

e s t i a t o r i o



SPREADS | ALIFES

TZATZIKI true greek yogurt, cucumber, garlic 11

HUMMUS chickpea, olive oil, cumin 10

MELITZANOSALATA charred eggplant, lemon, parsley 11

TIROKAFTERI barrel-aged feta, roasted chili peppers 12

TARAMOSALATA bottarga, lemon, olive oil 10

TRIO OF SPREADS choice of three 23

ALIFES TASTING selection of all spreads 38

ICE-COLD MARKET VEGETABLES add on to any spread 12

CAVIAR SERVICE ORNOS SIGNATURE

GOLDEN OSETRA MP | **RUSSIAN OSETRA** MP | **KALUGA** MP
traditional garnish, warm pita, tiropita, zucchini chips

TASTING OF CAVIAR | MP

RAW | OMA

CHILLED OYSTERS ouzo cocktail, golden balsamic mignonette 24

MARINATED BIG-EYE TUNA finger lime, dill, pistachio oil 22

SEA URCHIN lemon, chives, aleppo pepper 27

HAMACHI kiwi salsa verde, serrano, dill 21

OMA TASTING big-eye tuna, sea urchin, hamachi 23

STARTERS | OREKTIKA

TIROPITA barrel-aged feta, sesame, black truffle honey 17

SAGANAKI lightly fried kefalograviera cheese 19

GRILLED OCTOPUS santorini capers, white beans, red onion 23

OUZO PRAWNS scallions, crushed tomato, feta 24

SALADS | SALATES

THE GREEK tomato, cucumber, red onion, olives, feta, capers 19

LITTLE GEM ROMAINE lemon-caper dressing, manouri cheese 16

'SPANAKOPITA' spinach, crispy phyllo, goat cheese 16

FISH MARKET

our fish selections are flown in daily from the mediterranean sea & pristine waters from the pacific & around the world

listed below are chef's suggested preparations that showcase the unique qualities & characteristics of each fish

upon request we offer a certain selection simply grilled whole over natural oak finished with oregano, lemon & santorini capers

PLEASE INQUIRE WITH OUR FISH SOMMELIER FOR RECOMMENDATIONS

MEDITERRANEAN SEA BASS · LAVRAKI

grilled · steamed greens 'horta' 53

LOBSTER · ASTAKOS

'athenian-style' pasta · fresh tomato, greek brandy 63

PETRALE SOLE · GLOSSA

phyllo-cruste · skordalia, asparagus, caviar sauce 62

MEDITERRANEAN SEA BREAM · TSIPOURA

salt-cruste · lemon zucchini 55

CLASSICS | KLASIKA

GRILLED LAMB CHOPS 'PAIDAKIA' cretan-style potatoes 63

BRAISED LAMB SHANK traditional greek pasta 'hilopites' 45

FILET MIGNON SOUVLAKI oak-roasted tomato & peppers, salsa verde 56

ROASTED LEMON CHICKEN cretan-style potatoes 37

WILD MUSHROOM MOUSSAKA eggplant, béchamel 34

SIDES | STIN AKRI

CRETAN-STYLE POTATOES olive oil, garlic 9

STEAMED WILD GREENS amaranth, spinach, chard 9

BROCCOLINI toasted garlic, preserved lemon, chili flake 11

MINA