

épico

Prozumenio Psomi 'H Pita

Sourdough or Pita bread with mini tzatziki dip and extra virgin olive oil

10€

MEZEDES STARTERS

VEGETARIAN

Traditional Spreads Platter

tzatziki, tirokafteri, taramosalata, ajvar, grilled pita bread, pickled green peppers and cherry tomatoes

36€

GF

Chtapodi Savoro

Octopus Savoro

with garlic, wine vinegar, raisins and pine nuts

30€

GF

Gemisto Calamari

Stuffed Grilled Kalamari

with spicy feta mousse and green salad

30€

Mpiftekakia

Mini Burgers

with pita bread, tirokafteri and country fries

29€

Burrata Saganaki

with fresh tomato sauce and summer vegetables

26€

Marinarismeno Lauraki

Sea Bass Carpaccio

with citrus, fresh herbs and extra virgin olive oil

30€

Zesto Mosxarisio Karpatsio

Hot Beef Carpaccio

with cherry tomatoes, arugula and San Mixali cheese from Syros

48€

SOUPA SOUPS

Psarosoupa Veloute

Rockfish Soup Velouté

with Saffron, fresh fish of the day and prawns

26€

SALATES SALADS

VEGETARIAN

Choriatiki Salata

Traditional Greek Salad

tomato, feta cheese, cucumber, onions, olives and carob rusks

25€

GF, VEGAN

Superfood Salad

with quinoa, cherry tomatoes, sweetcorn, blueberries,
avocado, green leaves and passion fruit dressing

25€

VEGETARIAN

Burrata

served with grilled red pepper from Florina,
cherry tomatoes and balsamic pearls

26€

VEGAN

Prasini Salata

Green Salad

with avocado, cherry tomatoes, cucumber, fresh herbs and olive
oil lemon dressing

25€

Add chicken 14€ | prawns 18€

ZYMARIKA PASTA RISOTTO

Astakomakaronada

Lobster Pasta

with fresh tomato sauce, garlic, basil and lobster broth

79€

Makaronia Me Kima

Bolognese Pasta

with slow cooked beef ragu

34€

VEGETARIAN

Bucatini Pasta Cacio e Pepe

with fresh truffle

34€

GF

Scallop Risotto

with lemon and asparagus

38€

PSARI FISH

GF

Fileto Psariou

Filleted Fresh Fish

with mashed potatoes, cherry tomatoes and capers

42€

GF

Sfurida Avgolemono

Grouper Fillet

with bread crust, zucchini and egg - lemon sauce

50€

GF

Olokliro Psari Hmeras

Fresh Fish of the Day / kg

grilled vegetables and lemon-olive oil dressing

150€

KREATIKA MEATS

GF

Kotopoulo Fileto

Chicken Breast

with farro, mushrooms and sweet corn

38€

Magoulo Mosxou Pastitsada

“Pastitsada” Veal Cheeks

with pasta, beurre noisette and Feta cheese

46€

Arni sti Gastra

Lamb in Clay Pot

with eggplant-red pepper ragout croquette and Mykonian yoghurt

44€

GF

Fileto Mosxarisio

Beef Filet Mignon

with mushrooms, green asparagus, baby potatoes ragout and fresh black truffle

72€

GARNITOURES

SIDE ORDERS

GF, VEGETARIAN

Patates Fournou

Roasted Baby Potatoes

with garlic, butter and thyme

12€

GF, VEGAN

Psita Laxanika

Grilled Summer Vegetables

with extra virgin olive oil

14€

GF, VEGAN

Patates Tiganites

Country Fries

with herbs

12€

GF, VEGAN

Rizi

Basmati Rice

with olive oil, lemon zest and herbs

10€

Dipakia

Greek Traditional Dips

available options: tzatziki, tarama, tirokafteri, ajvar

6€ / dip

EPIDORPIO

DESSERTS

Zesto Biskoto Soft Cookies

with chocolate chips, hazelnuts and vanilla ice cream
25€

Rizogalo Rice Pudding Crème Brûlée

with mango, passion fruit and tonka beans ice cream
20€

VEGETARIAN

Sokolatina Chocolate Ganache

with raspberry sorbet
24€

Tiramisu

coffee cremeux and ice cream espresso
20€

Seasonal Fruit Plate

22€

Fresko Pagoto kai Granita Selection of Artisanal Ice Cream and Sorbet

8€ / per scoop

épico

Below is the list of officially recognized food allergens.

If you have an allergy to any of the following, kindly inform our service team so they can assure the safety of your meal.

eggs-gluten-milk-peanuts-sesame-nuts fish-celery-crustaceans-mustard cereal-soy-lupin-sulfites-molluscs.

All our prices are in euros and inclusive of 24% VAT and all legal taxes.

Consumer is not obliged to pay if the notice of payment (Receipt-Invoice) has not been received.