

# MENU



Tuesday 27th of July 2021

## CHEFS

Michalis Nourloglou  
Giorgos Troumouchis, Spyros Kougios

## SOMMELIER

Pantelis Amerikanas

## GOLD SPONSORS

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## SUPPORTERS

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

## KALESMATA - APPETIZERS

Cannoli with pine nuts and passion fruit (MN\*)  
Ispahan tart with crab (MN)  
Malathropita with wild pot herbs and fermented roots (N\*)  
Lobster tartare with prawn and tsigrolemono lemon (N)

*Melissopetra 2020, White (Gewürztraminer), Tselepos Winery*

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Smoke on the water (MN)  
Ravioli stuffed with sea urchin, smoked mussels and charred leek  
Soupiorizo (N)  
Risotto with cuttlefish ink, silk, orange and almond biscuit

*Chardonnay 2020, White, Katsarou Estate*

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Red mullet (MN)  
with chickpea and peach purée, pastirma and gastrique sauce with ginger

*The Sun Rosé 2018, Avgoustiatis, Grampsas Winery*

Kapamas (N)  
Lamb with baby aubergine, bulgur and herbs

*Papaioannou Estate Red 2016, Agiorgitiko*

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Melon in osmosis (MN)  
with cucumber, lemongrass and coconut sorbet  
Marmarites (N)  
Sesame, honey, orange and walnuts

*Veuve Clicquot Brut, White*

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## KERASMATA - MIGNARDISES

Cherry plum, raspberry (MN)  
Pancake with retseli (N)

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

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

(\*) MN: Michalis Nourloglou dish | N: Noble dish