

NYE 2023 PRIX FIXE MENU

FIRST COURSE

BEGGAR'S PURSE

Filo envelope filled with manouri cheese, Kefalonia honey, pink peppercorn

SECOND COURSE

CHOICE OF

LOBSTER BISQUE SOUP

GRILLED OCTOPUS

Black Lava, red onion and dill gremolata

CRISPY CALAMARI

Flash-Fried, marinara, herb aioli

FILET MIGNON SOUVLAKI

Harissa giaourtlou

TRADITIONAL GREEK SALAD

Tomatoes, cucumber, red onion, aged Feta, EVOO

MAIN COURSE

CHOICE OF

GRILLED LAMB CHOPS

Sweet potato mash

FAROE ISLANDS SALMON

Grilled cauliflower, raisins, parsnip purée

MONK FISH

Peskandritsa 'Giouvetsi'

DOVER SOLE 'A LA ROYALE'

Fettuccini, brown butter, brandy-braised
King Prawn

MUSHROOM RISOTTO

Saffron cream, Naxos Island graviera

FILET MIGNON

Beef Tenderloin

ADD BRAZILIAN LOBSTER TAIL + \$15

DESSERT

KARYDOPITA

Walnut sponge, Masticha ice cream

SOKOLATINA

Chocolate cream cake

FIG PARFAIT

Raspberry sauce

\$155 PER PERSON
20% SERVICE ADDED TO ALL CHECKS