





z o h ó s



M e n u

Homemade bread ••	5	Cretan pasta bottarga / seaweed / oyster cream	16
Soup of the day	8		15
Smoked, cured and pickled tuna / sardines / octopus / olives /	15	Grilled squid chickpeas puree from Sifnos / piquant citrus dressing	
Artisan Greek cheeses and cold platter fig chutney from Kymi / buckwheat crackers / olive oil bread sticks	18	Aubergines aged sheep's cheese from Skyros / wild garlic "Matsata" braised rabbit ravioli / Syros gruyere sauce / tarragon	14 16
Selection of Greek dips aubergine / feta cheese / fish roe	12	Oxtail seasonals root vegetables / red wine jus	15
Smoked eel vegetable mayo salad / cured egg yolk	11	Lamb "kleftiko" braised lamb / aged cheese / spiced yoghurt / onion	15
Marinated anchovies wild greens / green pepper dressing	12	Pork terrine seasonal mushrooms / Cretan aged cheese	14
White bean salad smoked tuna / pickled tomato dressing / quail's egg	14	Calves sweetbreads leeks / sundried prunes Barbequed mini skewers	14 22
Heirloom beets smoked goat's cheese / candied walnuts / truffle vinaigrette	12	shrimps / pork / chicken / sausage	
"Hortopitakia" • • field green phyllo parcels / pomegranate molasses dressing / aged garlic	10	"Portokalopita" orange and phyllo bake / wild fennel ice cream	8
Onion tart from Karpathos ewe prosciutto / almond / onion jus	12	Chocolate ochocolate cremeux / smoked pear sorbet / hazelnut	9
Cheese phyllo parcels odate / roasted lemon chutney	11	Cinnamon tart ocaramelized milk / wild walnut ice cream	8
Cod croquettes Florina red pepper / roasted almonds	12	Ice creams • wild fennel / roasted almonds / goat's milk / walnut	3
Potato terrine egg yolk / spiced sausage dressing	11	Sorbets obergamot-mastiha / kumquat-vanilla / smoked pear	3