

TAPAS BAR MENU

BITTER BERRIES

*Campari, Orange liquor
Strawberry Rhubarb soda
συνοδεύεται με*

CRYSTAL BREAD

*στρείδι | λούζα Τήνου
pickled herbs*

20€

GOLD DUST NEGRONI

*Tanqueray infused mushroom,
Pine liqueur, Gentiane
συνοδεύεται με*

ΓΑΛΑΤΟΨΩΜΟ

*ουρά μόσχου παστιτσάδα μαγιονέζα
γαρίδας | puffed potato*

20€

LEMON LEAF

*Don Julio blanco,
Lemon leaf, parsley salt
συνοδεύεται με*

TOSTADA ΠΑΤΑΤΑΣ

καλαμπόκι | καπνιστό βούτυρο

19€

YELLOW MARTINI

*Aged tsipouro, fermented
pineapple, Topinambur
συνοδεύεται με*

ΦΑΒΑ

*καπνιστή σαρδέλα
κρεμμύδι | κάπαρη*

18€

LEMON LEAF

*Don Julio blanco,
Lemon leaf, parsley salt
συνοδεύεται με*

ΓΡΑΒΙΕΡΑ ΜΕ ΤΡΟΥΦΑ

BIO ΜΑΥΡΟΣ ΧΟΙΡΟΣ

19€

HAZELNUT MARTINI

*vodka, hazel honey
cacao nibs
συνοδεύεται με*

ΓΑΛΑΤΟΠΙΤΑ

18€

TAPAS BAR MENU

BITTER BERRIES

*Campari, Orange liquor
Strawberry Rhubarb soda
accompanied with*

CRYSTAL BREAD

*oyster | "Louza" from Tinos island
pickled herbs*

20€

GOLD DUST NEGRONI

*Tanqueray infused mushroom,
Pine liqueur, Gentiane
accompanied with*

MILK BREAD

*oxtail "pastitsada"
shrimp mayo | puffed potato*

20€

LEMON LEAF

*Don Julio blanco,
Lemon leaf, parsley salt
accompanied with*

POTATO TOSTADA

corn textures | smoked fresh butter

19€

YELLOW MARTINI

*Aged tsipouro, fermented
pineapple, Topinambur
accompanied with*

FAVA

*smoked sardines
caramelized onion | caper*

18€

LEMON LEAF

*Don Julio blanco,
Lemon leaf, parsley salt
accompanied with*

GRUYERE OF CRETA TRUFFLE

BIO IBERICO PORK

19€

HAZELNUT MARTINI

*vodka, hazel honey
cacao nibs
accompanied with*

TRADITIONAL MILK PIE

18€

**DEGUSTATION
TAPAS
WITH COCKTAIL
PAIRING**

YELLOW MARTINI
*Aged tsipouro,
fermented pineapple,
Topinambur*

ΦΑΒΑ
*καπνιστή σαρδέλα
κρεμμύδι | κάπαρη*

BITTER BERRIES
*Campari, Orange liquor
Strawberry Rhubarb soda*

CRYSTAL BREAD
*στρείδι | λούζα Τήνου
pickled herbs*

GOLD DUST NEGRONI
*Tanqueray infused mushroom,
Pine liqueur,
Gentiane*

ΓΑΛΑΤΟΨΩΜΟ
*ουρά μόσχου παστιτσάδα
μαγιονέζα γαρίδας | puffed potato*

LEMON LEAF
*Don Julio blanco,
Lemon leaf,
parsley salt*

**ΓΡΑΒΙΕΡΑ ΜΕ ΤΡΟΥΦΑ
ΒΙΟ ΜΑΥΡΟΣ ΧΟΙΡΟΣ**

HAZELNUT MARTINI
*vodka, hazel honey
cacao nibs*

ΓΑΛΑΤΟΠΙΤΑ

Τιμή μενού κατά άτομο **36,00 €**

**DEGUSTATION
TAPAS
WITH COCKTAIL
PAIRING**

YELLOW MARTINI
*Aged tsipouro,
fermented pineapple,
Topinambur*

FAVA
*smoked sardines
caramelized onion | caper*

BITTER BERRIES
*Campari, Orange liquor
Strawberry Rhubarb soda*

CRYSTAL BREAD
*oyster | “Louza” from Tinos
island | pickled herbs*

GOLD DUST NEGRONI
*Tanqueray infused mushroom,
Pine liqueur,
Gentiane*

MILK BREAD
*oxtail “pastitsada”
shrimp mayo | puffed potato*

LEMON LEAF
*Don Julio blanco,
Lemon leaf,
parsley salt*

**GRUYERE OF CRETA TRUFFLE
BIO IBERICO PORK**

HAZELNUT MARTINI
*vodka, hazel honey
cacao nibs*

TRADITIONAL MILK PIE

Menu price per person **36,00 €**