

MENU



Friday 30th of July 2021

CHEFS

Pavlos Kiriakis
Giorgos Troumouchis, Spyros Kougios

SOMMELIER

Panagiotis Alexandris

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SUPPORTERS

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

KALESMATA - APPETIZERS

Sardine / tomato / ouzo / cuttlefish biscuit (*PK)
Artichoke / truffle / coffee / avgolemono (PK)
Marinato / oyster / razor shell / melon / rosemary / garlic (*N)
Kagianas/ tomato / eggs / tsiriggia (N)

Ouzo Barbayanni Green

Lobster / pine oil / green fava beans / peach / watercress (N)
King crab / caviar / passion fruit / avocado / coriander (PK)

Sauvignon Blanc Fumé 2020, White, Alpha Estate

Kiapapi / rabbit / red wine / onion / bell pepper / tomato (N)
Sole Pinot Noir 2018, Red, Ktima Biblia Chora

Saddle of lamb / aubergine / smoked yoghurt / herbs (PK)
*World Citizen 2017, Red (Cabernet Sauvignon, Cabernet Franc, Mandilaria),
Alexandris Family Winery*

Skadia / figs / dried figs / sesame praline / violet ice cream (N)
Fruit salad / berry sorbet / lemon cream (PK)

Phī, Fatourada, Cinnamon Liqueur, Y. Koulelis & M. Kopsaheili

KERASMATA - MIGNARDISES

Kouareles Madeleine / honeycomb (N)
Fruit candy (PK)

Samos Vin Doux 2020, White (White Muscat), UWC SAMOS

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

(*) PK: Pavlos Kiriakis dish | N: Noble dish