

PLATTERS

Raw Platter (for 2 pax)

Gillardeau oysters (2 pcs) | Carabineros (2 pcs) | Scallops (2 pcs) | Oscietra caviar (10 gr) | King crab (100 gr)
245

Raw Platter (for 4 pax)

Gillardeau oysters (4 pcs) | Carabineros (4 pcs) | Scallops (4 pcs) | Oscietra caviar (20 gr) | King crab (200 gr)
490

OYSTERS

Gillardeau oyster — upon availability (per piece)
18

Fine de Claire oyster — upon availability (per piece)
15

Kusshi oyster — upon availability (per piece)
16

OYSTERS WITH CAVIAR

French oyster | Kharmani Oscietra fresh caviar (5 gr)
35

CRUSTACEANS & SHELLFISH

Carabineros shrimp (per piece)
Citrus | EVOO
S
20

Scallops
Citrus | EVOO | sea salt
M
32

King crab (per 100 gr)
Lemon butter | chives
C | D
50

CAVIAR EXPERIENCE

Kharmani Beluga Iranian fresh caviar (30 gr)
Blinis | sour cream | chives
G | D | E
320

Beluga fresh caviar (10 gr)
Blinis | sour cream | chives
G | D | E
115

Caviar bump (5 gr) — served on hand
38

Kharmani Oscietra fresh caviar (30 gr)
Blinis | sour cream | chives
G | D | E
210

Oscietra fresh caviar (10 gr)
Blinis | sour cream | chives
G | D | E
75

WINE & SPIRITS

CHAMPAGNE (by the glass)
Ruinart Blanc de Blancs
Champagne AOC | Chardonnay | NV
42

Ruinart Brut Rosé
Champagne AOC | Chardonnay, Pinot Noir | NV
48

VODKA

Grey Goose Altius | 40% alc. | France
65

Beluga Gold Line | 40% alc. | Montenegro
66

TEQUILA

Reposado
Clase Azul Tequila | 100% blue agave | 40% alc.
68

Añejo
Don Julio 1942 | 100% blue agave | 38% alc.
64

SIGNATURE COCKTAILS

Oceanic
Sea character | Dry | Umami
Crémant de Bourgogne | oyster-cell infused Grey Goose vodka | cuttlefish ink | citrus | absinthe bitters | Oscietra caviar
30



Menus are curated by Executive Chefs Panagiotis Boufis & Thymios Kola.

Please inform us of any dietary requirements or allergies, so we tailor your experience:
D (Dairy) | E (Eggs) | F (Fish) | S (Crustacean Shellfish) | M (Molluscs) | N (Tree Nuts) | G (Gluten) | P (Peanuts) | SO (Soybeans) | C (Celery) | MU (Mustard) | SE (Sesame) | SD (Sulphur Dioxide) | L (Lupin)

All prices are in € and VAT is included. Consumer is not obliged to pay if the official receipt has not been provided. The restaurant is legally required to issue official receipts certified by the relevant tax office. The restaurant is legally required to provide complaint forms in a designated area next to the exit. Persons under 18 years of age are prohibited from consuming alcoholic beverages. Dishes marked with * have been frozen. The oil used in salads is olive oil. Sunflower oil is used for frying. Pre-fried dishes are marked with **. Greek salad contains Feta cheese P.D.O. Wines contain sulfites.

Responsible for implementation of statutory regulations: Michalis Theodorakis.