

Summer 2026



Dinner Menu

GF Gluten-free | V Vegetarian | VG Vegan | DF Dairy-free | N Nuts | SEA Fish / Seafood

Menu Note: Please inform our team of any allergies or dietary requirements. Some dishes may be adapted upon request.

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To Begin

Naturally Fermented Sourdough | €6

Extra virgin olive oil | oregano | olives

VG

Trilogy of Greek Spreads | €13

White tarama mousse | light garlic tzatziki | tyrokafteri with galotyri of Thessaly | handmade flatbread

SEA

Skopelos Cheese Pouches | €14

Skopelos feta | azan coulis | aryan sauce | garden herbs

V

Zucchini Croquettes | €14

Shrimp tartare | avocado cream

SEA

Mushroom Textures | €16

Duxelles | seasonal mushrooms | mushroom tea | sour mizithra foam

V | GF

Lobster Baby Gem | €46

Grilled baby gem | lobster tail | graviera cream | lemon-truffle sauce

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Raw

Mediterranean Ceviche | €26

Catch of the day | fresh vegetables | chili | white tarama | tomato consommé
GF | DF | SEA

Beef Tartare | €23

Sushi rice | crispy fylo | soy mayo dressing

Salads

Horiatiki Quartet | €18

Greek Salad | Galotyri of Thessaly | Horiatiki vinaigrette | handmade olive bread
V

Beetroot | €17

Green beans | blackberries | goat cheese | pistachio | raspberry vinaigrette
V | GF | N

Zucchini | €14

Zucchini & cucumber ribbons | avocado | pickled cauliflower | lemon-truffle dressing
V | GF

Quinoa | €19

Vegetables | shrimp | fresh greens | mango-passion fruit dressing | olive oil powder
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Risotto & Pasta

Pumpkin Orzo | €24

Shrimp | smoked pancetta | crispy prosciutto
SEA

Cacio e Pepe | €18

Pecorino | black pepper | hazelnut-truffle praline
V | N

Risotto Hünkâr | €26

Slow cooked beef | smoked eggplant | Metsovone saganaki bites
GF

Linguine alle Vongole | €24

Clams | chili | garlic | parsley | lemon | extra virgin olive oil
DF | SEA

Pappardelle Mushroom Ragù | €21

Garlic | cognac | soy truffle sauce
V

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Main Courses

Coq au Vin Croquette | €24

Braised poultry | local trahanas | vegetables | asparagus | corn hollandaise | coq au vin jus

Katsiki | €30

Artichoke cream | potato-carrot pavé | green peas | roasted goat jus

GF

Pork Fillet “Prasoselino” | €24

Celeriac cream | caramelised leeks | egg-lemon foam | burned leek powder | demi-glace

GF

Beef Fillet | €37

Eggplant cream | asparagus | smoked black pepper | sour mizithra foam | truffle demi-glace

GF

Fish “Stifado” | €32

Caramelised onions | seasonal greens | potato emulsion | stifado jus

GF | SEA

Salmon Fillet | €28

Seasonal greens | mushrooms | wasabi cream | crispy black rice | sesame | ouzo teriyaki

SEA

Tuna Fillet | €31

Beetroot couscous | grilled asparagus | lemon cream | sesame | ponzu sauce

SEA

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Desserts

Amygdaloto | €12

Traditional Skopelos almond dessert | rizogalo cream | fior di latte ice cream | melted caramel
V | N

Queen Pavlova | €12

Meringue | cheesecake with Madagascar vanilla | macerated red fruits
V | GF

Chocolate Spark | €14

Soft chocolate biscuit | chocolate ganache | dark chocolate ice cream | white chocolate sauce |
thyme | lemon | olive oil
V

Ice cream – per scoop | €4

Selection of ice cream and sorbet flavors
V

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