BAKERY

Yogurt flatbread
330

Cyprus Pita
250

Koulouri
200

MEZE

Tzatziki
350

Hummus
450

Artichoke hummus with bottarga
960

Tarama with caviar
800

Baked eggplant, muhamara
690

Baba ghanoush
1000

Fava with bull tails
1220

Salmon tarama
1050

RAW BAR

GRAND Paphos
4 oysters, 4 sea urchins, tartare dorado, yellowtail, tuna, scallop
8100

RAW set 100 g
1150

Carabineros shrimp crudo
3900

Mediterranean sea bass crudo
7500

CARPACCIO

Salmon
1750

Ω
Pagrus with citronnet sause
5200

GRAND Beef carpaccio with black truffle
2500

Sea bass with bottarga
2590

Octopus carpaccio
2490

Ω — New Dishes

GLACIER

Sea urchin 1 pc
650

Scallop
Crudo with caviar 100 g
720

Baked
Scallop 100 g
680

Oyster
Jolly
850

Gillardeau
1090

Morotsu
880

We can cook over a fire and in its raw form | The price is for 100 g

Red Seabream
1700

Sea bass
1200

Dorado
950

Turbot
2150

Red Snapper
1250

Barramundi
1500

Steaming
Sauces: Melted butter, Spicy aioli, Champagne, Black pepper

Crab 100 g
2400

TARTAR

Assorted tartars
yellowtail, scallop, tuna
3200

Carabinero
Prawn tartare
4500

Scallop tartare
with truffle
1850

Salmon tartare
with red caviar
1490

Ω
Beef tartare
with goat
mousse
and potatoes
1600

LOBSTER

Steaming
Sauce: Ghee, Spicy Aioli, Champagne, Black Pepper

Lobster 100 g
4000

Pasta with lobster
Champagne / Tomato
26000

Lobster
RAW set
26000

Ω — New Dishes

APPETIZERS

Plateau of cheeses
1850

Greek olives
750

Ω
Vitello tonnato
with baked peppers
1500

Burrata
with seasonal fruits
1350

Backed halloumi
with yogurt and truffle
1290

Burnt beef
1800

Ω
Stuffed squid with seafood
1900

Baked Ramiro pepper,
goat mousse,
chimichurri sauce
690

SALADS

GRAND
Greek Salad
Paphos
2490

Greek Salad
1390

Salad with baked
vegetables
and beef souvlaki
1950

Crab salad
2500

Green salad
1450

Octopus salad
2300

Seafood salad
1750

SOUPS

Quail Broth
with
vegetables
700

Fish
tomato
soup
1400

Ω
Goat Meat Soup
with Black Chanterelles
1900

Ω — New Dishes

PASTA

Spaghetti with
vongole and bottarga
1550

Orzo with crab,
tomatoes and strachatella
2400

Orzo with shrimp,
squid and vongole
1550

Mafaldine with shrimp
and baked pepper
1650

Ω
— to share —
Grand
Seafood Pasta
4200

Orecchiette
with goat
and baked
eggplant
1500

Pasta
with truffle
1390

MAIN

Goat with baked
vegetables
and tzatziki
7500

Filet mignon
with truffle tapenade
3900

Ribeye
with pepper sauce 100 g
2250

Veal souvlaki
1550

Chicken souvlaki
850

Seafood souvlaki
1590

Lamb kebab
1450

Seafood kebab
1550

Shrimp Saganaki
1530

Kleftiko
3650

Ω
Beef tongue with sheep's cheese
foam and babaganoush
2300

Ω
Beef and artichoke
moussaka
1900

Salmon with zucchini
2050

Chilean seabass,
asparagus, beurre blanc
3900

Short loin 100 g
1350

— to share —
Baked octopus
in tomato broth
10500

Octopus with fava
2550

Ω — New Dishes

SIDE DISHES

Spinach
890

Green
asparagus 100 g
1350

Mashed
potatoes
490

Baby potatoes
with rosemary
and tzatziki
490

Baked vegetables
950

Baked
broccoli
390

DESSERTS

	The Golden Apple of Discord Lukumades with yogurt ice cream	1100
	Baths of Aphrodite Chocolate, cherry, coconut	1350
Ω	Dreams of the Nereid Coconut, Raspberry & Mango Mille-feuille	1600
Ω	The Garden of the Hesperides Pavlova with Feijoa and Basil	810
Ω	The Gift of Demeter Quince Tarte Tatin with Red Wine and Vanilla	1250
Ω	The black gold of Olympus Chocolate with Olive Oil and Sea Salt	550
	Adonis' Last Love Sweet olives	690
	The Trap of Hephaestus Semifredo, walnut	1200

Feijoa Sorbet	350
Pineapple sorbet with lemon balm	350
Coconut sorbet	350
Ludus Ice cream: vanilla/ yogurt/ pistachio	350

Ω — New Dishes