

# TASTING MENU

We invite you to enjoy a unique gastronomic journey that highlights the best flavors from the sea and Greek tradition. The set menu we recommend is carefully selected, combining freshness, variety, and quality. Each dish has been chosen to offer you the authentic taste of summer, while the timeless Greek culture of hospitality and good food is expressed in every ingredient.

## MENU 55€

- **BREAD & OLIVES** – Classic start with fresh bread, excellent Greek olive oil, and a variety of olives.
- **TRADITIONAL TZATZIKI** – Refreshing yogurt cream with cucumber and garlic.
- **GREEK ZUCCHINI CROQUETTES** – Crispy and delicious zucchini croquettes with feta and herbs.
- **GREEK SALAD** – Tomatoes, cucumber, onions, feta, olives, and Greek olive oil.
- **MOUSSAKA** – Traditional dish with eggplants, minced meat, potatoes and bechamel.
- **EKMEK KATAIFI** – Dessert with vanilla cream and kataifi pastry, for the end of the meal.

## WINE PAIRINGS

To further enhance the flavors of the menu, we recommend four excellent wine options:

1. **ASSYRTIKO** – Fresh and mineral, it perfectly matches the light richness of the olive oil, the olives, and the freshness of the vegetables.
2. **MOSCHOFILERO** – Aromatic and fruity, it wonderfully complements the freshness of the tzatziki and the balanced flavor of the zucchini croquettes.
3. **AGIORGITIKO** – Velvety red wine with soft tannins, highlighting the flavors of the bechamel, eggplant, and minced meat in the moussaka.
4. **MOSCATO D' ASTI** – Aromatic and sweet, with notes of honey and flowers, ideally accompanying the cream and syrup of the ekmek kataifi.

### NOTE:

In case of choosing a wine pairing, there is an extra charge of 6€ per 100ml glass.

This menu is an expression of passion for good food, tradition, and modern cuisine, aiming to offer you the most authentic and refreshing culinary experience. Our best dishes, combining tradition and freshness, await you to discover them.

Enjoy!

## MENU 60€

- **SHRIMP ARANCINI** – Crispy rice balls filled with shrimp, for an interesting and tasty starter.
- **STEAMED MUSSELS WITH GARLIC AND WHITE WINE** – Fresh mussels steamed with garlic, white wine, and aromatic herbs.
- **SALAD WITH GOAT CHEESE AND PROSCIUTTO** – Fresh salad with goat cheese, prosciutto, homemade pasteli and fig dressing.
- **SEAFOOD LINGUINE** – Linguine pasta with shrimps, mussels, oysters, calamari, aromatic broth and fresh herbs.
- **MILLE-FEUILLE** – Light and creamy mille-feuille for a sweet finale.

## WINE PAIRINGS

To further enhance the flavors of the menu, we recommend three excellent wine options:

1. **ASSYRTIKO** – Fresh and mineral, it pairs wonderfully with the sea flavors of the mussels and highlights the citrus sauce of the seafood.
2. **ROSE XINOMAVRO** – With balanced acidity and fruity notes, it ideally complements both the shrimp arancini and the salad with goat cheese and prosciutto.
3. **MOSCATO D' ASTI** – Sweet and aromatic, with notes of vanilla and honey that perfectly accompany the creamy texture of the mille-feuille.