

VEZENÉ

STARTERS

<i>Sourdough Bread</i>	4,5€
Olives, burnt Florina pepper	
<i>Taramás</i>	14€
Served with herb powder and our home-made pita	
<i>Amberjack Savoro</i>	28€
Olive oil, tomato confit, aged vinegar	
<i>Koilados Prawns Tartar</i>	26€
Tomato, peppermint, rice, samphire	
<i>Pandora Sashimi</i>	33€
Olive oil, thyme, chili, lime	
<i>Marinated Karvouni</i>	21€
Tomato, green chili, olive oil, white soya	
<i>Stamnagathi</i>	14€
Grapes, lemon, galotiri cheese, pasteli	
<i>Garida Fritta</i>	24€
Shrimps, thyme honey, lettuce, caramelized pecan, chili	
<i>Scallop Capesante Al Forno</i>	9€/PC
Guanciale Iberico, coriander	
<i>Greek Tomatoes</i>	14€
Olive oil, caper leaves, bergamot vinegar, xynomizythra	
<i>Wild Mushrooms</i>	24€
Martoulia, olive oil, lemon, thyme	
<i>Beef Tartar "Pastitsio"</i>	34€
Rump Cap, handmade pasta sheets, potato espuma	
<i>Lachanodolmas</i>	23€
Egg & lemon salsa, burnt cabbage, lemon confit	

MAINS

<i>Steamed Clams in Assyrtiko</i>	34€
Clams, fricassee, chervil, dill, chicory greens	
<i>Achinos Fettucce</i>	39€
Handmade pasta, sea urchin, sarawak pepper, smoked broth	
<i>Red Mullet Butterfly</i>	41€
Parapoulia, capers, tomato, olive oil	
<i>Grilled Langoustines</i>	52€
Beurre blanc, chili, chives	
<i>Scorpion Fish Mpourdeto</i>	95€/KG
Tomato paste, assyrtiko wine, fennel, carrots, zucchini	
<i>Grilled John Dory</i>	95€/KG
Zucchini, aged vinegar, burned lemon	
<i>Morel with Sour Trachanas</i>	32€
Martiatiko, thyme, smoked cheese, lemon, olive oil	
<i>Goat Neck from Vonitsa</i>	43€
Greens fricassee, fennel, chervil	
<i>Beef Cheeks Youvetsi</i>	38€
Slow cooked in the wood oven, San Michali from Syros	
<i>Rump Cap</i>	48€
Grass feed, 60-days dry aged, parapoulia on ember	
<i>Onglet</i>	61€
Grass feed, smoked onion, pickled artichokes	
<i>Porterhouse for 2</i>	140€
Origin: Spain, 60-days dry aged, grass feed, baby potatoes	

SIDES

<i>Potatoes on Ember</i>	9€
Chives, Taygetos oregano, galeni cheese	
<i>Potato Espuma</i>	9€
Smoked broth, potato of Naxos, fermented pepper	

Final Prices include all nominal fees: 13% VAT Food, Water & Soft Drinks, 24% VAT: Alcohol, 0,5% municipal tax. We use extra virgin olive oil, white truffle oil, sunflower oil, hazelnut oil, peanut oil, sesame oil. Complain forms are located within the restaurant for any and all complaints. Store Supervisor: Ari Vezene. We accept: Cash, Credit Cards: VISA, DINERS, MC & AMEX, no checks CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS

NOT BEEN RECEIVED (RECEIPT – INVOICE)

Please inform us of any food allergies or special dietary requirements.