

**Friday 28th of July 2023**

**CHEFS**

Dimou Panos – Restaurant Ell Celler de Can Roca  
Troumouchis Giorgos, Kougios Spyros – Pastry Chef Noble: Koronaios Marios

**SOMMELIER**

Karanikolas Alexandros

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**MENU**

**Appetizers**

Pork neck "dressed like sardine", cherry sauce and sardine garum (\*D.P)  
Spinialo of Kalymnos, chickpea demi-glace, chickpea foam and cod tripe (D.P)  
Caprice with truffle and mushrooms, and foie gras with hazelnuts (\*N)  
Amberjack, pear, celery root and coffee (N)

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'Kouareles' with cherry tomatoes, anchovy, caper and cumin (N)

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"A matter of perspective"

*Inspired on a Traditional Catalan stew*

Crayfish in fresh cacao fruit sauce, lion's mane,  
dried and fermented crayfish head, grape and lychee (D.P)

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'Kouloumpres', sea bream with artichokes, grape, askinos and caviar (N)

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Wild boar shoulder "Like a fillet"

Carob, almond ganache, pickled rose and black olive.  
Toasted steam brioche stuffed with wild boar cheeks stewed and hoisin date (D.P)

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*If memory was an aroma...*

Apricot 'Loukoumi', cinnamon cream, cumin yoghurt,  
fermented honey ice cream, pistachio and rose jam (D.P)

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'Rizogalo', rice with cherry sauce, grape and balsamic vinegar (N)

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**Mignardises**

Casa Cacao *Bean-to-bar* dark chocolate with jasmine tea bite (D.P)  
Eggplant with chocolate, strawberry and mint (N)

**Menu Price with wine pairing: 150,00€ per person**  
**(\*) – D.P: Dimou Panos dish / N: Noble dish**