

THE GREEK SHARING TABLE

OUR SHARING PHILOSOPHY: In Greece, dining is about bringing people together.

We invite you to choose a variety of dishes for the whole table to share and enjoy the authentic Greek way.

Roasted Potato "Ofiti" 9

Baked potato / Cretan staka mousse / Cretan smoked pork "sygolino" / aromatic herbs

Warm Cretan Salad 11

Wild leafy greens / cherry tomatoes / spring onion / potatoes / citrus-olive oil dressing

Cherry Tomatoes 12

Cherry tomatoes / Cretan mizithra cheese / house-pickled leaves / spring onion / Cretan olive oil

Greek "Spinach Pie" salad 12

Spinach leaves / feta cheese / crispy phyllo / fresh herbs / sesame seeds

Imam Byaldi 11

Eggplant / tomato sauce / onion chips / roasted hazelnuts / feta cheese

Grilled sun-dried Octopus 14

House-pickled kritamo / capers leaves / white fish roe cream / citrus-olive oil dressing

Bonito "Lakerda" 14

Lightly cured Aegean bonito fish / seaweed / sea urchin dressing / capers / citrus zest

Beef Carpaccio 15

Raw beef / cherry tomatoes / Cretan graviera cheese / house-pickled leaves / dried fig / Cretan olive oil with truffle

Kreatotourta 17

Slow-cooked lamb / local cheeses / Cretan staka / fluffy dough

Traditional "Trahanas" 14

Risotto-style traditional Greek grain / wild mushrooms / feta cheese / truffle oil

Traditional Cretan "Pilafi" 15

Risotto cooked in lamb broth / Cretan staka butter / lamb chunks / Greek yogurt.

Pastitsio-Style Pasta 16

Cretan pasta "skioufichta" / slow-cooked beef / béchamel

Chicken with "Hilopites" 15

Slow cooked chicken / traditional Greek egg pasta "Hilopites" / tomato and wine sauce / aged anthotyros cheese

Shrimp Pasta 16

Pasta / sautéed shrimp / sea urchin dressing / fresh herbs / lime zest

Sage and Leek Chicken 16

Chicken / leek confit / onion crisps / sage sauce / celery root and carrot puree

Sea Bass "Avgolemono" 17

Steamed sea bass fillet / green beans / avgolemono sauce

Aegean Catch of the Day 18

Fresh fish fillet / traditional Cretan "tsigariasta" (wild greens pan-fried with onions, tomato and aromatic herbs)

Cretan roasted lamb "Ofito" 21

Slow-roasted lamb / Cretan oregano / fried potatoes / Cretan staka butter.

Beef Striploin 29

Tagliata-style sliced beef striploin / truffle mashed potatoes