



Caviar & Champagne

Explode your taste buds with an exquisite Caviar Tasting
Indulge in an opulent culinary journey
along with a sublime array of Champagnes
selected from the most prestigious French houses

A Fine Caviar Selection:

KALUGA HYBRID RESERVE, ROYAL OSSETRA, BELUGA RESERVE

our chef's breadboard
blinis, creme fraiche, chives, eggs & tarama fish roe

Champagne Pairing:

A sublime array of prestigious French Champagnes, Brut & Rose

510 €

Optional Non-Alcoholic Pairing for all menus: 36 €

Bloom, White Sparkling Dry Wine, Chardonnay, France

Ulysses Cheese Board V, P 30 €

Cheese Option to add on any of the menus:
A winning combination of Greek artisan cheeses
from our local producer on the island of Ithaka

Please inform your waiter of any allergy or special dietary requirements

V: Vegetarian, **VG:** Vegan, **P:** Pescatarian. **Gluten Free** menus upon demand.

Consuming raw or undercooked eggs, beef, lamb, milk products, poultry, seafood or shellfish may increase your chances of foodborne illness.

All menus are designed & served for single individual. Prices are per person, in euros & inclusive of all taxes.

Market inspection general manager: Dimitrios Roidis



A la Carte Menu

— SALADS & APPETIZERS —

Smoked Santorini Fava P (V, Vg without sausage)	17
crispy spicy Evros sausage & caramelized onions	
Santorini Tomato Confit V,P	21
carob bread, goat's cheese, anhydrous Santorini tomato confit & extra virgin cold pressed olive oil	
Organic Mixed Greens V, Vg, P	20
beetroot, asparagus, cranberries, figs, almonds, goat's cheese & thyme honey dressing	
Red Mullet Ceviche P	33
grilled celery root, avocado, red chilly turmeric oil & lavender citrus marinade	
Shrimps & Zucchini Julienne P	24
zucchini, aromatic grilled shrimps, marinated in oak, cumin & black garlic	
Grilled Calamari P	28
potato purée, sea urchin tarama & black caviar	
Beef Carpaccio	33
black Angus, aged graviera cheese, truffle, mustard, extra virgin cold pressed olive oil & sea salt	

— MAIN COURSES —

Beetroot Risotto V, P	32
crunchy white eggplant from Santorini, peas, zucchini, spinach & mint	
Roasted Pumpkin Ravioli V, Vg, P	34
broccoli, purple cauliflower, Edamame beans, carrot puree, sage & crocus from Kozani	
Artichokes & Carrot Stew V, Vg, P	28
grilled celery root puree, lemongrass, fennel, caramelized onions	
Veal Medallion	46
Santorini truffle fava, asparagus, peas, eggplant & sun-dried tomato sauce	
Our Signature Lamb Chop Moussaka	48
smoked Santorini eggplant, minced lamb, tahini & feta cheese béchamel	
Eggplant Curry V, Vg, P	27
red coconut curry & crispy onions	
Fish of the Day P	52
grilled deep water grouper, Santorini fava, verbena sauce, caramelized leeks & purple cauliflower	
Spaghetti a la Chittara P	38
fresh pasta, shrimps, calamari, lemongrass, basil, safran, cherry tomato & Assyrtiko from Santorini	



Discovery Tasting Menus

— ORIGINS — 145 €

Our Chef's Bread Board V, Vg, P
Ithaka extra virgin olive oil
Manaki olives

Santorini Tomato Confit V, P
carob bread, goat's cheese, anhydrous Santorini
tomato confit & extra virgin cold pressed olive oil

Beetroot Risotto V, P
crunchy white eggplant from
Santorini peas, zucchini,
spinach & mint

Artichokes & Carrot Stew V, Vg, P
grilled celery root puree, lemongrass, fennel
caramelized onions
or

Roasted Pumpkin Ravioli V, Vg, P
broccoli, purple cauliflower, Edamame beans
carrot puree, sage & crocus from Kozani

Rose Flower Panna Cotta V, Vg, P
coconut milk
hazelnuts & wild rose chutney



Optional Wine Pairing: 40 €
4 Greek Wines
you must try when in Greece!

- Moschofilero
- Xinomavro
- Malagouzia
- Moschato

— HERITAGE — 155 €

Our Chef's Bread Board V, P
Ithaka extra virgin olive oil
Florina red pepper lime butter & Manaki olives

Santorini Tomato Confit V, P
carob bread, goat's cheese, anhydrous Santorini
tomato confit & extra virgin cold pressed olive oil

Beef Carpaccio
Black Angus, creme of aged graviera cheese
black truffle, mustard seeds
green extra virgin olive oil & sea salt

Spaghetti a la Chittara P
fresh pasta with shrimps & calamari, lemongrass
basil, safran, cherry tomato & Assytiko from Santorini
or

Veal Medallion
Santorini truffle fava, asparagus, peas
eggplant & sun-dried tomato sauce

Chocolate Mousse V, P
olive oil, sea salt flakes, sourdough chocolate bread,
chocolate sorbet



Optional Wine Pairing: 40 €
4 Greek Wines
you must try when in Greece!

- Moschofilero
- Chardonnay
- Assytico
- Vinsanto



Grand Tasting Menus

— ORIGINS — 170 €

Our Chef's Bread Board V, Vg, P
Ithaka extra virgin olive oil
Manaki olives

Organic Mixed Greens V, (Vg without cheese) P
beetroot, asparagus, cranberries, figs
almonds, goat's cheese & thyme honey dressing

Zucchini Julienne P, V, Vg
extra virgin olive oil
mint summer truffle

Beetroot Risotto V, P
crunchy white eggplant from Santorini
peas, zucchini, spinach & mint

Roasted Pumpkin Ravioli V, Vg, P
broccoli, purple cauliflower, Edamame beans
carrot puree, sage & crocus from Kozani

Smoked Santorini Fava V, Vg, P
Tomato confit
caramelized onions

Eggplant Curry V, Vg, P
red coconut curry
crispy onions

Pistachio Semifreddo V, P
crunchy biscuit, white chocolate
wild blueberries & gooseberries
&

The Famous Athenian House Baklava
V, P (Vegan version available with olive oil)
crisp phyllo pastry, peanut butter, chocolate
salty caramel & pistachio nuts

Optional Champagne Pairing: 95 €
Deutz Rose
Chardonnay & Pinot Noir
France

— HERITAGE — 180 €

Our Chef's Bread Board V,P
Ithaka extra virgin olive oil
Florina red pepper & lime butter Manaki olives

Red Mullet Ceviche P
grilled celery root, avocado, red chilly turmeric oil
lavender citrus marinade

Shrimps & Zucchini Julienne P
zucchini, aromatic grilled shrimps
marinated in oak, cumin & black garlic

Grilled Calamari P
potato purée, sea urchin tarama
black caviar

Fish of the Day P
grilled deep water grouper, Santorini fava
verbena sauce, caramelized leeks & purple cauliflower

Smoked Santorini Fava
crispy spicy Evros sausage
caramelized onions

Our Signature Lamb Chop Moussaka
smoked Santorini eggplant, minced lamb
tahini & feta cheese béchamel

Pistachio Semifreddo V, P
crunchy biscuit, white chocolate
wild blueberries & gooseberries
&

The Famous Athenian House Baklava
V, P
crisp phyllo pastry, peanut butter, chocolate
salty caramel & pistachio nuts

Optional Champagne Pairing: 80 €
Veuve Cliquot Brut
Chardonnay, Pinot Noir, Pinot Meunier
France





SPECIAL DIETARY

Gluten Free Grand Tasting Menu

Our Chef's Bread Board V,P, Gf bread
Ithaka extra virgin olive oil
Florina red pepper & lime butter Manaki olives

Red Mullet Ceviche P, Gf
grilled celery root, avocado
red chilly turmeric oil & lavender citrus marinade

Shrimps & Zucchini Julienne P, Gf
zucchini, grilled shrimps, marinated in oak, cumin & black garlic

Grilled Calamari P, Gf
potato purée, sea urchin tarama & black caviar

Beetroot Risotto V, P, Gf
crunchy white eggplant from Santorini
peas zucchini, spinach & mint

Beef Carpaccio Gf
Black Angus, aged graviera cheese, truffle,
mustard, green extra virgin olive oil & sea salt

Veal Medallion
Santorini truffle fava, asparagus
peas eggplant & sun-dried tomato sauce

or
Fish of the Day P, Gf
grilled deep water grouper, Santorini fava
verbena sauce, caramelized leeks & purple cauliflower

Rose Flower Panna Cotta V, Vg, P, Gf
coconut milk, hazelnuts & wild rose chutney

180 €

Optional Champagne Pairing: 80 €
Veuve Cliquot Brut
Chardonnay, Pinot Noir, Pinot Meunier, France

Gluten Free Spirits:
Tito's Vodka
Tequilas
Mezcal



GLUTEN FREE GRAND TASTING MENU



SPECIAL DIETARY

Pescatarian Grand Tasting Menu

Our Chef's Bread Board
Ithaka extra virgin olive oil
Florina red pepper & lime butter Manaki olives

Red Mullet Ceviche
grilled celery root, avocado
red chilly turmeric oil lavender citrus marinade

Shrimps & Zucchini Julienne
Zucchini, grilled shrimps, marinated in oak, cumin & black garlic

Smoked Santorini Fava
extra virgin olive oil
summer truffle

Grilled Calamari
potato purée, sea urchin tarama & black caviar

Spaghetti a la Chittara
fresh pasta, shrimps, calamari, lemongrass, basil
safran, cherry tomato & Assyrtiko from Santorini

Fish of the Day P, Gf
grilled deep water grouper, Santorini fava
verbena sauce, caramelized leeks & purple cauliflower

Pistachio Semifreddo
crunchy biscuit, white chocolate
wild blueberries & gooseberries
&

The Famous Athenian House Baklava
crisp phyllo pastry, peanut butter
chocolate, salty caramel & pistachio nuts

180 €

Optional Champagne Pairing: 80 €
Champagne Veuve Cliquot Brut
Chardonnay, Pinot Noir, Pinot Meunier, France

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PESCATARIAN GRAND TASTING MENU



Children's Menu

— MAIN DISHES —

Pizza Pinsa V, P	16
fluffy crust, tomato, graviera cheese & oregano	
Cheese Penne V, P	16
pasta, graviera cheese & butter sauce	
Pink Farfalle V, P	16
small pasta & tomato creme sauce	
Veal Medallion V, P	35
served with potato puree	

— DESSERTS —

Selection of Ice-Cream V, P	15
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— KIDS COCKTAILS —

Dreams come true	12
Cherry, Berries, Citrus Fruits, Bubbles	
Homemade Lemonade	10
Three-Cents Bubbles Selection	6
Cherry, Pineapple or Pink Grapefruit	

Special Dietary Needs

Please inform your waiter of any allergy or special dietary requirements.

Gluten Free bread or pasta upon demand.

Baby Chairs available.

Prices are in euros & inclusive of all taxes