

BALADAYA

RAW & CURED

- Tuna Tartar** | avocado, gastrique, ponzu
- Shrimps Tartar** | passion fruit, squid ink, finocchio
- Sea Urchin** | extra virgin olive oil, lemon, anise
- Octopus "Xidato"** | jalapenos, strawberries, cucumber
- Tuna Tataki** | celeriac, mushroom, soya
- Ceviche** | fish of the day, fermented jalapenos, lime
- Carpaccio** | fish of the day, smoked roe, extra virgin olive oil, lemon
- Tacos Tartar** | angus beef, garum, cured egg yolk

MEZE

- Crispy Fries** | Fresh oregano, sea salt
- Spanakopita** | Spinach, herbs, Feta, Tirovolia cheese
- Calamari Tempura** | Aioli, lime
- Gyoza "Giouvarlaki"** | chicken, butter, herbs
- Tacos Gyros** | beef, pico de gallo, avocado
- Mussels "Achnista"** | wine, ouzo, lemon
- Veggie Kefte** | zucchini, dill, yogurt
- Saganaki** | shrimps, Florina's bell pepper, feta
- Octopus** | grilled on embers, avocado tzatziki, lime
- Imam** | Charred eggplant, oven baked tomato sauce, onion

TRADITION

- Taramosalata** | fish roe, rock samphire, bottarga
- Melitzanosalata** | smoked eggplant, tahini, pomegranate
- Fava** | eel, pickled onion, carob
- Tzatziki** | avocado, daikon, chives
- Tirokafteri** | feta, Florina's bell pepper, smoked Aridrea's paprika

GARDEN

Greek | cherry tomato, cucumber, onion, olives, feta

Athinaiki | fish, herb mayo, "almyra", dashi

Beetroot | yogurt, orange, pickled mushrooms, tahini

Horta | wild greens, bottarga, lemon

Mykonian | baby leaves, louza, kopanisti cream

Quinoa | shrimps, passion fruit, peach

Green Beans | tuna, egg, smoked cherry tomatoes

FROM THE SEA

Fricassee | grouper, celeriac, almyra

Sea Carbonara | smoked mussels, bottarga, brick

Sea Pasta | spaghetti alla chitarra, crayfish, shrimp, bisque

Tuna tagliata | passion fruit, baby gem, finocchio

FROM THE LAND

Mushroom Barley | wild local mushrooms, greek truffle

Mousakas | eggplant, beef, potato foam

Trachanas | short ribs, beef sauce, San Michali's cheese

Pappardelle | slow cooked beef, spices, Xinotiri cheese

Like a Spanakoriso | mafaldine, spinach, herbs, lemon

Picanha Kontosouvli | marinated beef, green spicy peppers, smoked cherry tomatoes

Gyros Platter | marinated beef, pita bread, crispy fries

ON EMBERS FIRE & WOOD OVEN

Jumbo Red Shrimps | extra virgin olive oil, fresh oregano

Lobster | orzo, lobster bisque, herbs

Catch of The Day | limitless ways of cooking

Free Range Chicken | creamy barley, grilled lemon, thyme

Lamb chops | baby potatoes, garlic, fresh oregano

Tomahawk | 1+ kg

Bone In Strip loin | 600+ gr

Rib eye | 350gr

SIDES

Baby Potatoes | wood oven baked with butter & garlic

Smoked & charred cherry tomatoes | San Michali's cheese, extra virgin olive oil, fresh oregano

String beans | grilled on embers, truffle, sesame

Beetroot & Wild greens | balsamic vinegar, pickled onions

DESSERTS

Coconut | Pineapple, mango, chilly

Chocolate | Bitter, white and milk chocolate, berries, butterscotch

Baklavas | traditional filo, honey, walnut, almond

Portokalopita | orange, yogurt, bergamot

Loukoumades | Madagascar vanilla ice cream, honey, praline