



FINE DINING

A LA CARTE DINNER MENU

APPETIZERS

Bread € 9

Naxos butter / extra virgin olive oil / olives

Marinated fish of the day € 22

Marjoram cream / kumquat / dehydrated caper / extra virgin olive oil

Veal tartare € 23

Sweet garlic cream / pickled cucumber / dehydrated egg yolk

Tomato - Strawberry € 19

Black olive cream / cucumber / caper leaves / saltwort / extra virgin olive oil

Earthy greens € 19

Endive / melon / Santorinian cucumber / green tomato / xinotiri sourcheese / citrus powder

Santorinian fava € 23

Mussels / lemon fillet / pistachio / extra virgin olive oil

Shrimp saganaki croquette € 22

Saganaki sauce / feta / herb cream / extra virgin olive oil

Octopus € 24

Chickpeas / tarragon sauce / salami from Lefkada

MAINS

Sour tarhana octopus € 25

Botargo / lemon fillet

Scorpion fish € 36

Kakavia fish sauce / veggies / wild greens

Fish of the day fillet € 37

Eggplant with burned butter / fish broth / jasmine

Lobster orzo (for 2) € 145

Fresh herbs / tomato confit

Lamb briam € 38

Feta cream / crunchy caper / extra virgin olive oil

Veal-Crayfish € 41

Jus / mushrooms / cherry

DESSERTS

Chocolate cremeux € 14

Red seasonal fruit / Sour cherry - fliskouni (wild mint) ice cream

Fruit salad € 16

Seasonal fruit

Tart € 15

Pistachio cream / Vinsanto - chocolate ice cream

Executive Chef: Fanis Maikantis

Please inform our staff of any allergies or dietary restrictions.
The above prices include 13% VAT.



FINE DINING

PĒLAGOS

Degustation Menu

Amuse bouche

Eel foam / cucumber infused in olive oil / citrus powder

Bread

Butter from Naxos island / extra virgin olive oil / olives

Saganaki shrimp croquette

Tomato sauce / feta cheese / herb cream

Sour tarhana

Mussels / botargo / lemon fillet

Scorpion fish

Kakavia fish sauce / veggies / wild greens

Veal - crayfish

Jus / mushrooms / cherry

Pre dessert

Vanilla-mastic sweet

Pistachio tart

Pistachio cream / Vinsanto – chocolate ice cream

€ 140 per person

Executive Chef: Fanis Maikantis

Please inform our staff of any allergies or dietary restrictions. Tasting menus are designed to be enjoyed by the whole table. The above prices include 13% VAT.