



Chef's Welcome

Octopus ragout / rose geranium gum

Zakynthian artichoke donuts / rice / cone / local cheese

Zakynthian pie / Wateronion / prentza local cheese / dill

Selection of Homemade Bread

Bread / organic extra virgin olive oil / butter / fleur de sel / tarama / goat prosciutto

Plaki

Olive oil jam / fresh vegetables / caper puree / sauce plaki

Bourdeto

Catch of the day / onion cream / seasonal vegetables / polenta cream / sauce bourdeto

Savoro

Ionian red mullet / rosemary crumble / raisins cream / smoked eel cannelloni / savoro sauce

Pastitsada

Guinea fowl / fresh pasta with Nouboulo & cheese / truffle / tentura / sauce spetseriko

Stifado

Rabbit / stuffed onion / black garlic / hazelnut praline / stifado sauce

Herbs sorbet

Herbs sorbet/ compressed cucumber/ bitter chocolate rocks

Ekmek tsoureki

Mastiha mousse/ tsoureki soaked in syrup/ almond nougatine/ citrus gel & sorbet

Mignardises

135 €

Island Heritage Pairing 95€ / Sommelier Odyssey Pairing 115€



Lobster Night

Chef's Welcome

Bread

Sourdough / organic extra virgin olive oil / butter / fleur de sel

Fricassee

Oyster / dill emulsion / seasonal greens / bergamot hollandaise / bottarga

Foie gras

Foie gras mousse / peach chutney / bitter almond tuile / pickled peach

Langoustine & clams

Langoustine on the coals / corn cream / pickled corn / clam gel / cured egg yolk

Ravioli

Shrimp / langoustine / lobster / lobster bisque espuma

Scallops

Lobster / potato cream / sea urchin sauce

Lobster

(Oscietra Caviar +25€)

Poached lobster in Tahitian vanilla / citrus beurre blanc / blue crab cannoli

Pre dessert

Espuma yogurt/ sour cherry sorbet/ sour cherry jam

Lemon & kumquat

Lemon & thyme bavarois / citrus compote / meringue / kumquat sorbet

Mignardises

130 €

Island Heritage Pairing 95€ / Sommelier Odyssey Pairing 115€



A LA CARTE MENU

APPETIZERS

Selection of Homemade Bread 17€

Sourdough / la brioche / local cheese / organic olive oil / tarama / butter / fleur de sel
(Portion for 2)

Koilados Shrimps 39€

Marinated 'Koilados' red shrimps / fennel cream / tomato water/ pickled tomato & onion



Pastitsio 41€

Rabbit / pasta / black truffle / 12-months aged gruyere cheese / onion / stifado sauce

Athenian Salad 38€

Apple tacos / crab / tarama / sea urchin



Zakynthian Pie 34€

Water onion / prentza local cheese / dill

MAIN COURSES

Cod Bianco 49€

Potato/ black garlic / parsley / smoked mussel cream / lemon sauce



Magiritsa 49€

Calamari / scallops / clams / sea urchin sauce with lemon / fennel air

Moussaka 46€

Oxtail / eggplant / zucchini / potato / local cheese

Sheftalia 49€

Lamb / eggplant / goat cheese / sweetbreads / jus (Foie gras escalope +20€)



Savoro 48€

Ionian sea bream / rosemary crumble / raisin cream / smoked eel cannelloni / savoro sauce
(Oscietra Caviar +25€)



DESSERTS

Ekmek 25€

Mastiha mousse / tsoureki soaked in syrup / almond nougatine / citrus gel & sorbet

Strawberries & beetroots 27€

Prentza cheese bavaroise / wild strawberry / beetroot salad

Melia Chocolate 29€

Guanaja chocolate cremeux / jivara smooth cream / cocoa crumble /
aged rum gel / bahibe-lime ice cream

Selection of Aged Greek Cheeses 28€

