



FLY ME TO THE MOON

Starter

TUNA CARPACCIO

Served with rocket, fennel, cherry tomatoes and ladolemono vinaigrette. GF
Lefkós by F ZEEN (Tsaousi, Sauvignon Blanc)

Middle

HOMEMADE SPINACH TAGLIATELLE

With beef fillet, cherry tomatoes, garlic and sage.
Gentilini Notes White (Sauvignon Blanc, Tsaousi)

Watermelon Sorbet

Main

GRILLED GROUPER FILLET

Served with veggies tabbouleh, asparagus, served with saffron sauce.
Thema Pavlidi White (Assyrtiko, Sauvignon Blanc)

BLACK ANGUS STEAK

With Homemade chips, grilled vegetables, served with red wine sauce. GF
Nemea Red (Agiorgitiko)

BEETROOT RISOTTO

With gorgonzola, pear, asparagus and walnuts. V
Gentilini Notes Red (Syrah, Agiorgitiko, Mavrodaphne)

Dessert

STRAWBERRY MACADAMIA

Mille-feuille. V

Prosecco

DARK CHOCOLATE TRUFFLES

Made with coconut milk and the finest dark chocolate coated in almond. GF,
VG
(Mavrodaphne Patron)

€90 per person | €120 with wine pairing

COCKTAIL OF THE DAY: FLOWER MOON

(Vodka, Mastiha, Pink Grapefruit juice, Lime, Prosecco)

