

MENU



Thursday 29th of July 2021

CHEFS

Manolis Papoutsakis
Giorgos Troumouchis, Spyros Kougios

SOMMELIER

Panagiotis Alexandris

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SUPPORTERS

O-life • Melissokomiki Dodekanisou • Nestle • S. Pellegrino • Acqua Panna

KALESMATA - APPETIZERS

Dakos croustade stuffed with smoked sardine (MP*)
Giapraki, vine leaf, yoghurt, avgolemono (N*)

Deutz Brut Classic, White

Kavourmas, lamb sweetbreads, steak tartare, egg (N)
Noble Beer Ale

Staka cream, quail egg, 'burnt' purple amaranth, summer truffle (MP)
Nostos the Journey 2017, White (Roussanne), Manousakis Winery

Salmos, codfish, herbs, potato, fish roe, goat milk (N)
Tear of the Pine 2020, Retsina (Assyrtiko), Kechris Winery

Cretan wedding rice pilaf with smoked baby goat and caviar (MP)
Château Julia 2019, Red (Merlot), Domaine Costa Lazaridi

Hibiscus, apricot, rosemary, apple geranium (N)
Cretan diplo 'lemon-melon pie' (MP)

Arma 2018, White (Athiri, Riesling, Muscat of Alexandria), Alexandris Family Winery

KERASMATA - MIGNARDISES

Lychnaraki tart with cherry in sun-dried wine (MP)
Matsogalo with cinnamon (N)

Amaretto Bourbon Sour

Menu price: € 85 / person
Wine pairing price: € 35 / person

(*) MP: Manolis Papoutsakis dish | N: Noble dish