



## **MENU**

**Wednesday 27<sup>th</sup> of July 2022**

## **CHEFS**

Dimou Panos  
Troumouchis Giorgos, Kougiou Spyros – Koronaios Marios (Pastry Chef)

## **SOMMELIER**

Karanikolas Alexandros

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## APPETIZERS

Doughnut stuffed with shrimp broth and Symi shrimp (DP)\*  
Cold rice soup with red mullet in kombu seaweed with strawberries and almond tofu (DP)  
Gaelopita, anchovy, pistachio of Aegina praline, sea fig, kaffir lime (N)\*  
Kouarela, cherry tomatoes with Rhodian caper and sea urchin (N)

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Giapraki  
Beetroot with lobster and strawberry miso egg-lemon sauce (N)

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Mountain and sea  
Zucchini demi-glace with plankton and oyster mouse (DP)

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Salmos  
Mackerel with sivrasi sauce, fish roe sphere and black branches of herbs (N)

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Summer anarchy  
Lamb nose to tail with aged apricots and lavender (DP)

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Fig and San Michali cheese  
Fig ice cream, fig marmalade, crispy San Michali cheese, fennel and Kozani saffron (DP)

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Makria mirodia  
Cumin, vegetables, white chocolate and yoghurt (N)

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## MIGNARDISES

Mastic cake with almond and peach vegan ganache (DP)  
Almond praline (N)

**Menu price: 100 € / person**

(\*) – DP: Dimou Panos dish / N: Noble dish