



Our cooking style is fundamentally built and rooted on Greek traditional cuisine.

Dishes with greek names celebrating the unique landscape's history and traditions of their homeland by using an abundance of external influences.

Everything and everyone has a place on this familiar table, where all the people come together to eat and drink, share flavors and pictures.

The conceptual menu features the finest food that land and sea have to offer.




Platters

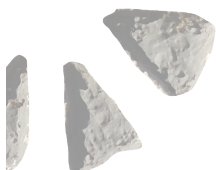
Seafruits

Oysters | fresh sea urchin salad
with tomato & lemon
crab ceviche with passion fruit,
chilli flakes & coriander
marinated sardines | tuna sashimi
sea bream carpaccio
(served with fresh lemon & lime | chimichurri
soy sauce | wholegrain bread)
135 €

Cuts & cheese

Cretan gruyere | San Michali cheese from Syros
Naxian arseniko cheese | truffle gruyere
Lefkada salami (pork)
buffalo ham | bresaola
baked turkey breast ham | grapes
dried figs | cherry vine tomatoes
walnuts | breadsticks | crispy pittas
ciabatta | roasted aubergine dip | tomato marmalade
60 €





Platters

Veggies (Ve) (Vg)

Cucumber & carrot sticks
baby gem hearts | corn on the cob
broccoli & cauliflower florets | cherry vine tomatoes
Brussels sprouts | grapes
Greek stuffed vineleaves (dolmadakia
walnuts | dried figs | breadsticks
crispy pittas | ciabatta
homemade hummus | tomato marmalade
60 €

Mezze (Ve) (Vg)

- Fresh guacamole | lime | red chilli peppers
cherry vine tomatoes & fresh coriander
 - Homemade beetroot & chickpea hummus | chives
 - Smoked aubergine
- Florina red peppers | pine nuts

* served with freshly baked bread
crunchy vegetable sticks

45 €





Sea

Fresh oysters

12 € per piece

Baby gem blue crab

Baby gem hearts | blue crab
avocado flavoured mayo | green apple
celery | chilli pepper | fresh basil leaves
27 €

Aegean nigiri

Marinated sardines | sushi rice
tomato marmalade | smoked tarama
fish roe trimmings | soy sauce
25 €

Tuna tartare


Tuna tartare | sushi rice | greek dolmadakia dressing
wasabi | crispy seaweed
soy sauce | sesame seeds
36 €

Shrimps ceviche

Shrimps | citrus fruits dressing | mango | chilli peppers
cherry tomatoes | greek extra virgin olive oil
red onions | fresh coriander
40 €

Sea bream carpaccio

Sea bream fillet | lemon dressing | jalapeño peppers
kumquat | fresh rock samphire
basil infused in greek extra virgin olive oil
38 €





Earth

Cauliflower salad Ve Vg

Fresh roasted cauliflower florets
sesame seeds | crispy fried onion
truffle & tahini dressing

24 €

Summer rainbow rolls Ve Vg

Summer rolls with fresh vegetables –
carrot | cucumber | mango
red cabbage | baby gem
avocado | red bell pepper
black sesame seeds | tahini dressing

28 €

Farmer's street food

Grilled corn Ve Vg

Corn on the cob | bbq flavoured butter
smoked mayo | southern salt

19 €

Pita lamb

Slow cooked pulled lamb | tomato chutney
Greek yogurt dip | kale | pickled onions

25 €

Truffle hot dog

Sausage | truffle | smoked mayo
shimeji mushrooms | caramelised onions
mature gruyere flakes

25 €





Desserts

Fruit salad Ve Vg

Seasonal fresh chopped
greek fruits
with melon dressing
18 €

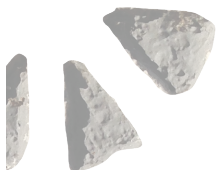
Mini beignets

homemade lemon cream | berries
16 €

Chocolate mosaic

Hazelnut & pistachio | fig
biscuit | chocolate crumble
caramel sauce
15 €





Stay Tuned



180° Sunset-Bar Mykonos



180mykonos





Please let us know of any food allergies you may have

Market Inspection Representative:
Anastasios Liaskos

Prices include VAT
and municipal tax.

The business is obliged
to keep printed forms next to the exit for customers
to record any complaints.

The customer is not obliged to pay
if a legal notice of payment (receipt/invoice)
has not been issued.

* Frozen