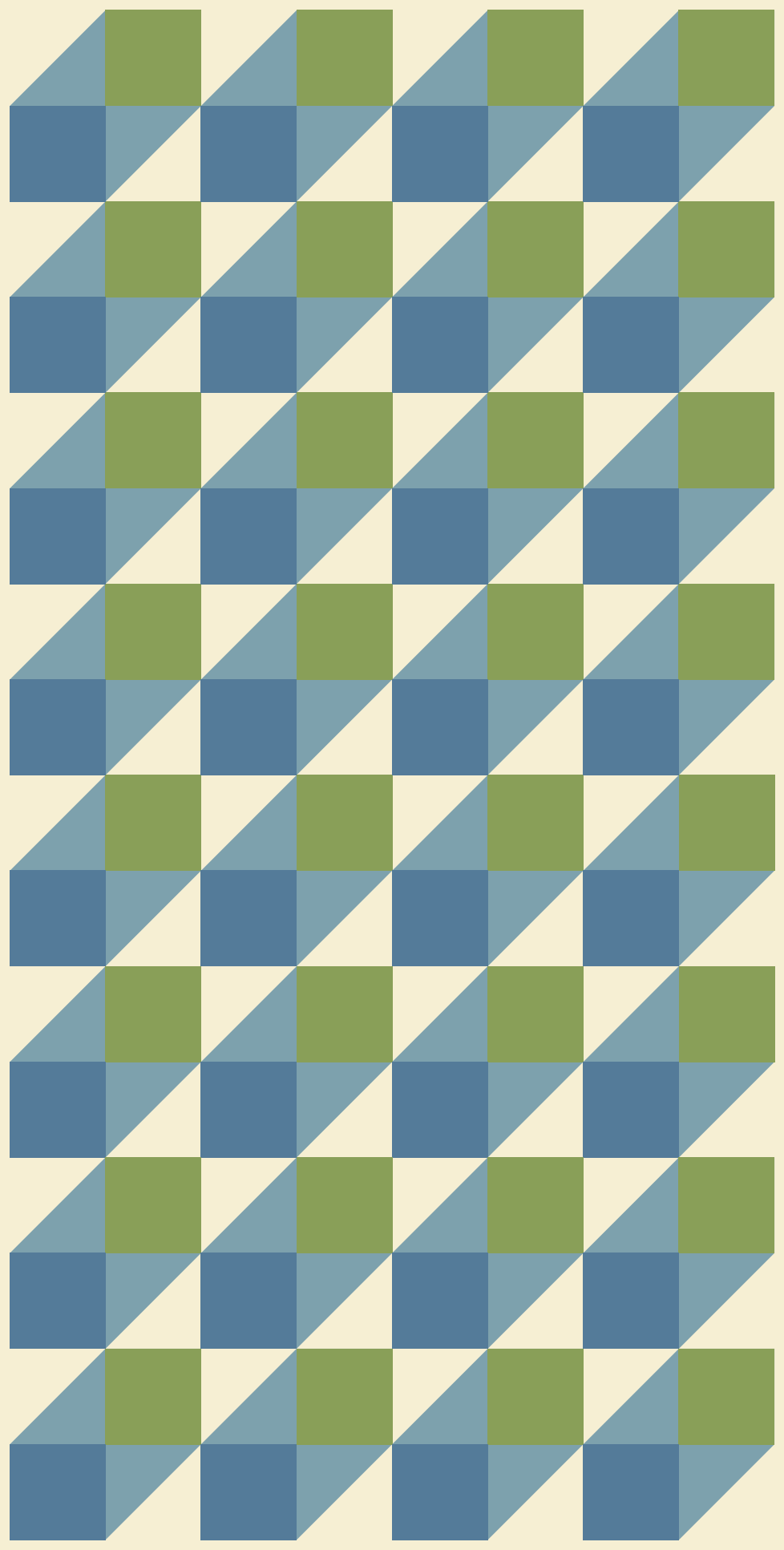


DINNER

épico



# MENU 160€

# DÉGUSTATION

## KALOSORISMA APO TON CHEF

Amuse-bouche du jour  
with the chef's compliments

with freshly baked bread, Myconian cheese  
and olives

DAIRY FREE

## MARINARISMENO FRESKO PSARI

Fresh fish carpaccio

with fresh strawberries and a strawberry,  
lemon and extra-virgin olive oil dressing

GLUTEN FREE

## CHTENIA

Pan-fried scallops

with carrots, ginger, lime and  
orange blossom honey

GLUTEN & DAIRY FREE

## CHTAPODI

Octopus

with smoked eggplant  
and red peppers from Florina

GLUTEN FREE

## LAVRAKI

Sea bass fillet

with zucchini, fennel and a lemon  
Malagouzia wine sauce

GLUTEN & DAIRY FREE

## FRESKIA GRANITA

Artisanal sorbet

## MAGOULO MOSCHOU

Veal cheeks

with chilopitaki pasta, beurre noisette  
and feta cheese

## OR

GLUTEN FREE

## ARNI STI GASTRA

Lamb

slow-cooked in a clay pot, served with eggplant ragout,  
tomatoes and Myconian yoghurt

VEGETARIAN

## RODAKINO

Peach mousse

verbena and peach compote,  
apricot sorbet and peach foam

## MIGNARDISES

## PIATELA

## ELLINIKON TIRION

Greek cheese platter +15€

# VEGETARIAN MENU 110€ DÉGUSTATION

## KALOSORISMA APO TON CHEF

Amuse-bouche du jour  
with the chef's compliments

with freshly baked bread, Myconian cheese  
and olives

DAIRY FREE

## LACHANIKA & FROUTA

Vegetarian summer carpaccio

tomatoes, avocado, mozzarella, strawberries  
and basil

DAIRY FREE

## REVITHADA SIFNOU

Humus with mushroom ragout

and pomegranate molasses

GLUTEN FREE

## MELITZANES

Baked eggplant

oven-baked eggplant with fresh tomatoes,  
onions and feta cheese

GLUTEN & DAIRY FREE

## BRIAM

Greek ratatouille

oven-baked summer vegetables with goat's cheese

GLUTEN & DAIRY FREE

## FRESKIA GRANITA

Artisanal sorbet

## HOME-MADE RAVIOLI

with zucchini, Florina red pepper cream  
and Graviera cheese

VEGETARIAN

## RODAKINO

Peach mousse

peach and verbena compote,  
peach foam and apricot sorbet

## MIGNARDISES

## PIATELA ELLINIKON TIRION

Greek cheese platter +15€

# À LA CARTE

*Prozumenio psomi or pita*

**Sourdough bread or pita**

with Myconian cheese and olives

8€

# OREKTIKA APPETIZERS

DAIRY FREE

*Marinarismeno fresko psari*

**Fresh fish carpaccio**

with fresh strawberries and a strawberry, lemon and extra-virgin olive oil dressing

34€

GLUTEN & DAIRY FREE

*Chtapodi*

**Octopus**

with smoked eggplant and red peppers from Florina

30€

GLUTEN FREE

*Gemisto calamari*

**Stuffed grilled calamari**

with spicy feta cheese mousse and green salad

30€

VEGETARIAN

*Strapatsada*

**Traditional scrambled eggs**

with tomatoes, feta cheese, spicy green peppers and poached egg

22€

GLUTEN FREE

*Chtenia*

**Pan-fried scallops**

with carrots, ginger, lime and orange blossom honey

36€

# SOUPA SOUP

*Psarosoupa*

**Rockfish kakavia velouté**

with saffron, fresh catch of the day and shrimps

26€

# SALATES SALADS

VEGETARIAN

*Choriatiki Salata*

**Traditional Greek salad**

tomato salad with feta cheese, cucumber, onions, olives and carob rusks

25€

VEGETARIAN

**Burrata**

served with grilled red pepper from Florina and pearls of balsamic reduction

26€

DAIRY FREE

*Prasini salata*

**Calamari salad**

green salad with grilled calamari, avocado, cherry tomatoes, cucumber, fresh herbs and lemon vinaigrette with extra-virgin olive oil

29€

# ZYMARIKA

## PASTA/RISOTTO

*Astakos giouvetsi*

### Lobster orzotto

with orzo (pearl barley), fresh tomato sauce, garlic, basil and lobster broth

75€

### Homemade ravioli

with shrimps, zucchini, Florina red pepper cream and Graviera cheese

42€

GLUTEN FREE

*Spanakorizo*

### Spinach risotto

carnaroli risotto with spinach, roasted scallops and dill

38€

# PSARIA

## FISH

GLUTEN FREE

*Lavraki Fileto*

### Sea bass fillet

with zucchini, fennel and lemon Malagouzia wine sauce

42€

*Sfirida frikase*

### Grouper fillet fricassé

with potatoes, seasonal greens, capers and dill olive oil

50€

GLUTEN FREE

*Psari Imeras*

### Catch of the day

with grilled or steamed vegetables and lemon vinaigrette with extra-virgin olive oil

140€ per kg

# KREATIKA

## MEAT

GLUTEN FREE

*Fileto kotopoulo*

### Chicken breast fillet

oven-roasted with briam (Greek ratatouille)

42€

*Magoulo moschou*

### Veal cheeks

with chilopitaki pasta, beurre noisette and feta cheese

46€

GLUTEN FREE

*Arni sti gastra*

### Lamb

slow-cooked in a clay pot, served with eggplant ragout, tomatoes and Myconian yoghurt

44€

GLUTEN FREE

*Mavros hiros*

### Iberico pluma pork

with carrots, orange zest, honey, prunes, and verbena berry

44€

GLUTEN FREE

*Fileto moscharisio*

### Beef filet mignon

pan-fried filet with a ragout of mushrooms, green asparagus and baby potatoes, and shavings of fresh black truffle

72€

Add Foie Gras (40gr) +14€

# GARNITOURES SIDE ORDERS

VEGETARIAN & GLUTEN FREE

*Patatesournou*

## Roasted baby potatoes

with garlic, butter and thyme

12€

VEGETARIAN & GLUTEN FREE

*Vrasta / psita laxanika*

## Grilled or steamed summer vegetables

with extra-virgin olive oil

14€

VEGETARIAN

*Patates tiganites*

## Country fries

with sautéed prawns and zucchini

12€

VEGETARIAN & GLUTEN FREE

*Rizi*

## Basmati rice

with extra-virgin olive oil, lemon zest and herbs

10€

# EPIDORPIO DESSERTS

VEGETARIAN

*Trigono panoramatos*

phyllo pastry with crème pâtissière and pistachio ice cream

18€

*Sokolatina*

## Chocolate tart

Jivara ganache and vanilla ice cream

20€

*Rodakino*

## Peach mousse

peach and verbena compote, peach foam and apricot sorbet

20€

VEGETARIAN

*Tarta me fistiki eginis*

## Pistachio tart

pistachio mousseline, praline pistachio and raspberry sorbet

18€

*Frouta epochis*

## Seasonal fruits

22€

*Fresko pagoto*

## Selection of artisanal ice creams

6€

*Freskia franita*

## Selection of artisanal sorbets

6€

*Piatela elinikon tirion*

## Greek cheese platter

22€

Below is the list of officially recognized food allergens. If you have an allergy to any of the following, kindly inform our service team so they can assure the safety of your meal.

eggs-gluten-milk-peanuts-sesame-nuts  
fish-celery-crustaceans-mustard  
cereal-soy-lupin-sulfites-molluscs

All our prices are in euros and inclusive of 24% VAT and all legal taxes.

Consumer is not obliged to pay if the notice of payment (Receipt-Invoice) has not been received.



