

STARTERS

Tzatziki 14

Yogurt, dill
(GF, VT)

Tarama 16

Fish roe dip
(DF)

Hummus 14

Sumac, pomegranate
(DF, GF, VT, VG)

Cycladic Salad^{SD} 22

Tomatoes, olives, capers from Paros, oregano,
Milos soft cheese
(GF, VT)

Caesar Salad 25/29

Romaine lettuce heart, parmesan dressing,
parmesan, croutons
Choice of: Chicken / Shrimps

Burrata 24

Grilled peach, fresh basil, tomato sauce, croutons
(VT)

Vegetable Poke Bowl 22

Rice, zucchini, mint, parsley, Santorini chloro cheese,
green beans, spring onion, yogurt sauce
(GF, VT)

Grilled Meatballs 25

Tomato sauce
(DF)

Ladenia^{SD} 24

Traditional Cycladic flatbread, tomato,
local island cheese
(VT)

Fried Calamari 24

Chili mayo

MAIN

Traditional Milos Pasta with Mushrooms^{SD} 28
(VT)

Conchiglie with Shrimp Sauce 39
Fresh tomato, mussels, octopus, dill
(DF)

Fried Chicken 31
Fresh potatoes, mesclun salad
(DF)

Grilled Beef Patty 34
Tandoori yogurt, pita bread, onion, tomato,
hot pepper, sumac, parsley

Black Angus Ribeye Steak 55
Butter sauce, aromatic herbs
(GF)

Fish Fillet of the Day 40
Tomato pesto, sesame, baked potatoes
(GF)

SNACK CORNER

Club Sandwich with Organic Chicken 28
Organic chicken, tomato, graviera cheese,
lettuce, mayonnaise, Naxos fries

Smash Burger 29
Double Black Angus beef patty, brioche bun,
iceberg lettuce, onion, aged cheddar,
homemade mayonnaise

Lobster Burger 37
Chili avocado sauce, lime, Naxos fries

Crispy Kebab Tacos 23
Spicy yogurt, smoked flavor, pickled red onion

Vegan Smash Burger 24
Grilled portobello mushroom, pickled onion,
tomato, iceberg lettuce, vegan mayo
(DF, VG, VT)

DESSERTS

Kourkoubinia Fior di Latte 17

Crispy phyllo kourkoubinia, cinnamon syrup,
Fior di Latte gelato
(VT)

Chocolate Pie 17

Traditional Greek chocolate pie, chocolate syrup,
coffee and rum notes, cardamom ice cream
(VT)

Strawberry Charlotte 19

Vanilla and elderflower diplomat cream, strawberry confit,
strawberry sorbet

Seasonal Fresh Fruit Platter 16

(VT, DF, GF, VG)

Ice Cream and Sorbet Selection 12

DF: Dairy-Free, GF: Gluten-Free, VT: Vegetarian, VG: Vegan SD: Signature Dish

Embracing a sustainable culture, our menu is created with locally and sustainably sourced produce. The olive oil used in our fare is organic and collected in Epidaurus, Peloponnese, our vegetables are bio and garnered locally, while all our fish originate from the region of the Cyclades.

Food on this menu may contain traces of nuts and gluten. Please ask our associates for further clarifications.

We welcome inquiries from customers that wish to know whether any dishes contain particular ingredients. Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.