

Josif Giannitsopoulos

Degustation Menu

DINNER ALA CART MENU

STARTERS

PRAWN "SAGANAKI"
WITH OUZO, TRAHANOTO, TOMATO, BISQUE AND
GRATED FETA CHEESE

CHAMPAGNE MUSSELS "AXNISTA"
MUSSELS WITH CHAMPAGNE, OYSTER LEAVES,
LEMON JUICE, TARRAGON, SPINACH OF THE
GARDEN, AFFILA CRESS

MULLETS MARINIE
CRISPY CAPER, ICE PLANT, SALICORNIA, SMITH
APPLE & SALAMI'S OIL FROM LEYKADA

GROUPE CARPACCIO
MANGO, PASSION FRUIT, TAHINI-ORANGE ICE
CREAM & FRESH CORIANDER

LANGOUSTINE DOLMA
GREEN RUMEX, LANGOUSTINE, BIO QUINOA,
BOTTARGA & SHELLFISH'S EGG LEMON SAUCE

LANGOUSTINE CARPACCIO
CUCUMBER GEL, OYSTER, SOUR CREAM & BELUGA
CAVIAR

TUNA TARTARE
YUZU MAYO, SMITH APPLE WITH AVOCADO CREAM
AND BOTTARGA POWDER AND PONZU SAUCE

CAULIFLOWER PANNA COTTA
SEA URCHIN, FRESH TRUFFLE & SUMAC

SMOKED EEL
BERGAMOT ORANGE WITH BEETROOT, TIGER MILK
AND AROMATIC HERBS OF OUR GARDEN

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VEAL TARTAR

BELUGA CAVIAR, SEASON'S ROOTS PICKLED &
MUSTARD ICE CREAM

MOUSAKA

SLOW COOKED BEEF, EGGPLANT, PARMESAN FOAM
AND CHIPS POTATOES

BEEF CARPACCIO

ROCKET, PARMESAN FLAKES, VINAIGRETE TRUFFLE,
HARRY SAUCE

VEGETARIAN CHOISES

"SPANAKOPITA"

SPIRULINA TART, WITH GREENS OF THE GARDEN,
AVOCADO, GREEN APPLE

STUFFED TOMATO

GAZPACHO SOUP, CHERRY, VARIETY OF TOMATOES,
GREEN OLIVES POWDER, HERBS OF THE GARDEN.

AJO BLANCO

COCO, GRANITA PINE APPLE AND BASIL

VEGETARIAN EXPLOSION

RISOTTO WITH SEASONAL VEGETABLES AND
SAFFRON BROTH

PEAS

BAKED CORN AND BLACK BUTTER

MORELS SLOW COOKED

BLACK TRUMPET MUSHROOM CONSOMMÉ, FAKE
TARO ROOT RISOTTO AND TOFU CREAM

BURRATA NATURAL

MULTICOLOR BEETROOTS, SHALLOT ONIONS, BASIL
OIL AND CRUMBLE OF CITRUS FRUITS

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SALADS

BEETROOT SALAD

TRICOLOR BEETROOTS, "KATIKI" GOAT CHEESE MOUSSE, BOTTARGA, CARAMELIZED WALNUTS, SPINACH LEAVES AND POMEGRANATE DRESSING.

THE SEAFOOD

MIX SALAD WITH SHRIMP, MUSSELS, OCTOPUS, CALAMARI, ONION, PARSLEY, LETTUCE TENDER SPINACH, FRESH FENNEL, PEACH AND CITRUS FLAVORED VINAIGRETTE.

THE GARDEN

HARICOTS, BROCCOLI, ESCHALOT PICKLED, SMOKED ALMONDS, BURNED CREAM, ORANGE FILLETS, LETTUCES, TRICOLOR CHERRIES TOMATOES, LIME DRESSING AND OLD GRAVIERA CREAM

"HORIATIKI" GARDEN

CUCUMBER GRANITA, TRICOLOUR CHERRIES TOMATOES, AGED FETA CHEESE, WATERMELON'S WATER & MINT

CAPRESSE

BURRATA CHEESE, VARIETY OF TOMATOES, PISTACHIO, STRAWBERRIES & BASIL

ITALIANA

ROCKET, PEAR PICKLED, PARMESAN, PROSCIUTTO, CHERRY TOMATOES, FIG DRESSING

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RISOTTI & PASTA

LANGOUSTINES ORZO PASTA
ORZO PASTA, LANGOUSTINE & SMOKED CALAMAR
CREAM

SEA URCHIN'S TAGLIOLINI
STUFFED SEA URCHIN WITH TAGLIOLINI, RED
PEPPERCORN & WHITE TARAMA'S MOUSSELINE

LOBSTER AGUACHILE
LOBSTER, RASPBERRIES, IBISCUS, SEAFOOD RAVIOLI
AND OSCIETRA CAVIAR

VEAL CHEEK RISOTTO MILANESE
VEAL CHEEK, CACAO BEANS, MARSALA WINE &
SAFRAN, SUMMER TRUFFLE

SPINACH RISOTTO (VG)
GREENS, COTTAGE CHEESE AND ASPARAGUS

FOREST RISOTTO (VG)
WITH BLACK TRUMPET, MORELS, PORCINI,
PORTOBELLO, PANKO NOISETTE AND TRUFFLE

PASTICHIO
HANDMADE RAVIOLI STUFFED WITH SLOW
COOKED BEEF CHEEK, TRUFFLE BÉCHAMEL

ARTICHOKES ALA POLITA (VG)
YUZU, ROSEMARY AND STUFFED ARTICHOKE
RAVIOLI

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MEAT

PORK IBERICO CHOP "PRASO-SELINO"
WITH TEXTURES OF LEEK, CHARCOAL CELERIAC
ROOT, CELERY EMULSION, CELERY-YEAST SAUCE &
HERBS

LAMB FRENCH CHOP
WITH FETA FOAM, LAMB JUS, ARTICHOKE, TEXTURES
OF TOPINAMBOUR ROOT

ORGANIC BABY CHICKEN "KRASATO"
ORGANIC BABY CHICKEN WITH GREENS, POTATOES
CHIPS, FOIE GRASS CREAM, PAK CHOI, GOLDEN
CHANTERELLE MUSHROOM & PÉRIGORD SAUCE

LAMB
ORANGE GRAVY, RAS EL HANOUT, GREEN PEAS &
VEGETABLES BABY

BROILER BLACK CHICKEN
STUFFED WITH HALLOUMI CHEESE, SUN DRIED
TOMATO, GRAPEFRUIT BEARNAISE & STUFFED
PADRON PEPPER

CREEKSTONE PRIME RIB EYE
POTATOES CHIPS, BUTTER VEGETABLES & GREEN
PEPPER GRAVY SAUCE

WAGYU BEEF FILLET WITH TRUFFLE, WHITE
EGGPLANT, ASPARAGUS, SPINACH TERRINE AND
PERIGORD SAUCE

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FISH

CORVINA “KAKAVIA”
WITH CABBAGE “DOLMA”, CLAMS, FISH SOUP WITH
SPIRULINA, TAMARIS FLOURS, GRANITA PEAS AND
BOTTARGA GREEK CAVIAR

GROUPEL FRICASSEE
GROUPEL FILLET, SALICORNIA, APPLE & VONGOLE
SAUCE

WILD SEA BASS
WILD SEA BASS FILLET, ORANGE SAUCE, GREEK
CHICORY & SUMMER HERBS

SALMON
ASPARAGUS, KALE, BEURRE BLANC WITH GINGER

CALAMAR
CHAMPAGNE SAUCE, COULIFLOWER, PEACH

OCTOPUS STIFADO
GREENS OLIVES, FAVA & PICKLED ONIONS

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DESSERTS

TAPIOCA PUDDING
COCONUT MILK, BEE HONEYCOMB AND RUBY
CHOCOLATE TUILE

PIÑA COLADA
COCONUT ICE CREAM, LIME BISCUIT & SALTED
CARAMEL

TIRAMISU
PELARGONIUM & GREEK COFFEE

CHERRY'S LOVEAT
RED WINE, ORANGE, PEPPER AND PISTACHIO
SORBET

ORANGE PIE
COCONUT-MANDARIN CREME, RUBY CHOCOLATE,
ARBARORIZA COULI & ORANGE WHITE
CHOCOLATE ICE CREAM

BASQUE CHEESECAKE
STRAWBERRIES, TONKA, FERRERO ICE CREAM

ANATOLITIKO HALVA
RAISIN, ROASTED SESAME, ROSE WATER,
CARAMELIZED PHYLLO & TAHINI ICE CREAM

CHOCOLATE LEAVELS
CHOCOLATE TART WITH NAMELAKA CARAMEL
CHOCOLATE, CHOCOLATE SPONGE, HAZELNUT
CARAMELIZED & WHISKY

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