



SON OF A FISH

Raw

Gillardeau Oysters N°2 (SH) 55/pc

Fine de Claire Oysters N°3 (SH) 40/pc

Sea Bream Carpaccio

Thinly sliced sea bream with chilli, capsicum, pine nuts, and citrus (G,N) 95

Greek-Style Prawn Tartare

Fresh prawns with whipped avocado, basil oil, and lime zest (SH) 120

Octopus Carpaccio

Thinly sliced octopus with onion, jalapeño, capers, olives, and lemon dressing (SH) 90

Beef Tartare

Hand chopped beef tenderloin with dijon mustard, capers, shallots, and cornichons (G) 115

Tuna Carpaccio

Thinly sliced tuna with fennel vinaigrette, kumquat, and celery relish (D,G) 120

Seafood Platter 650

Carpaccio from the Fish Market MP

Cold Mezedes

Selection of Dips & Spreads

Served with warm baked pita 90

Tarama

Cod roe with lemon and olive oil (D,G) 45

Tzatziki

Yoghurt with cucumber, garlic, and oregano (D,G) 35

Smoky Aubergine

Roasted aubergine with tomatoes, walnuts, and basil (G,N) 40

Tyrokafteri

Whipped feta with roasted red pepper (D,G) 42

Greek Salad

Tomato, cucumber, olives, feta, onion, and capers (D) 85

Prawn Salad

Fresh prawns with baby gem, avocado, asparagus, and Caesar-style dressing (D,SH) 95

Santorini Salad

Marinated tomatoes with anthotyro cheese, peppers, capers, and olives (D,G) 75

King Crab Salad

King crab with baby gem, avocado, sun-dried tomato, and white balsamic dressing (D,SH,SE) 125

Hot Mezedes

Zucchini Tiganito

Fried zucchini with tzatziki (D,E,G) 65

Prawn Saganaki

Pan-seared prawns with cherry tomatoes, garlic, rosemary, and feta (D,G,SH) 95

Calamari Tiganito

Fried calamari with tartare sauce (E,G,SH) 65

Pan-Seared Red Mullet

Red mullet with sauce vierge and lemon oil (G) 175

Grilled Calamari

Calamari with spinach, feta, and sauce vierge (D,SH) 120

Grilled Octopus

Octopus with fennel salad (D,SH) 115

Spanakopita

Spinach and feta pie in crispy filo (D,G,N) 75

Tyropita

Cheese pie in crispy filo with spiced honey and hazelnut dukkah (D,G,N,SE) 85

Mussels

Cooked in white wine and garlic (G,SH) 95

Baked Feta

Feta with cherry tomatoes, thyme honey, and walnuts (D,N,SE) 70

Beef Kunafa

Beef cheek with truffle honey and lemon gel (D,G) 145

From the sea

Clam Vongole with Bottarga

Sautéed clams with linguine pasta, garlic, parsley, and chilli (D,G,SH) 145

Lobster Orzo (for two)

Whole lobster with orzo pasta, lobster bisque, and confit shallots (D,G,SH) 420

Greek Tagliatelle

Prawns with tagliatelle pasta, calamari, mussels, and seafood bisque (D,G,SH) 165

Langoustine Risotto

Grilled langoustine risotto, squid ink, and tomato (D,SH) 275

Fasolokia Lathera with Tuna

Smoked tuna in a green bean stew with tomato and Greek herbs 225

Son of a fish market

What the sea brought us is right in front of you. Choose your fish and tell us exactly how you'd like it – grilled, raw, baked in salt, tossed in pasta, whatever sounds good to you. Want our take? Don't be shy, we love talking fish.

Hamour (100gr) 32

Seabass (100gr) 45

Sultan Ibrahim (100gr) 40

Fagri (100gr) 80

King Fish (100gr) 35

Dentex (100gr) 85

Seabream (100gr) 35

U10 Tiger Prawn 50/pc



The kind of fish your grandfather would approve of, best enjoyed with the people he wouldn't.

From the land

Slow-Cooked Lamb Shoulder

Rice with rosemary, oregano, pomegranate, and pine nuts (D,N) 365

Mixed Grill Souvlaki

Chicken souvlaki, beef gyro, and lamb chops with roasted potatoes, tzatziki, and pita (D,G) 345

Josper-Grilled Tomahawk

1.2kg Black Angus Tomahawk with roasted potatoes, pita, and béarnaise sauce (D,E,G) 950

Char-Grilled Tenderloin

300g Australian tenderloin with truffle sauce (D) 295

Moussaka

Aubergine layers with potato, beef, and béchamel sauce (D,G) 120

On the side

French Fries

With oregano (G) 40

Grilled Artichokes

With tomato relish, sauce vierge, and walnuts (N) 65

Asparagus

With lemon dressing 45

Baked Potatoes

With lemon oil and oregano 55

Broccolini

With lemon, chilli, and olive oil 50