



Homemade bread <sup>v</sup>	4	Cod croquettes	12
Fried mini green peppers <sup>v</sup> <sup>vc</sup>	9	red pepper dressing / roasted almonds	
walnut pesto		“Hortopita” <sup>v</sup>	9
Smoked, cured and pickled <sup>v</sup>	14	field green phyllo parcels / pomegranate molasses dressing / aged garlic	
tuna / sardines / octopus/ olives/ rock samphire / hyacinth bulbs		Sundried mackerel	12
Artisan Greek cheeses	18	salted lemon mayo / homemade pickles / seaweed	
fig chutney / buckwheat crackers / olive oil breadsticks		Grilled squid	14
Selection of Greek dips <sup>v</sup>	12	spiced chickpeas / piquant citrus dressing	
aubergine / feta / fish roe		“Striftaria”	15
Fava fritters	10	Cretan pasta/ bottarga/ seaweed / oyster cream	
tomato chutney / capers		Onion tart	12
Green beans	12	mutton prosciutto / almond / onion jus	
smoked tuna / tomato vinaigrette / qualli’s egg		Lamb club sandwich	14
Marinated anchovies	14	Braised lamb / aged cheese / spiced youghurt / onion rings	
wild greens / bell pepper dressing		“Matsata”	16
Louza ham	10	braised rabbit ravioli/ Syros gruyere sauce / tarragon	
smoked soft cheese / pickled melon / pollen		Barbequed mini skewers	20
Smoked eel	12	shrimps / free range chicken / sausage / pork	
vegetable mayo salad / cured egg yolk / pickled cucumber			
Tomato salad <sup>v</sup>	14	“Portokalopita” <sup>v</sup>	
Kasos island goat cheese / black olive		orange cake / fennel ice cream	
Barley salad <sup>v</sup> <sup>vc</sup>	12	8	
grilled courgettes / sundried apricots / summer truffle dressing		Chocolate <sup>v</sup>	
Aubergines <sup>v</sup>	14	chocolate cream / sour cherry brownie	
aged sheep’s cheese / wild garlic		9	
		Mastiha parfait <sup>v</sup>	
		pistachio / fyllo kataifi	
		9	
		Wild tastes of homemade ice creams and sorbets <sup>v</sup>	
		3	



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wild greek gastronomy

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