



*The menu is served from 19:00 to 23:00*

*Sourdough bread served with aromatic butter*

6,00

## *Appetizers*

*Sea bass tartare with yuzu-arugula dressing, roasted strawberries, and basil*

18,00

*Salmon tataki with beetroot cream, coriander-marinated radishes, passion fruit ponzu sauce, and nori chips*

19,00

*Octopus with sun-dried tomato glaze, eggplant cream, caramelized shallots, refreshing quinoa, and olive powder*

19,00

*Forest mushrooms sautéed with garlic and Olympus truffle, topped with smoked Metsovo graviera cheese and fresh thyme*

15,00

*Fried black pig croquettes with crispy prosciutto and smoked paprika cream*

16,50

*Handmade ravioli stuffed with ricotta & spinach in beurre noisette, topped with hazelnut crumble and parmesan chips*

15,00

## *Salads*

*Baby gem leaves with shrimps, mango, quinoa, caramelized Aegina pistachios, honey, and white balsamic*

15,00

*Burrata with cherry tomatoes, broccolini, handmade basil pesto, and toasted pine nuts*

14,50

*Green salad with grilled manouri cheese, strawberries, hazelnuts, poppy seeds, and citrus dressing*

14,00

## *Pasta & Risotto*

*Wild mushroom risotto with parmesan cream, truffle oil, fresh thyme, and porcini crumble*

18,00

*Black tagliolini with salmon, Kozani saffron sauce, dill, and spring onions, flavored with vodka & lime*

18,50

*Pappardelle with slow-cooked beef ragout, Olympus mushrooms, and a velvety graviera cheese cream*

19,00

*Tagliatelle with shrimps sautéed in garlic and ouzo, baby spinach, and cherry tomatoes*

22,00

## *Meat*

*Chicken fillet with celeriac puree, caramelized white chocolate, crispy skin chips with hazelnut, and citrus gel*

22,00

*Juicy flap steak served with paprika-roasted corn, crispy country-style potatoes, and chimichurri sauce*

34,00

*Olympus black pig pork chop with sautéed mushrooms, sweet potato chips, and thyme sauce*

28,00

*Brazilian-style skewered lamb picanha with parsnip cream, buttered baby vegetables, and red wine jus*

31,00

## *Fish*

*Salmon fillet with a smoked honey glaze, served with carrot-ginger puree, soy-lime sauce, and crispy quinoa*

26,00

*Sea bass fillet with handmade spinach tagliatelle, accompanied by a velvety Samos Muscat sauce flavored with fresh lemon verbena*

27,00

## *Deserto*

*Chocolate Lovers*

10,50

*Tart with vanilla cream and passion fruit coulis*

10,00

*Lotus cheesecake with mascarpone cream, caramel sauce, and  
biscuit crumble*

11,00

*Chocolate lava cake with Madagascar vanilla ice cream and  
raspberry sauce*

12,00

*Valrhona chocolate ice cream & mango sorbet*

9,00

*Freshly cut seasonal fruits with mint*

8,00