




Homemade bread 	4
Fried mini green peppers   walnut pesto	9
Smoked, cured and pickled 	14
tuna / sardines / octopus/ olives/ rock samphire / hyacinth bulbs	
Artisan Greek cheeses	18
fig chutney / buckwheat crackers / olive oil breadsticks	
Selection of Greek dips 	12
aubergine / feta / fish roe	
Fava fritters	10
tomato chutney / capers	
Green beans	12
smoked tuna / tomato vinaigrette / qualli's egg	
Marinated anchovies	14
wild greens / bell pepper dressing	
Louza ham	10
smoked soft cheese / pickled mellon / pollen	
Smoked eel	12
vegetable mayo salad / cured egg yolk / pickled cucumber	
Tomato salad 	14
Kasos island goat cheese / black olive	
Barley salad  	12
grilled courgettes / sundried apricots / summer truffle dressing	
Aubergines 	14
aged sheep's cheese / wild garlic	

Cod croquettes	12
red pepper dressing / roasted almonds	
“Hortopita” 	9
field green phyllo parcels / pomegranatte molasses dressing / aged garlic	
Sundried mackerel	12
salted lemon mayo / homemade pickles / seaweed	
Grilled squid	14
spiced chickpeas / piquant citrus dressing	
“Striftaria”	15
Cretan pasta/ bottarga/ seaweed / oyster cream	
Onion tart	12
mutton prosciutto / almond / onion jus	
Lamb club sandwich	14
Braised lamb / aged cheese / spiced youghurt / onion rings	
“Matsata”	16
braised rabbit ravioli/ Syros gruyere sauce / tarragon	
Barbequed mini skewers	20
shrimps / free range chicken / sausage / pork	

“Portokalopita” 	
orange cake / fennel ice cream	
8	
Chocolate 	
chocolate cream / sour cherry brownie	
9	
Mastiha parfait 	
pistacchio / fylo kataifi	
9	
Wild tastes of homemade ice creams and sorbets 	
3	



z o h ó s

wild greek gastronomy

M e n u

W e e k	