

Bread

Home-made bread / olives / organic olive oil 3,5€

Salads

✓ Island's

cherry tomatoes / caper leaves / sour cream cheese from Paros 23€

✓ Greek

organic tomato / feta cheese (PDO) / rusks 18,5€

✓ Barbarossa

green & red cabbage / orange / mango / gruyere flakes 22,5€

Rocket

sautéed shrimps / grilled beetroots / chickpeas / sesame vinaigrette 26€

Cold Appetizers

Fish-roe mousse

olive oil pearls, bottarga, cracker 21,5€

Tuna tataki

black & white sesame / soy sauce & truffle oil 32€

White grouper carpaccio

anchovy pesto / tomato / caper leaves / sea urchin 34€

Tuna carpaccio

citrus sauce / ginger / lime pearls 46€

King crab tartare

spicy mayo / yuzu olive oil-lemon sauce / truffle 44€

Sea urchin

olive oil / lemon / crispy bread 37€

Beef carpaccio

greek herbs / truffle mayonnaise / parmesan biscuit 32€

King oysters (4pcs)

Chili oil / lime 28€

Hot Appetizers

Grilled squid

fish-roe cream / cauliflower couscous / mustard pickle 28,5€

Fried squid

aioli / capers / fleur de sel 26€

Octopus honey

Parian sun-dried wine / potato chips 24,5€

Monkfish

feta cheese / fish broth / lemon / oregano 24€

Breaded crayfish

lime mayonnaise 28€

Spicy crayfish

chili oil / vongole / feta cheese 31€

Scallops

potato cream / fresh truffle / bacon crumble 30€

Main Dishes

Mushroom risotto

porcini / fresh truffle / parmesan 33€

Lobster orzo pasta

semi sun-dried tomato / tarragon 46€

Lobster ravioli

crustacean butter / crispy leek 41€

Linguine vongole

botarga / fried leek / chili 38€

Fish of the day fillet

with sea asparagus / cherry tomatoes confit / bouillabaisse sauce 44€

Seabass

crispy bread crust / mashed peas / celery / tomato chutney 38€

Meat

Beef fillet 270gr

with Café de Paris butter 47€

Tomahawk (long bone steak) 160€ per kilo

Black angus flap steak tagliata 500gr 70€

Wagyu A5 200gr 85€

Side Dishes 14€

Grilled vegetables

French fries

Potato salad

Fish & Seafood

Fresh fish 125€ per kilo

Grilled lobster 175€ per kilo / **orzo pasta or linguine** 195€ per kilo

King crab legs 220€ per kilo

Shrimp No 00 130€ per kilo

Crayfish AA 95€ per kilo

Desserts

Bougatsa 25€

phyllo / semolina cream / cinnamon sugar

Barbarossa Chocolate gold bar 24€

milk chocolate / fegentine / coffee aroma

Seal the deal 29€

vanilla semifreddo / nuts / butter caramel

Cotton candy cherry tree 25€

yoghurt mousse / white chocolate / amarena cherry / cotton candy

Banoffee Barbarossa 22€

almond crumble / hazelnut praline / butterscotch caramel
banana / whipped cream / butter / flour

Ice-cream 5€ / scoop

Vanilla

Chocolate

Strawberry

Mango

Lemon basil sorbet

Kaimaki

Seasonal Fruits 14€

Espresso 3€

 **Vegetarian**

Please let us know of any allergies or intolerance.
Prices include all legal charges.