

FOOD MENU

APPETIZERS

SARDINES SAVORO ★	440
Cured in lemon, apple in textures, chestnut, cold savoro	
LEGUMES SALAD 🌿	440
Lentils, black eyed peas, crispy chickpeas, fennel, fresh herbs, white balsamic dressing	
DAKOS SALATA 🌿	370
Cretan barley rusks, tomatoes in different textures, fried capers, balsamic, feta cream	
PRAWN CRUDO	560
Prik pao marination, cod roe (taramosalata), strawberry, sesame crisps	
MEDITERRANEAN TARTAR ★	760
Beef tartar, smoked bell pepper, black olives, grilled sourdough bread	

FRIED

TYRO CROQUETTES ★ 🌿	460
Kantafi, mix of mediterranean cheeses, honey, pistachio, lemon ginger gel	
B'STILLA ROLLS ★ 🌶️	370
Phyllo rolls stuffed with bstilla chicken with almonds and dry fruits, Greek yoghurt	
FALAFEL 2.0 🌿	350
Hummus, caramelized onions, yogurt sauce, pickles	
CALAMARI FRITTI	350
Caramelized lemon, miso aioli, ras el hanout	

CARBS

CANNELONI PASTITSIO ★	540
Canneloni stuffed with ragu, sundried tomatoes, beschamel espuma	
GNOCCHI AL TARTUFFO 🌿	450
Handmade gnocchi di patata, truffle paste, coffee crumble, cacao	
• ADDITIONAL FRESH TRUFFLE 150	
LINGUINE AL GRANCHIO ★ 🌶️	940
Blue crab, nduja, lemon, tarragon, bottarga	
SUMMER RISOTTO 🌿	540
Pistachio pesto, lemon zest, zucchini, burrata	
ORZO SEAFOOD ★	580
Fennel puree, spinach, lemon zest, seasonal fresh seafood, cured egg yolk	

★ Recommended 🌿 Vegetarian 🌶️ Spicy

"All price are in Thai Baht and subject to 10% Service charge and Applicable government tax."
If you have any allergy concerns, please inform our staff prior to ordering.

GARDEN'S PICK

SPINACH PIE ★ 🌿	360
Phyllo, spanakopita filling, feta, fresh garden greens salad, tzatziki	
BUTTERNUT SQUASH 🌿	360
Caramelized squash, karee sauce, carrot puree, pumpkin seed gremolata, bitter orange	
BROCCOLINI 🌿	320
Grilled broccolini, homemade ricotta, lemon oil, almond-mint gremolata	
GEMISTA (STUFFED VEGETABLES) 🌿	360
Slow cooked seasonal vegetables stuffed with rice, passata, pine nuts and raisins. Served with feta cream and roasted potatoes.	

SEA

CASSEROLE DI MARE (for 2) 🌶️	1,850
Ouzo and saffron bisque, river prawns, white shrimp, mussels, crab. Served with jollof style fregola and peppermint gremolata	
SEPIA FRICASSE	550
Spinach and kale stew, kombu sauce, assorted mushrooms, ginger and lemongrass, squid ink oil	
GRILLED FISH (for 2) ★	1,990
Herbal couscous, lemon oil sauce, crushed potatoes	
TROUT CONFIT ★	850
Orange and whey beurre blanc, zucchini, dill, cucumber pickle, ikura	
SCALLOPS	820
Textures of cauliflower, brown butter, hazelnuts, truffle sauce	

LAND

LAMB KLEFTIKO (for 2) ★	1,850
Slow roasted lamb in paper wrap, beef tomatoes, root vegetables, cottage cheese, honey and white wine sauce	
KOKORAS (BRAISED ROOSTER)	820
Tomato and white wine stew, trofie hand cut pasta, ladyfinger okra, pecorino	
PORK STIFADO ★	540
Braised pork belly, red wine stew with shallot, dry fruits and green olives. Served with butternut squash puree	
SIRLOIN MEDITERRA ★	1,990
Salsa verde, hand cut oregano fries, red bell pepper, rocket	
CHICKEN SOUVLAKI	590
Souvlaki skewers, pita bread, tzatziki, oregano fries	

★ Recommended 🌿 Vegetarian 🌶️ Spicy

"All price are in Thai Baht and subject to 10% Service charge and Applicable government tax."
If you have any allergy concerns, please inform our staff prior to ordering.

SHARING PLATTERS

COLD CUTS	880
Cured meats, smoked fish, selection of cheese, dried fruits	
OYSTERS ON THE ROCKS ★	420
Fresh oysters served on ice, two pieces.	
MEZZE PLATTER	720
Selection of 3 dips, Greek salad, Falafel, marinated Kalamata olives	

SIDES

FLATBREADS 🌿	
OLIVES, ROSEMARY	140
BELL PEPPERS, EGGPLANT	140
RICOTTA, PESTO	150
HUMMUS 🌿	210
Caramelised onions, tahini	
KOPANISTI DIP 🌿🌶️	210
Home made cheese, red bell pepper, chili flakes	
EGGPLANT DIP 🌿	210
Paprika, sesame oil, nuts	
CRUSHED POTATOES 🌿	190
Lemon honey, mustard, fresh herbs	
COUS COUS 🌿	190
Chopped herbs, dry fruits, nuts	

SWEET TOOTH

KARIDOPITA ★	320
Classic walnut cake with honey, soaked in Anatolian spice syrup, served with Fresh Milk Ice cream	
BAKLAVA MILLE FEUILLE ★	390
Phyllo, pistachio ganache, diplomat cream, pistachio ice cream	
GREEK YOGHURT DELIGHT	320
In house made Greek yoghurt, seasonal fruit sweet preserve, walnuts	
IBERIAN TRADITION	340
Golden churro swirl, dulce de leche namelaka, dark chocolate I/C	
ARTISANAL ICE CREAM	240
Pistachio, Amalfi lemon, Pistachio, Dark chocolate, Fresh Milk	

★ Recommended 🌿 Vegetarian 🌶️ Spicy

"All price are in Thai Baht and subject to 10% Service charge and Applicable government tax."
If you have any allergy concerns, please inform our staff prior to ordering.