



BAOS

MENU DEGUSTATION

THE CHEF'S WELCOME

AMUSE BOUCHE

MARINATED ANCHOVIES

fish roe salad (tarama) | chickpea cream
| vegetable brunoise | crisp bread

GREEK SALAD

SOLE

spinach risotto | lettuce hearts | egg and lemon sauce

LAMB

lamb loin | briam (medley of vegetables) | Naxos arseniko cheese

EKMEK KATAIFI

mastiha crème patissiere | sour cherries
| Aegina pistachio financier | violet

MIGNARDISES

MENU € 79

WINE PAIRING €.....

VEGETERIAN MENU DEGUSTATION

THE CHEF'S WELCOME

AMUSE BOUCHE

CARPACCIO

pear carpaccio | Amfilochia pecorino | pocket
| aged balsamic vinegar

GREEK SALAD

VEGETABLES

beetroot | asparagus | carrots | peas | buffalo yoghurt | walnuts

ORZO

medley of mushrooms | truffle butter | manouri cheese

LEMON-LAVENDER-GREEK COFFEE

white chocolate Namelaka | coffee sabayon
| lemon | textures of lavender

MIGNARDISES

MENU € 54

WINE PAIRING €.....

The degustation menu is available from 20:00 to 22:00

We recommend that the entire table participates in the menu
degustation in order to enhance the experience

APPETIZERS

OCTOPUS

fava bean puree | caramelized onions | fennel foam
| anhydrous tomato paste | caper berries € 18

SCALLOPS

citrus-marinated scallops | sea urchin
| Messolonghi bottarga | nuts € 19

FRIED COD WITH GARLIC DIP

sweet garlic mayonnaise | mandarin segments
| beetroot | broccoli € 19

MARINATED ANCHOVIES

fish roe salad (tarama) | chickpea cream
| vegetable brunoise | crisp bread roll € 18

RAVIOLI

oxtail | beef veloute | wild mushrooms | Aegina pistachios € 18

STUFFED COURGETTES

courgettes | minced prawns-langoustines
| lemon | fennel | mint € 19

RED MULLET SAVORO

carrots | parsley root | grapes | beetroot
| vinegar | rosemary € 19

SALADS

GREEK SALAD € 17

LENTILS

smoked eel | tomato | lime | spring onion
| cucumber | herbs € 18

VEGETABLES

beetroot | asparagus | carrot | peas
| buffalo yoghurt | walnuts € 18

MAIN DISHES

FRESH FISH FOR 2

Jerusalem artichoke puree | carrots
| seasonal wild greens € 61

GROUPEL

hot potato salad | celeriac | celery
| carrots | herbs € 32

SOLE

spinach pisotto | lettuce hearts
| egg and lemon sauce € 32

COD "PLAKI"

cooked tomato sauce | fish broth | courgettes
| potatoes | carrots € 32

LOBSTER

bulgur wheat | truffle | cauliflower sauce
| lobster jus | mushrooms € 39

BEEF

braised short ribs | sweet potato puree
| aubergines | béchamel sauce € 34

LAMB

lamb loin | briam (medley of vegetables)
| Naxos arseniko cheese € 32

ORZO

medley of mushrooms | truffle butter
| manouri cheese € 26

DESSERTS

EKMEK KATAIFI

mastiha crème patissiere | sour cherries
| Aegina pistachio financier | violet € 18

SAFRON AND KUMQUAT

chocolate cream | saffron parfait | honey
| kumquat | almonds € 18

TEXTURES OF STRAWBERRY

lemongrass | olive oil | mint | pistachios € 18

LEMON-LAVENDER-GREEK COFFEE

white chocolate Namelaka | coffee sabayon
| lemon | textures of lavender € 18

CHOCOLATE MOUSSE-PISTACHIOS-CARAMEL

salted caramel cream | caramelized chocolate
| textures of pistachios € 18

ICE CREAMS

selection of ice creams and sorbets € 4.5/scoop



OFFICIAL PARTNERS 2017