

Josif Giannitsopoulos

Degustation Menu

GREEK FUSION MENU

SPANAKOPITA

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

MOUSSAKA

SLOW COOKED BEEF, EGGPLANT, PARMESAN FOAM
AND CHIPS POTATOES

MANGO & PASSION SORBET

LANGUSTINE GIOUVETSI

IBISCUS, RASPBERRIES, SEAFOOD RAVIOLI &
GREEK TARAMA CREAM

OR

PORK IBERIKO "PRASOSELINO"

WITH TEXTURES OF LEEK, CHARCOAL CELERIAC
ROOT, CELERY EMULSION, CELERY-YEAST SAUCE
& HERBS

ORANGE PIE

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

Tip: The above menus are indicative. These dishes can be adapted, based on your particular preferences, to create a bespoke menu just for you