

INTRO

Homemade bread

emmer wheat | extra virgin olive oil

3 Dips

Cream cheese | roasted beets | hummus

Jamon serrano

smoked figs

Cheese & cold cuts platter

Chorizo iberico | Corfu smoked beef | Tinos louza ham | Jamon serrano
Naxos Arsenico | Chilly Gruyere | Tinos volaki

SALADS

Smoked salmon

avocado | cabbage | Vietnamese dressing

Quinoa

pickled melon | spiced cashew nuts

Caesar

chamomile smoked chicken | Tinos gruyere

RAW & MARINATED

Ceviche

citrus juices | coconut

Beef tartar

Capers | coffee oil | potato crisps

Fish Carpaccio

Piment d'Espelette | Fine Greek bottargo

STREET FOOD

101% Bacon Burger

coleslaw

Hot dog

smoked onion mayo | apple ketchup

Bao Bun

bbq prawns | kimchi pickles\

Bistro Pizza

24h fermentation | louza ham | mozzarella

Pastries and doughs are freshly baked daily inhouse

TO SHARE

Selection of Greek premium olives

Kalamata | plum | Chalkidiki

Tandoori chicken wraps

crispy vegetables

Grilled squid

chickpeas | piquant lemon dressing

Cod fritters

romesco sauce | chorizo iberico

Grilled vegetables

truffle dressing

Patatas bravas

chipotle aioli

Mushroom bruschetta

smoked Metsovone cheese | parsley salad

Rigatoni pasta

grilled tomato | aged Anthotyro cheese | basil

Lamb Manti dumplings

tamarind | yoghurt

Chicken skewers

ginger | λεμόνι | θυμάρι

Pork belly Asian style

grilled spring onions | herbs

Cut of the day subject to availability

Fish of the day subject to availability



DESSERTS

Valrhona chocolate mousse

thyme | olive oil | sea salt

Pistachio pannacotta

lemon verbena

Mövenpick Ice Creams & Sorbets