



— EOS TASTING JOURNEY —

Chef's Welcome

Our Bread Selection with its Sides

Oysters

Fresh Oysters, Green Apple Snow, EVOO

Greek Red Prawns

Prawn Carpaccio, strawberries in different textures, red rose,
fresh cheese, crispy donut

+20€ Greek Ossetra caviar

“Ntolmas” From the Sea

Smoked eel, cabbage, shellfish and rockfish cream, Symi island shrimps,
crispy kale, avgolemono sauce

Crayfish & Beef

Homemade gnocchi, crayfish, beef ‘Bresaola’, Naxos gruyere,
bisque sauce, pine nut biscuit

Cod “Fasolada”

Traditional bean sauce, bottarga, mussels, smoked trout,
red pepper puree, fresh pickles, celery oil

Beef Tenderloin

Black Angus beef tenderloin, black truffle potato terrine,
Santorinian sun-dried tomato pesto, black garlic sauce,
Greek summer black truffle

+40€ Greek organic Wagyu (150g)

Pre-Dessert

Yogurt, Honey and Walnuts

White chocolate cream, honey tuile, crispy walnut, lemon gel,
yogurt ice cream

Choux, Salted Caramel & Chocolate

Choux filled with salted caramel ganache, vanilla ice cream
Greek coffee & Vinsanto sauce, 24k gold

Tasting Menu 160€ per Person

Wine Pairing 90€ per Person

Please inform our staff of any allergies or dietary restrictions.

Tasting menu is designed to be enjoyed by the whole table.

