



Food Menu

MAINS

SOUVLAKI	115	WOODFIRED MIXED GRILL	190
Greek spiced chicken, pita, tomato, onion, tzatziki		Chicken, lamb, beef, pita, chips, dips	
BABY CHICKEN	140	PITA BURGER	120
Oregano potato, burnt lemon, Greek yoghurt		Greek fries, tomato, red onion, tzatziki	

SIDES

MEDITERRANEAN VEGETABLES v	50	BABY POTATOES v	50
OREGANO FRIES v	35	GRILLED ASPARAGUS v	60
TRUFFLE FRIES v	50		

DESSERTS

BAKED SALT CARAMEL TART	65	CHOCOLATE MOUSSE	65
Vanilla ice cream		Gold	
TRUFFLE PROFITEROLES v	65	CHEESECAKE	65
White chocolate and truffle cream, honey		Vanilla, lemon oil	
CHURROS	60	FRUIT PLATTER	75
Oregano sugar, chocolate			
MILLE FEUILLE	65	ICE CREAM & SORBET	60
Vanilla, caramel			
PAVLOVA	65		
Saffron cream, blueberry compote			

BREADS & PIZZAS

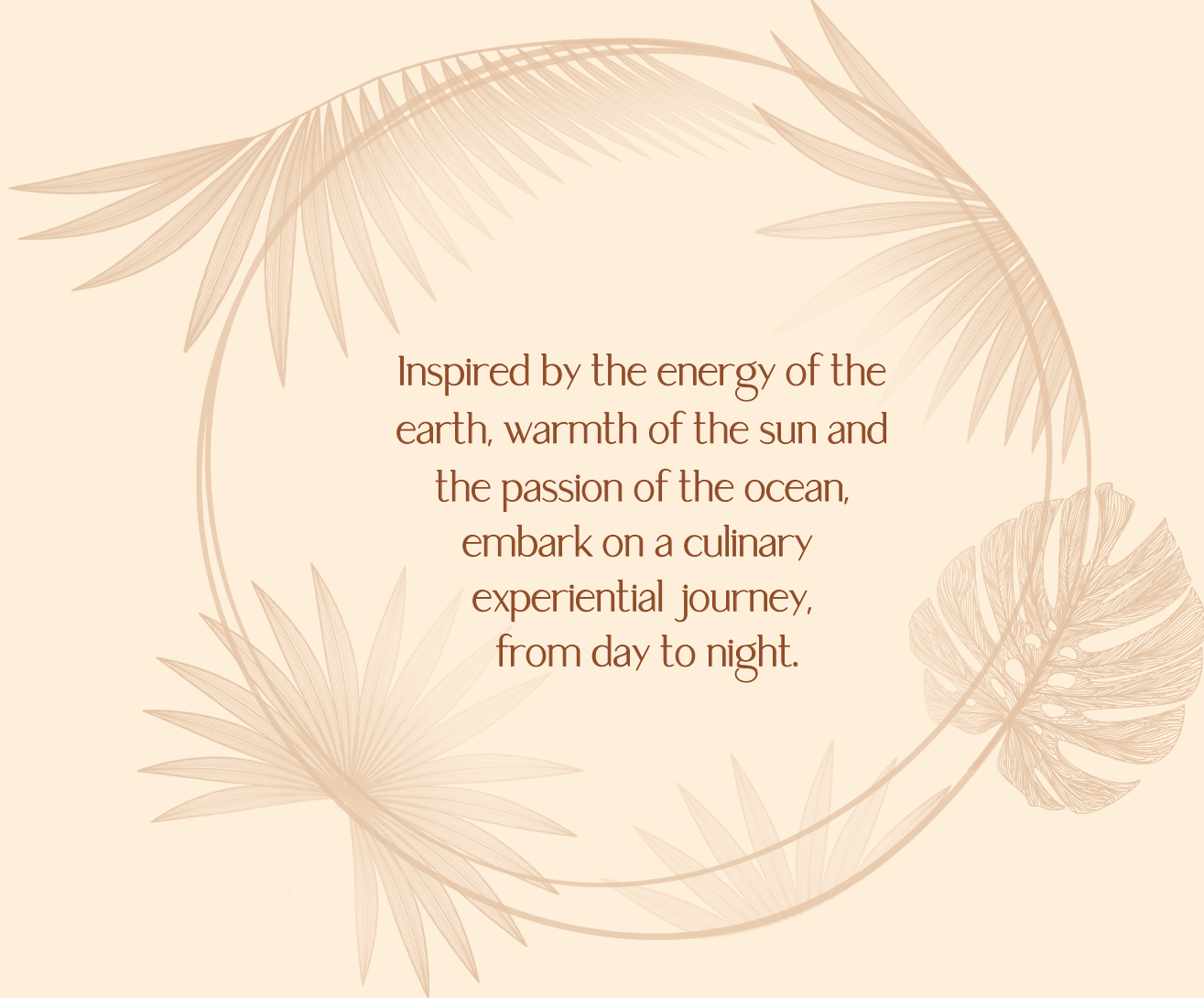
GRILLED PITA V Olive oil, oregano	25	GRILLED CHICKEN	85
		Burrata, pepper, olive, onion	
MARGHERITA V Mozzarella, basil	75	MIXED SEAFOOD	95
		Squid, prawn, mussel, buffalo mozzarella	
PIDE V Spinach, feta, tomato, paprika, oregano	60	PEPPERONI	95
		Mozzarella	
TRUFFLE V Burrata, mixed mushroom, thyme	140		
ADD CAVIAR 60			

MEAT

LAMB CHOPS 3pcs	230
RIBEYE 300g	350
STRIPLOIN 250g	250
TOMAHAWK	850

FISH & SEAFOOD

MUSSELS A 500g	145
1,000g	280
SALMON 200g	240
SEA BASS PROVENCAL 250g	240
WHOLE ROASTED SEA BASS 1.2kg	550



Inspired by the energy of the earth, warmth of the sun and the passion of the ocean, embark on a culinary experiential journey, from day to night.

DIPS

TZATZIKI V Greek yoghurt, cucumber, garlic, mint	45
MELITZANOSALATA N V Eggplant, pepper, herb	45
TARAMASALATA Cod's roe, garlic, labneh	45
BLACK OLIVE TAPENADE Greek olive oil	45
MEDITERRANEAN DIP PLATTER Tzatziki, melitzanosalata, taramasalata, black olive tapenade	160

MAKI

CUCUMBER V Avocado, carrot, daikon	65
SPICY CRAB Cucumber, tobiko	95
TORCHED SALMON TERIYAKI Caviar, cream cheese, avocado, cucumber	110
EEL Avocado, cucumber, black tobiko, unagi sauce	100
ULA Salmon, bluefin tuna, sea bass, unagi, crab, tobiko	110
SAFFRON DRAGON Eel, bonito flake, sesame	110
SPICY TUNA TRUFFLE Bluefin tuna, caviar, spicy mayo	140

RAW

OYSTERS per pc	25
BLUEFIN TUNA TARTARE Olive oil, shallot, coriander, crispy filo, oregano	140
BEEF TARTARE Olive, truffle, yoghurt, Greek spice	85

SALADS

DAKOS SALAD V Heirloom tomato, caper, oregano, carob rusk, Kalamata olive	70
GREEK V Tomato, cucumber, olive, onion, pepper, Greek feta, oregano, olive oil	75
BEETROOT V N Goat's cheese, pistachio, olive oil	80
BURRATA V Tomato, olive oil, balsamic	80
CRAB SALAD Baby gem, avocado, cucumber, datterino, red radish	90
TUNA NIÇOISE Green bean, Kalamata olive, sun-dried tomato, quail egg	95
CAESAR Poached chicken, baby gem, garlic pita, anchovy	80

TAPAS

GRILLED HALLOUMI V Lemon oil	25
CALAMARI Salt & pepper, saffron aioli	140
BABY SQUID Seaweed butter	85
TIGER PRAWNS Garlic, herb	95
SNAILS 6 pcs Pita	120
YEMISTA Minced lamb, pepper, rice, spiced tomato sauce, herb	70
LAMB KEBAB Tomato sauce, garlic yoghurt, Greek cheese, pickled cucumber	80
MEATBALLS Tomato sauce, Greek yoghurt, eggplant purée	95
WAGYŪ SLIDERS Truffle mayo, pickle	150

GYROS

HALLOUMI* V	65
CAULIFLOWER* V	65
PRAWN*	80
CHICKEN*	75
LAMB*	85
BEEF*	90

*Pita, Greek fries, tomato, red onion,
oregano, tzatziki

RICE & PASTA

TUFFOLI V Truffle cream, parmesan, chive	160
WHOLE WHEAT FUSILLI V Tomato, burrata, basil	115
RAVIOLI V N Ricotta, baby spinach, blue cheese sauce, nutmeg	170
VONGOLE Garlic, chili, olive oil, parsley	145
SEAFOOD RISOTTO A Clam, mussel, squid, shrimp, Greek cheese, herb	240
PASTITSIO Minced beef, tomato, spices, white sauce	110