



## FOOD MENU

With a passion for authentic flavors and time-honored recipes, **Chef Dimitris Paliouras** invites you to experience the rich, vibrant tastes of Greece. Drawing inspiration by his roots in Valaora village, he combines the fresh local ingredients with contemporary cooking techniques to reflect Greek culture in every creation.

Welcome to a dining experience where every bite tells a story of tradition, passion, and the timeless beauty of Greek cuisine.

G,D    **Homemade Sourdough Country Loaf**    per person / € 4  
taramosalata, extra virgin olive oil, goat & sheep butter

D    **Shellfish of the day**    per piece / € 10  
grilled with butter infused with h traditional pork  
sausage, lemon, mustard seeds  
**Add Ossetra caviar + €10 per piece**

**Daily Raw Fish & Seafood**  
subject to availability

G,N    **Marinated Anchovies**    € 16  
chargrilled greens, almond & garlic skordalia, fresh fennel

G    **Mutton Tartare**    € 24  
cured egg yolk, fermented cabbage, crispy rice,  
bonito mayo



G,D,⊗    **Watermelon with Feta**    € 17  
cherry tomatoes, leche de tigre, red onion, Thessaloniki koulouri

D,N,⊗    **Grilled Seasonal Mushrooms**    € 20  
smoked corn cream, miso, hazelnut

G,D,N,🌿    **Chargrilled Open Pie**    € 16  
tomato, Florina pepper cream, olives, Kasseri from  
Xanthi – metsovone – graviera

D,N,⊗    **Beetroot & Green Leaves Salad**    € 20  
forest fruit, pistachio, goat cheese

G,D,⊗    **Greek Salad**    € 16  
cherry tomatoes, cucumber, olives, caper, tsalafouti cheese  
ice cream, lalaggia, smoked horiatiki juice

**Athenian Salad**    € 28  
zucchini blossoms, fish of the day, eel mayonnaise,  
carrot & celery

**Steamed Shellfish**    € 25  
chutney with pork salami from Evrytania, lemon, sea urchin

G,D    **Crab Croquettes**    € 20  
avocado cream, baby gem, bottarga, lemon, fennel emulsion

G,D,N    **Chargrilled Sardines**    € 22  
almond & tahini ajo blanco, potato terrine,  
pepper aioli, greens

D    **Chargrilled Calamari**    € 35  
peas, babygem, guanciale foam & powder, fennel emulsion

G,D    **Fish Fillet of the Day**    € 50  
orzo cooked in fish broth, fennel, turmeric

**Whole Fish or “Butterfly” Grilled Fish**    per kilo / € 115  
the fish are lightly dry-aged

**Served with your choice of:**

D    our signature “tsigareli”, wild seasonal greens, string beans,  
bottarga, sea urchin lemon oil

**or**

G,D    orzo pasta, fennel, bottarga

**They weigh over 1 kg and are served for 2 or more people.**

G,D,N,⊗    **Tinos Artichokes à la Polita**    € 25  
handmade gnocchi, herb pesto, “avgolemono” egg-lemon sauce

G,D    **Octopus Ravioli Stifado**    € 32  
fennel, pearl onions, wild herb oil

D    **Cacio e Pepe Risotto with Prawns**    € 35  
prawn tartare, pecorino foam


G,D    **Spaghetti Alla Chittara with Langostines**    € 40  
langostines carpaccio & bisque, crab, chili, lemon  
**Add Ossetra caviar + € 15**

G,D    **Rooster Pastitsada**    € 30  
traditional goges pasta, graviera foam, crispy skin

G,D    **Slow-Cooked Baby Goat**    € 35  
fried okra, tomato, parsnip purée, unripe grapes

D    **Lemon Braised Pork**    € 40  
Iberico pork cheeks, Tinos artichoke, potato terrine, feta

D    **Premium Cut of the Day**    € 60  
wild herb salsa, café de paris, potato terrine



Please inform your order-taker of any allergy or special dietary requirements.  
We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients.

🌱 Dish that can be made vegetarian with small modifications.

🌱 Dish that is or can be made vegan with small modifications. The cheeses can be substituted for vegan alternatives.

Market Inspection Manager: Dimitrios Paliouras

Prices are in euro.

Municipality tax 0.5% - V.A.T. 13%

The restaurant is required to issue stamped cash register receipts.

The shop is required to have re-printed forms in a special compartment next to the exit door for making any protest or commends.

We use extra virgin olive oil for the salads, sunflower oil for fried for frying.