 145

**Loukoumas**  
tomato | feta

**Bread**

**Herring**  
greens

**Zucchini**  
arseniko

Petrakopoulos, 'Orina Armakia' 2023,  
Cephalonia, Ionian Sea, Greece  
Henri Bourgeois, Sancerre 2024, Sauvignon Blanc,  
Loire, France

**Cod**  
herbs

Argyros 'Cuvee Palatia', 2023, Assyrtiko,  
Santorini, Aegean Sea, Greece  
Domaine Costa Lazaridi, Blanc de Blanc Brut NV,  
Vidiano, Drama, Macedonia, Greece

**Mykonian Carbonara**  
louza

Navitas, '52 Peaks' 2024, Litochoro, Thessaly, Greece  
Ossian, 'Barrel aged' 2018/2021, Verdejo, Castilla y Leon, Spain

**Chicken**  
lemon

Biblia Chora, 'Ovilos' 2024,  
Assyrtiko/Semillon, Pangaio, Macedonia, Greece  
David Duband, Bourgogne Hautes-Côtes de Nuits Blanc 2022,  
Chardonnay, Burgundy, France

**Yogurt**  
honey

Parparoussis, 'Muscat of Rio' 2022,  
White Muscat, Peloponnese, Greece  
Biblia Chora, 'Sole' 2018,  
Gewürztraminer/Semillon, Pangaio, Greece

**Mimosa**

---

## WINEPAIRINGS

|                        |      |
|------------------------|------|
| Classic Greek Elegance | € 55 |
| Light and Early Night  | € 70 |

---

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.