

bread / sourdough / cast iron baked 3€

foccacia / fermented potato / gorgonzola / rosemary 4€

eggplant / lentinula / wood fired oven 7€

taramas / fish roe emulsion / herb oil 6€

romesco / almonds / paprika / lactic cheese 7€

aliada / walnuts 6€

shaksouka / egg / tomato / soutzouki 8€

cured and marinated / mussels / cuttlefish / bonito 11€

amberjack / sashimi / yuzu / mâche / coriander 14€

tomatoes / watermelon / verjuice / niotiko 9€

mushrooms over charcoal fire / lentinula / pleurotus / chimichuri 12€

kimchi fried rice / kerkira's aged mizithra 10€

blooming onion / choriatiki juice 9€

rice cakes / sour sorrel / apaki / sriracha 11€

hand ripped noodle / monk's beard / black vinegar 10€

fish kebab / cod / potato farl 16€

mackerel katsu / beetroot mayonaise 15€

tacos / lemon roasted lamb / potato chips / raita 4€

slider burger / tsukemono 7€

ssam / smoked brisket / ssamjang 15€

sourdough pizza / wood fired oven | marinara 11€
| lactic 13€
| miso truffle 14€
| gorgonzola Iberico 15€
| super n'duja 14€

cagliata / miso butterscotch / pistachio brittle 6€

burnt cheesecake / strawberries 7€

pavlova / yogurt cream / peach shrub 7€

profiterol / choux au craquelin / coffee cream / Valrhona chocolate 8€

*Please inform us of any allergies

*All menus are single-use and recycled