

“Inspired by the energy of the earth, warmth of the sun and the passion of the ocean”

## DIPS

TZATZIKI D, G, V Greek yoghurt, cucumber, garlic, mint	50
TIROKAFTERI D, V Feta, grilled pepper, harissa, herb	55
BLACK OLIVE TAPENADE G Greek olive oil	50
TARAMASALATA E, G Cod's roe, garlic	50
MEDITERRANEAN DIP PLATTER D, E, G, N, S, SE Tzatziki, taramasalata, tirokafteri, black olive tapenade	170

## RAW

OYSTERS R, S per pc	25
BLUEFIN TUNA TARTARE G, F, R Olive oil, shallot, coriander, crispy filo, oregano, grilled pita	140
BEEF TARTARE G, D, E, R Olive, truffle, yoghurt, Greek spice, grilled pita	95

## MAKI

CUCUMBER D, SE, SO, V Avocado, carrot, daikon	70
CRUNCHY SHRIMP D, F, G, S, SO Corn tempura, unagi sauce, Parmesan	80
EEL & CRAB D, F, G, R, S, SO Avocado, cucumber, black tobiko, unagi sauce	105
SPICY TUNA F, G, R Truffle oil, crispy rice, chive	80
SPICY CRAB D, F, R, S, SO Cucumber, tobiko	95
TORCHED SALMON TERIYAKI D, F, R, SO Caviar, cream cheese, avocado, cucumber	115
SAFFRON DRAGON D, F, SE, SO Eel, bonito flake, sesame	115

## PIZZAS

GRILLED PITA G, V Olive oil, oregano	25
MARGHERITA D, G, V Mozzarella, basil	90
MEDITERRANEAN VEGETABLES D, G, V Mozzarella, chery tomato, onion, olive, artichoke, basil	85
TRUFFLE D, G, V Burrata, mixed mushroom, thyme	140
ADD CAVIAR F, R	60
GRILLED CHICKEN D, G Burrata, pepper, olive, onion	110
SPICY BEEF D, G Nduja, burrata	95

## SALADS

DAKOS SALAD D, G, V Heirloom tomato, caper, oregano, carob rusk, Kalamata olive	75
GREEK D, V Tomato, cucumber, olive, onion, pepper, Greek feta, oregano, olive oil	85
BURRATA D, V Tomato, olive oil, balsamic	90
TUNA NICOISE E, F Green bean, Kalamata olive, sun-dried tomato, egg	95
CAESAR D, F, G Grilled chicken, baby gem, garlic pita	90

## TAPAS

GRILLED HALLOUMI D, V Lemon oil	70
CALAMARI D, E, F, G Salt & pepper, yuzu aioli	75
BABY SQUID D, E, F Tomato and chili gemolata	75
TIGER PRAWNS D, F, S Garlic, herb	95
LAMB KEBAB C, D, E, G Tomato sauce, garlic yoghurt, Greek cheese, pickled cucumber	85
MEATBALLS C, D, E, G Tomato sauce, Greek yoghurt, eggplant purée	95
WAGYŪ SLIDERS D, E, G Truffle mayo, pickle	150

## GYROS

HALLOUMI* D, G, V	80
CHICKEN* D, G	90
LAMB* D, E, G	90
BEEF* D, G	95

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

## SEAFOOD

MUSSELS D, S 500g	145
1000g	280
SALMON D, F 200g	245
SEA BASS FILLET F 250g	245
WHOLE ROASTED SEA BASS F 1200g	555

## MEAT

BABY CHICKEN D, G, MU, N	150
LAMB CHOPS D, E, G, MU, N 4pcs	230
TENDERLOIN D 200g	300
RIBEYE D 300g	350
STRIPLOIN D 250g	250
TOMAHAWK D 1000g	850
WAGYŪ STRIPLOIN D Price per 100g	170

“embark on a culinary experiential journey, from day to night”

## PASTA & MAINS

TUFFOLI D, G, V Truffle cream, parmesan, chive	160
WHOLE WHEAT FUSILLI C, D, G, V Tomato, burrata, basil	125
VONGOLE D, G, S Garlic, chili, olive oil, parsley	145
LOBSTER COUSCOUS C, D, G, F, S Seafood bisque, chery tomato, burrata, olive crumb, herb	245
SOUVLAKI D, G, MU Greek spiced chicken, pita, tomato, onion, tzatziki	130
GNOCCHI BOLOGNESE C, D, E, G Spiced tomato sauce, Parmesan, basil	140
WOODFIRED MIXED GRILL D, E, G, MU, N Chicken, lamb, beef, pita, chips, dips	275

## SIDES

GRILLED ASPARAGUS D, V	60
GRILLED AUBERGINE V	50
GRILLED AVOCADO V	50
GRILLED ARTICHOKE V	55
MEDITERRANEAN VEGETABLES V	50
OREGANO FRIES D, G, V	45
TRUFFLE FRIES D, G, V	50

## DESSERTS

CHEESECAKE D, E, G, V Vanilla, lemon oil	70
GREEK ORANGE PIE D, E, G Filo pastry, syrup, vanilla ice cream	65
SANTA FE ROLL D, E, G Moist sponge, Brûlée cream, vanilla ice cream	65
MASCARPONE AND HONEY D, E, G, N Pear and thyme compote, white chocolate and pistachio coating, ice cream	65
CHOCOLATE TERRINE D, E, G Coffee cream, vanilla ice cream	65
FRUIT PLATTER V	75
ICE CREAM & SORBET D, E, N	60



*Food Menu*