



Gastronomy Menu

Operating hours: 19:00 - 23:00

Locals used to refer to this area as 'Alali', which in Greek means speechless. You are now one step closer to encountering a unique gastronomic experience that will leave you at a loss of words, through delectable flavors and breathtaking views.

Executive Chef Adam Kodovas
Head Chef George Berkakis

Chef's Tasting Menu
(nine course menu)

Wine Pairing
Premium Wine Pairing

Freshly baked bread, butter, olive oil

Starters

French oysters, fried, kimchi, miso

Bonito fish, zucchini, smoked eel, buttermilk, green apple

Beef tartare, ponzu, shiso, tapioca, smoked eggs

Local salad, cherry tomatoes, physalis, mango, carob, feta

Sweet long red pepper, buckwheat, local cheese, red fruit

Roasted octopus, satay sauce, mango, squash, coconut

Fava gyozas, mussels, edamame, dashi

Stuffed cabbage, pork, shrimp, corn, Kyoto bisque

Main Courses

Cod, carrots, turmeric, kale, pine nuts, yuzu

Amberjack, parmesan, stone fruits, beetroot

Lobster from Bretagne, fennel, potato, lobster hollandaise

Asparagus, seaweed furikake, hazelnuts, Metsovone grapefruit

Lamb fillet, tamarind, kumquat, frumenty, fish roe mousse

Baby rooster, cauliflower, black garlic, mushrooms, truffle

Angus fillet, eggplant, roasted onions, black sesame, Vinsanto

Fish of the day cooked in salt crust served with seasonal vegetables

**45min. serving time*

Grouper

Red snapper

Desserts

Pistachio cake, mastic, grape

Chocolate, miso, peanuts, berries

Stone fruits, chili, beurre noisette