

BOUKIA KAI SYGHORIO



DINNER

Our homemade bread served with pine needles olive oil and infused butter 2,50€

STARTERS

Greek meatballs served in tomato sauce with feta mousse and potato crisps 🌿 8,50€

Carpaccio from sea bass with basil, coriander and orange sorbet 17,00€

Semi cured shrimps "saganaki" with feta ice cream 18,00€

Tuna fish tartar with beetroot confit and onion dust 17,50€

Octopus carpaccio served with black garlic cream and pickled Jerusalem artichoke 14,50€

Grilled squid served with beans cassoulet and traditional salami from Lefkada island 10,50€

Our own fresh ravioli stuffed with lobster 16,00€

Spring rolls made of cheese dressed with watermelon and black sesame 🌿 🍄 9,00€

Chevre goat cheese with tomato marmalade 🍄 8,50€

Eggplant rolls with chocolate zest, stuffed with kaseri cheese flavored with cannabis 🍄 8,00€

Crispy zucchini chips served with yogurt dip 🌿 🍄 7,00€

Homemade French fries with staka cheese from Crete and truffle 🍄 9,50€

Delicate Tzatziki 🍄 5,50€

SALADS

Green salad with aged graviera cheese from Kos island, smoked pancetta and dried figs 12,50€

Greek salad with extra virgin olive oil 🍄 9,50€

Quinoa salad with pineapple, microgreens and lime vinaigrette 🍷 10,50€

Caesar's salad with juicy chicken filets 12,50€

Salad with lentils, basmati rice, served with caramelized peanuts 🍷 10,50€

One bite and all is forgiven



DINNER

PASTA & RISOTTOS 🌿

Linguine with garlic, chili flakes, basil and aromatic bread crumb	12,50€
Seafood fresh pappardelle with fresh mussels, scallops, octopus and shrimps	19,00€
Risotto with wild mushrooms chicken and fresh truffle 🍄	18,00€
"Stuffed tomatoes" Greek type risotto with baby squid and feta mousse	16,50€

We can serve every pasta with gluten free spaghetti

MAIN COURSE

Cauliflower filet with hummus and vegetable sauce 🌱	14,50€
Chicken filet with parsnip puree and smoked leek	15,50€
Rabbit from Skiathos island with tomato sauce and potato puree	22,00€
Local lamb slow cooked with Assyrtiko wine and baby potatoes	21,00€
Grilled rib-eye steak with edible charcoal and hot chantilly	31,00€
Tuna fish from Alonissos with "burnt" vegetables	25,00€
Sea bass fish filet with herbs fricassee and apple with celery puree	19,50€
Squid tagliatelle with zucchini and bottarga from Mesollogi	18,50€
Sea bream saute with onions cooked "stifado"	27,00€
Fish of the day filet with eggplant puree and wild steamed greens	24,00€

DESSERTS

Pineapple with orange sorbet and chocolate caviar 🌱	8,00€
The famous baklavas from Skiathos with walnuts and almonds 🌿 served with ice cream	8,00€
Chocolate moelleux with peanut butter served with vanilla ice cream 🌿	8,00€
Banana split with chocolate and vanilla ice cream	8,00€
Greek coffee parfait with hazelnut ganache or coffee ice cream 🌿	9,00€