

## COLD STUFF

- ▽ **HUMMUS**  
GF LEMON & GARLIC SCENTED SMASHED CHICKPEAS WITH TRADITIONAL TAHINI CREAM >> 7
- ▽ **TZATZIKI**  
GF LOW FAT YOGHURT, GARLIC & CUCUMBER >> 7,5
- ▽ **MELITZANOSALATA**  
GF SLOW-COOKED EGGPLANT, PARSLEY & GARLIC >> 8
- ▽ **FAVA FROM SANTORINI**  
GF FAVA BEAN CREAM WITH ONION AND LEMON >> 7,5
- TARAMAS**  
 FRESHLY PREPARED FISH ROE DIP WITH OLIVE OIL >> 9
- ▽ **SPREADS COMBO VARIETY**  
GF TARAMAS, TZATZIKI, FAVA & MELITZANOSALATA >> 24
- ▽ **NEAPOLITAN BRUSCHETTA**  
 TOMATOES, MOZZARELLA, GARLIC & FRESH BASIL >> 14,5
- TUNA TARTARE**  
 SPRING ONIONS, LEMONGRASS, CHIVES, GINGER & LIME DRESSING >> 35
- CEVICHE FISH OF THE DAY**  
 "TIGER'S MILK", AJI AMARILLO CHILI, KUMQUAT, BEETROOT, PURPLE POTATO CHIPS, FRESH ONIONS & CILANTRO >> 30
- SEA URCHIN SALAD**  
 FRESH SEA URCHIN FILLETS, CILANTRO, LEMON SEGMENTS & OLIVE OIL >> 60

BREAD & DIPS PER PERSON >> 5

GREEK OLIVE OIL 50 ML & VINEGAR 50ML ON REQUEST >> 4

## HOT STUFF

- ▽ **GREEK WILD GREENS SELECTION OF LOCAL WILD GREENS UPON AVAILABILITY >> (MARKET PRICE)**
- ▽ **KOLOKITHOKEFTEDES**  
 FRIED ORGANIC ZUCCHINI BALLS, GARDEN HERBS, SERVED WITH LEMON FLAVOURED YOGHURT >> 12
- ▽ **ZUCCHINI FRIES** SERVED WITH PEPPERMINT FLAVORED YOGHURT >> 13
- ▽ **CRISPY FRIES** HOMEMADE EXTRA CRISPY FRIES FROM NAXOS ISLAND >> 9
- ▽ **TRUFFLE & PARMESAN POTATOES**  
 HOMEMADE EXTRA CRISPY FRIES, TRUFFLE CREAM & GRATED PARMESAN >> 20
- SHRIMP SAGANAKI** MEDITERRANEAN SHRIMP, FETA CHEESE, FRESH LOCAL TOMATO SAUCE FLAVOURED WITH WINE >> 26
- ▽ **BAKED FETA** FETA CHEESE FROM LEMNOS, GREEN PEPPERS, TOMATOES, DRY OREGANO & SPICY "BOUKOVO" PEPPER >> 13
- ▽ **GRILLED TALAGANI**  
 TALAGANI CHEESE WITH ORANGE CHUTNEY >> 14
- ▽ **FIGS & GOAT CHEESE BRUSCHETTA** FRENCH GOAT CHEESE, LOCAL DRY FIGS & ONION MARMALADE ON AN EXTRA CRISPY RYE BREAD >> 18
- GRILLED OCTOPUS** CHAMPIGNON MUSHROOMS, CAPERS FROM TINOS ISLAND & AGED VINEGAR SAUCE >> 25
- \*DEEP FRIED CALAMARI**  
 GREEK AEGEAN SQUID IN A GOLDEN CRUST, WITH HOMEMADE AIOLI SAUCE >> 22
- \*GRILLED CALAMARI** GREEK AEGEAN SQUID MARINATED WITH EXTRA VIRGIN OLIVE OIL ON THE GRILL >> 21
- DIJON MUSSELS**  
 FRESH MUSSELS CATCH OF THE DAY SAUTÉED IN MUSTARD & LEMONGRASS STOCK >> 23
- STEAMED MUSSELS**  
 FRESH MUSSELS CATCH OF THE DAY IN HERB INFUSED WINE SAUCE >> 22

## SALADS & GRAINS

- ▽ **GREEK SALAD**  
 FETA CHEESE, ORGANIC TOMATOES, CUCUMBER, GREEN PEPPERS, DRY ONIONS, CAPERS, "KRITAMOS" RUSK, OREGANO & EXTRA VIRGIN OLIVE OIL DRESSING >> 15
- ▽ **DETOX KALE SALAD**  
GF BLACK & WHITE QUINOA, MESSINIAN RAISINS, ORANGE, POMEGRANATE, BROCCOLI, GREEN APPLES & GRAPEFRUIT DRESSING >> 22
- ▽ **BEETROOT SALAD**  
 MIXED LEAVES, COLOURFUL BEETROOT SLICES, CITRUS SEGMENTS, CARAMELIZED NUTS, GORGONZOLA CHEESE & POMEGRANATE DRESSING >> 18
- CAESAR'S SALAD**  
 ICEBERG LETTUCE, CORN-FED CHICKEN, FOCACCIA CROUTONS, PARMESAN FLAKES & ANCHOVIES DRESSING >> 25
- KALUA SALAD**  
 MEDITERRANEAN SHRIMP WITH MIXED LEAVES, ZUCCHINI, CARROTS, PINE NUTS, BASIL, MINT, CITRUS SEGMENTS, QUINCE, ROOT SLICES, DILL & MOSCATO WINE DRESSING >> 32
- ALONISSOS TUNA SALAD**  
 GREEK TUNA, CRISPY KALE, BABY GREEN LEAVES, BLACK CRETAN CHERRY TOMATOES, STRING BEANS & CRANBERRY DRESSING >> 27
- ▽ **QUINOA SALAD**  
GF CHOPPED TOMATOES, CHIVES, MINT, AVOCADO, CUCUMBER, LEMON & OLIVE OIL DRESSING >> 18
- STEAMED MIXED VEGETABLES**  
 VARIETY OF STEAMED GREEK VEGETABLES >> 17

## PASTA

- ▽ **ARRABBIATA SPAGHETTI**  
 CHERRY TOMATOES, GARLIC, CHILI >> 18  
 ...WITH SHRIMP >> 29
- CHICKEN BITES PENNE**  
 CORN-FED CHICKEN, MIXED VEGGIES, IN A RICH & CREAMY PARMESAN SAUCE >> 22
- ▽ **SALMON PENNE**  
 PENNE WITH SMOKED SALMON, BRIC AND VODKA SAUCE >> 25
- TOMATO & BASIL SPAGHETTI**  
 BASIL INFUSED TOMATO SAUCE & MOZZARELLA >> 19,5
- ▽ **PORCINI MUSHROOMS TAGLIATELLE**  
 CREAMY SAUCE, BUTTER & TRUFFLE OIL >> 24  
 ...WITH FRESH TRUFFLES >> 42
- SEA URCHIN TAGLIATELLE**  
 CHERRY TOMATOES, SWEET GARLIC & SEA URCHIN SAUCE >> 34
- TIGER SHRIMP SPAGHETTI**  
 FRESH TOMATOES, BISQUE SAUCE & MOSCATO WINE SAUCE >> 32
- GREEK MUSSELS LINGUINI**  
 CHOICE OF FRESH TOMATO SAUCE OR WHITE CREAMY SAUCE >> 24
- \*LOBSTER PASTA**  
 LOBSTER, TOMATOES CONFIT, BISQUE SAUCE, GARLIC  
 FOR ONE >> (MARKET PRICE)  
 FOR TWO >> (MARKET PRICE)

## RISOTTO

- SCAMPI MEDITERRANEAN SHRIMP**  
 BISQUE, GRAPPA SAUCE WITH A TOUCH OF CREAM >> 30
- TRUFFLE PORCINI MUSHROOMS,**  
 TRUFFLE OIL, SWEET GARLIC & DRY MARTINI SAUCE >> 29  
 ...WITH FRESH TRUFFLES >> 42
- \*MEDITERRANEAN LOBSTER & SAFFRON SAUCE**  
 LOBSTER TAIL, BISQUE & SAFFRON SAUCE >> 48

## THE GRILL

powered by **Jasper®**

**BEEF BURGER**  
FRESHLY GROUND BEEF, HERBS & SPICES >> 16  
...WITH GORGONZOLA CREAMY SAUCE >> 18

**\*USA FILLET STEAK**  
PREMIUM CHOICE OF BEEF TENDERLOIN >> 38

**CHICKEN FILLET**  
CORN-FED CHICKEN SCENTED WITH ROSEMARY  
>> 19.5

**KEBAB SKEWERS**  
FINE SELECTION OF GROUND BEEF & LAMB ON  
LEMONGRASS STICKS >> 22

**\*BLACK MARKET ANGUS**  
AUSTRALIAN RIB-EYE (MARBLING GRADE BETWEEN  
5 & 7) >> 62

**\*BLACK MARKET STRIP LOIN**  
AUSTRALIAN BLACK ANGUS >> 58

## -SIDES-

✓ **PARSLEY MASHED POTATOES**  
MADE WITH MILK BUTTER >> 15  
...WITH FRESH TRUFFLES >> 39

✓ **HOMEMADE CRISPY FRIES**  
EXTRA CRISPY FRIES FROM NAXOS  
ISLAND >> 9

✓ **SAUTÉED OR STEAMED VEGGIES**  
GF GARDEN SELECTION >> 10

## SURF

**CATCH OF THE DAY**  
SELECTION OF OUR DAILY CATCH SERVED  
WITH SAUTÉED VEGGIES >> (MARKET PRICE)

**\*GRILLED NORWEGIAN SALMON**  
FILLET WITH GRILLED VEGETABLES >> 26

**TUNA STEAK LOIN**  
YELLOW FIN TUNA, YUZU LIME SAUCE  
& GARLIC SCENTED SPRING ONIONS >> 38

## ... & TURF

**BEEF CUTS**  
PORCINI MUSHROOMS, TRUFFLE OIL  
& PARSLEY MASHED POTATOES >> 27

**CHICKEN FILLETS**  
SAUTÉED LEEK, WILD MUSHROOMS  
& JASMINE RICE WITH HERBS >> 20

## LAST BUT NOT LEAST

**BANOFFEE PIE**  
WITH WHIPPED CREAM & NUTELLA SAUCE >> 16

**ORANGE PIE** SERVED WITH ICE CREAM >> 17

**CHOCOLATE PIE** SERVED WITH ICE CREAM >> 18

**ALMOND SEMIFREDDO FROZEN CREAM**  
WITH ROASTED ALMONDS &  
CARAMEL SAUCE >> 14

**NUTELLA CRÈME BRÛLÉE**  
VANILLA SCENTED CREAM WITH CARAMELIZED  
BROWN SUGAR & NUTELLA SAUCE >> 14

**KALUA FRUIT PLATTER**  
CHOICE OF SEASONAL SUMMER FRUITS >> 30

## -SUSHI-

### STARTERS

EDAMAME SEA SALT / SPICY >> 8 / 10

\***SNOW CRAB TARTARE**  
SNOW CRAB, GREEN MASAGO,  
YELLOW TOBIKO, YUZU SAUCE >> 39

**PRAWN TEMPURA**  
5 PRAWNS ON A BED OF SPICY GARLIC MAYO  
& FRESH CHIVES >> 34

**SASHIMI PIZZA**  
TUNA SASHIMI, AIOLI SAUCE,  
TRUFFLE OIL, SEA SALT >> 43

**HAMACHI JALAPENO**  
4 PIECES OF FRESH YELLOWTAIL,  
JALAPENO RINGS, YUZU SAUCE >> 25

### MAKI 6 PIECES

TEKA MAKI WASABI, TUNA >> 14

AVOCADO MAKI AVOCADO, WHITE SESAME >> 10

SAKE MAKI WASABI, SALMON >> 12

SEA BASS MAKI WASABI, SEABASS >> 12

### GUNKAN 2 PIECES

UNI GUNKAN SEA URCHIN >> 24

IKURA GUNKAN BRIC CAVIAR >> 26

### NIGIRI PER PIECE

TUNA >> 5 / SALMON >> 4

EBI >> 4 / SEA BASS >> 4

### SASHIMI PER PIECE

SALMON >> 5 / TUNA >> 7 / SEA BASS >> 5

### URAMAKI "INSIDE OUT" 8 PIECES

\***SNOW CRAB CALIFORNIA** >> 30

SPICY TUNA >> 26

SALMON AVOCADO >> 25

SALMON LOVER >> 24

TRUFFLE TUNA >> 29

### KALUA SIGNATURE ROLLS 8 PIECES

**DRAGON ROLL** UNAGI, CUCUMBER,  
MANGO, TERIYAKI SAUCE >> 27

**TEMPURA ROLL** SHRIMP, ASPARAGUS >> 30

**SMOKED SALMON ROLL** SMOKED SALMON,  
CREAM CHEESE, CUCUMBER >> 31

**ROYAL ROLL** SHRIMP TEMPURA, SALMON,  
CREAM CHEESE >> 31

**HOT ROLL** \*SNOW CRAB, JALAPENO,  
CUCUMBER, SPICY SESAME >> 31

**ROCK 'N' ROLL** TUNA, ASPARAGUS,  
AVOCADO, CREAMY MAYO, SALMON,  
TERIYAKI SAUCE >> 30

**BRAZILIAN ROLL** WITH SALMON,  
CREAM CHEESE, CUCUMBER >> 28

**RAINBOW ROLL** BOILED SHRIMP, SALMON,  
TUNA, AVOCADO, CRAB, CUCUMBER >> 28

**NAGASAKI ROLL** SHRIMP TEMPURA,  
SALMON, CREAM CHEESE, BLACK SESAME,  
WASABI TRUFFLE, SWEET CHILI SAUCE >> 39

### COMBOS

**SMALL BOAT** 31 PIECES >> 80

SASHIMI: 1 TUNA, 1 SALMON, 1 SEA BASS

NIGIRI: 2 SALMON, 2 TUNA

ROLLS 24 PIECES: TUNA MAKI,  
SHRIMP TEMPURA, SMOKED SALMON

**BIG BOAT** 48 PIECES >> 130

SASHIMI: 2 TUNA, 2 SALMON, 2 SEA BASS

NIGIRI: 2 TUNA, 2 SALMON, 2 EBI

MAKI ROLLS 12 PIECES: TUNA, SALMON

URAMAKI ROLLS 24 PIECES: SPICY TUNA,  
SHRIMP TEMPURA, SALMON AVOCADO