

Pelagos Tasting Menu

Amuse Bouche

Scallops

Citrus-marinated scallops, sea urchin, messolonghi bottarga, nuts

Red Mullet Savoro

Carrots, parsley root, grapes, beetroot, vinegar, rosemary

Octopus Stifado

Octopus, yellow split pea puree, onions, tomato, capers, carrot

Lobster

Lobster, bulgur wheat, truffle, cauliflower sauce, lobster jus, mushrooms

Fish of the Day “Plaki” Style

The catch of the day, tomato sauce, salted cod broth, courgettes, potatoes, carrots

Pre-Dessert

Mignardises

New Era Ekmek

Mastiha-infused fluffy crème patisserie, sour cherry, pistachio, caramelised phyllo kataifi kaymak ice cream

Menu 120.00€ – Wine pairing 65.00€

Open from 8:00pm to 11:30pm. Last Order for the Tasting Menus at 10:00pm

Korali Tasting Menu

Amuse Bouche

Scallops

Citrus-marinated scallops, sea urchin, messolonghi bottarga, nuts

Red Mullet Savoro

Carrots, parsley root, grapes, beetroot, vinegar, rosemary

Octopus Stifado

Octopus, yellow split pea puree, onions, tomato, capers, carrot

Fish of the Day “Plaki” Style

The catch of the day, tomato sauce, salted cod broth, courgettes, potatoes, carrots

Lamb

Loin of lamb, “briam” medley of vegetables, aubergine cream, Naxos arseniko cheese

Pre-Dessert

Mignardises

Passion for Chocolate

Trio of chocolate textures, salted pecan brownie, passion fruit

Menu 120.00€ – Wine pairing 65.00€

Open from 8:00pm to 11:30pm. Last Order for the Tasting Menus at 10:00pm

Baos Tasting Menu

Amuse Bouche

Scallops

Citrus-marinated scallops, sea urchin, messolonghi bottarga, nuts

Red Mullet Savoro

Carrots, parsley root, grapes, beetroot, vinegar, rosemary

Octopus Stifado

Octopus, yellow split pea puree, onions, tomato, capers, carrot

Lobster

Lobster, bulgur wheat, truffle, cauliflower sauce, lobster jus, mushrooms

Fish of the Day “Plaki” Style

The catch of the day, tomato sauce, salted cod broth, courgettes, potatoes, carrots

Open Ravioli

Oxtail, lobster, beef veloute, wild mushrooms, pistachios

Beef

Braised short ribs, sweet potato puree, aubergines, béchamel, beef jus

Pre-Dessert

Mignardises

Apricot & Almond

Soumada (orgeat) parfait, textures of apricot, olive oil, verbena

Menu 150.00€ – Wine pairing 75.00€

Open from 8:00pm to 11:30pm. Last Order for the Tasting Menus at 10:00pm

Appetizers

Octopus Stifado

26.00€

Octopus, yellow split pea puree, onions, tomato, capers, carrot
Scallops

26.00€

Citrus-marinated scallops, sea urchin, messolonghi bottarga, nuts
Open Ravioli

26.00€

Oxtail, lobster, beef veloute, wild mushrooms, pistachios
Red Mullet Savoro

26.00€

Red mullet, colocasia, parsley, grapes, beetroot, vinegar, rosemary

Main Dishes

Fish of the Day “Plaki” Style

48.00€

The catch of the day, tomato sauce, salted cod broth, courgettes,
potatoes, carrots

Lobster

48.00€

Lobster, bulgur wheat, truffle, cauliflower sauce, lobster jus, mushrooms
Beef

48.00€

Braised short ribs, sweet potato puree, aubergines, béchamel, beef jus
Lamb

48.00€

Loin of lamb, “briam” medley of vegetables, aubergine cream, Naxos
arseniko cheese

Desserts

New Era Ekmek

Mastiha-infused fluffy crème patisserie, sour cherry, pistachio, caramelised phyllo kataifi kaymak ice cream	19.00€
Passion for Chocolate	
Trio of chocolate textures, salted pecan brownie, passion fruit	19.00€
Apricot & Almond	
Soumada (orgeat) parfait, textures of apricot, olive oil, verbena	19.00€