



Christmas Eve Menu

FIRST COURSE

Kindly select one:

SALMON TARTAR
LAVRAKI CEVICHE
TSIPOURA SASHIMI
6 ROCK OYSTERS

SECOND COURSE

Kindly select one:

TOMATO SALAD prepared with vine-ripened tomatoes
GRILLED OCTOPUS sashimi quality octopus from Limnos, charcoal broiled
CALAMARI lightly fried with lemon zest
MUSHROOM RISOTTO

MAIN COURSE

Kindly select one:

TSIPOURA grilled with seasonal greens
FAROE ISLANDS ORGANIC SALMON with piazzi-style beans
ASTAKOMAKARONADA, lobster pasta Athenian-style (for 2 pax)
FILET MIGNON, USDA Prime Black Angus served with hand cut fried potatoes

DESSERTS

Kindly select one:

PERFETTA FABRIZIO bitter chocolate tart with homemade cream
EKMEK KANTAIFI custard and whipped cream pastry with syrup

Price per person – 135€

Drinks and beverages are not included

