



*Welcome to EOS, where culinary artistry meets the vibrant essence of the Aegean sun.
At EOS, our philosophy is rooted in the celebration of life's most luminous moments, inspired by the dawn's
first light and the warmth it brings. Named after the Greek goddess of the dawn, our restaurant
embodies the spirit of new beginnings and endless possibilities.
Our culinary approach is a harmonious blend of tradition and innovation.
We honour classic techniques while embracing contemporary twists,
resulting in a menu that is both familiar and refreshingly unexpected.
Our menu is a testament to the Cycladic gastronomy
by honouring the local producers and a tribute to the wider Greek cuisine that inspired us.
We take pride in sourcing the finest local ingredients, emphasizing freshness and seasonality.
We believe that dining is an experience to be savored, a moment to pause and appreciate the richness of life.
As you explore our menu, we invite you to embrace the joy of discovery, share in the delight of exceptional
cuisine, and create lasting memories with us.
Welcome to EOS, where every meal is a new dawn, and every taste is a ray of sunshine.
Enjoy the journey.*

Created and overseen by Ex. Chef Aggelos Chatzis

BREAD

Our bread selection with its sides
Taramas, homemade butter, olive oil

TO START WITH

GREEK CAVIAR BAERI 10 GR
Crepes, homemade crème fresh, smoked trout,
seabass tartar, crispy bites
60 €





STARTERS

HEIRLOOM SALAD

Local colorful tomatoes, creamy cheese from Ios, melon,
prosciutto from Evritania, Cretan dakos

25 €

GREEK RED PRAWNS

Prawns Carpacio, strawberries, red rose,
fresh cheese, peppermint

35 €

BEEF TARTAR

Black angus fillet, crunchy confit potatoes,
smoked mayonnaise, egg yolk

32 €

MACKEREL

Almond cream, fresh grapes, burnt cucumber, dill oil

30 €

SCALLOP RISOTTO

Aged rice, peas cream, fresh peas, ginger,
salami from Lefkada, kefir sauce

34 €

SANTORINIAN FAVA AND SUMMER BLACK TRUFFLE

Smoked cheese from Metsovo, wild mushrooms,
poached egg, pine nut tuille

38 €





MAINS

SEA BASS

Leek purée, baked celery root, caviar sauce

48 €

COD

Asparagus textures, seasonal wild greens, egg lemon sauce

50 €

FREE RANGE CHICKEN

Chicken breast cooked sous vide, thigh terrine, corn cream,
polenta, dried bacon, gruyere sauce from Naxos

45 €

BEEF TENDERLOIN

Black angus cut, potato terrine, Santorinian sundried
tomato pesto, black garlic pepper sauce

60 €

LAMB

Lamb shank, Santorinian white eggplant purée,
hazelnut, bone sauce

47 €

PATE ART MAISON

Spaghetti, fresh summer black truffle, caviar 10g

65 €



DINNER MENU

DESSERTS

YOGURT, HONEY AND WALNUTS

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

18 €

CHOCOLATE SEMI FREDDO

Vinsanto, Greek coffee, cacao

22 €

EOS