

Starters & Small Plates

“Dolmadakia”, vine leaves stuffed with rice & herbs, white anchovies, smoked yoghurt, lemon, tomato jam	€9
Smoked aubergine dip, pomegranate, walnuts, pitta bread	€7
Courgette & haloumi fritters, lamb prosciutto, turmeric sauce, grapes	€10
Grilled sardines, tomato & caper dressing	€9
Crispy calamari, sweet chilli dressing, lime & herbs	€12
Triple cooked fries, extra virgin olive oil, oregano, graviera	€5

Salads

Téchnē Greek salad	€10
Quinoa & beluga lentils tabbouleh, poached cod, compressed fennel, coriander mayo	€13
Freshly baked bread (per person)	€2

Mains

Mediterranean risotto, seasonal vegetables, feta, olives	€14
Fresh tagliatelle “cacio e pepe”, summer truffles, sea urchin	€25
Sea bream fillet, fine beans, Jerusalem artichoke, saffron sauce, pistachio	€22
Corn fed chicken breast, roast onion, confit tomatoes, feta polenta, hazelnut crumble	€16
Dry-aged Greek picanha steak, charred green vegetables, chimichuri	€24

Desserts

White chocolate & yoghurt namelaka, caramelised phyllo, fresh strawberries	€7
Pistachio & olive oil cake, roasted apricots, saffron & cardamom ice cream	€7
“Callebaut” chocolate tart, anthotyro cream, drunken cherries	€8