



NEW
ADDITIONAL
DISHES

SLOW BRAISED LAMB YIOUVETSI

Orzo in smoked tomato sauce infused with aromatic herbs, crumbled feta, herb oil
€28.00

GRILLED IBERICO CHOPS

Served with crispy crushed potatoes, salsa verde
€36.00

GREEK PORK TIGANIA

Creamy mustard sauce with spices, bell peppers, crispy pancetta, kefalotyri
€14.00

SEARED REDPORGY WITH CORFIOT TSIGARELLI

Chickpeas, spinach, red chard, capers, aromatic spices, marinated fennel
€24.00

HELLENIC LAMB GYROS TACOS (2 PCS)

*House-made pita, slow-cooked pulled lamb, fermented cabbage slaw,
spiced yogurt sauce, crispy onions*
€12.00

MOUSSAKA CROQUETTES

Beef cheek croquettes, vegetable ragu, béchamel foam, kefalotyri
€12.00

ANAROKREMA MILLEFEUILLE

Anari cream infused with tonka bean, crispy phyllo sheets, salted caramel sauce, hazelnuts
€12.00