Date Night

Food and wine unfold in harmony, creating a sophisticated & intimate experience of flavours, atmosphere and connection.

Octopus Carpaccio, lemon '& orange with wild herbs

Troupis 'Tomi', Moschofilero 2023, Mantinia

Grilled Lamb Rump with smoked Santorini fava, and pomegranate jus

Kefallinos Augoustiatis, 2021, Zakynthos

Graviera Saganaki with fig & ouzo caramel, chilli flakes (v)

Foundi 'Trygias', Blanc de Noir Xinomavro 2024, Naoussa

Chocolate Mousse with mastiha honey and rose petals (v)

Magoutes Liastos, Xinomavro/Moshomavro/Nigrikiotiko 2008, Siatista

Menu 65
Wine -Paired +25

A discretionary service of 12.5% will be added to your bill, shared among all members of the team.
If you have any food allergy/intolerance, do let us know in advance of your reservation.
Due to the size of our kitchen we cannot accomodate allergy or intolerance requests.

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Smoked beetroot carpaccio with walnut skordalia and Greek yoghurt (v)

Bosinakis Pet Nat Rosé, Moschofilero 2024 PDO, Mantinia

Grilled oyster mushroom skewers stifado-style (vegan)

Magoutes Moschomavro 2022, Macedonia

Feta millefeuille, oregano oil and lemon zest (v)

Ousyra Fokiano 2023, Syros

Dark chocolate olive oil mousse (v)

Magoutes Liastos, Xinomavro/Moshomavro/Nigrikiotiko 2008, Siatista

Menu 55
Wine -Paired +25

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