NEW YEAR'S EVE

Beverages

VODKA	GLS	BTL
Grey Goose	90	2,100
Grey Goose Magnum		4,200
Grey Goose Altius	260	5,500
Belvedere Pure	95	2,250
Belvedere 10 Luminous		5,500

GIN		
Votanikon Mastiha	75	1,500
Star Of Bombay	75	2,000
Malfy Originale	75	2,000
Monkey 47	105	2,100
Gin Mare	80	2,000
Hendricks Gin	95	2,100

RUM		
Bacardi 4 YO	75	1,500
Bacardi 8 YO	90	1,600
Bacardi Spiced	75	1,400
Dictador 12 YO	90	1,950
Dictador 20 YO	105	2,600
Ron Zacapa 23 YO	155	3,600
Ron Zacapa XO	240	4,900

AGAVE SPIRITS		
Mijenta Blanco	90	2,200
Mijenta Reposado	115	2,700
The Lost Explorer Espadin	105	2,200
The Lost Explorer Tobala	190	4,100
Patron XO Cafe	100	2,500
Patron Silver	90	2,300
Patron Reposado	105	2,800
Patron Anejo	125	3,100
Patron El Cielo	250	5,300
Patron El Alto	350	8,000
Clase Azul Reposado	350	8,000
Don Julio Reposado	140	3,500
Don Julio Anejo	160	3,900
Don Julio 1942	380	9,000

WHISK(E)Y	GLS	BTL
Chivas Regal 12 YO	85	2,000
Chivas Regal 18 YO	160	3,700
Royal Salute 21 YO	290	5,900
The Macallan 12 YO Double Cask	125	2,750
The Macallan 15 YO Double Cask	260	5,400
The Macallan 18 YO Double Cask	490	9,000
The Glenlivet 12 YO	100	2,400
The Glenlivet 15 YO	145	2,750

HELLENIC GRAPE BRANDY & COGNAC		
Ouzo 12	75	1,300
Metaxa 5 Stars	80	1,500
Metaxa 12 Stars	90	1,900
Metaxa Ouzo	75	1,300
Costa Lazaridi Tsipouro	75	1,300
Hennessy VS	95	2,000
Hennessy VSOP	115	2,700
Hennessy XO	350	7,300

SON OF A FISH

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NEW YEAR'S EVE

Beverages

CHAMPAGNE & SPARKLING	GLS	BTL
Perrier-Jouët Grand Brut	190	990
Charles Heidsieck Brut Réserve		1,600
Vilmart Grande Réserve		1,500
Ruinart Blanc de Blancs		2,100
Perrier-Jouët Blanc de Blancs		2,500
Perrier-Jouët Blason Rosé		1,800
Ruinart Rosé		1,900
Dom Pérignon Brut		5,500
Louis Roederer Cristal		8,100
Perrier-Jouët Belle Epoque Brut Magnum		11,000
Perrier-Jouët Grand Brut Magnum		3,000
Bortolin Angelo Valdobbiadene Prosecco Superiore DOCG	80	450

WHITE WINE		
Sigalas Assyrtiko 'Aa'	165	950
Alpha Estate Assyrtiko Single Block		780
Ktima Biblia Chora White		620
Alois Lageder Pinot Grigio 'Porer'		710
Gaja Vistamare		2,900
Pierre Girardin Bourgogne Chardonnay 'Éclat de Calcaire'		1,100
Domaine Bernard Defaix Chablis		920
Henri Boillot Corton-Charlemagne Grand Cru		7,900
Mullineux Old Vine White		680
Craggy Range Te Muna Road Sauvignon Blanc		720
Invincible N°1 White wine, Douro, Portugal	95	470

ROSÉ WINE		
G de Galoupet, Côtes de Provence Rosé	115	540
Château Sainte Marguerite 'Symphonie', Côtes de Provence Rosé		900
Château Minuty 281, Côtes de Provence Rosé Magnum		1,800
Miraval, Côtes de Provence Rosé Jeroboam		3,500

RED WINE		
Ktima Gerovassiliou Syrah		920
Occhipinti 'SP68' Rosso	170	800
Feudo Maccari 'Saia' Nero d'Avola		900
Corton 'Clos du Roi' Grand Cru		3,950
La Fleur-Pétrus, Pomerol		9,000
Château Mouton Rothschild, Pauillac 1er Cru Classé		10,500
Penfolds Bin 2 Shiraz Mataro		1,100
Apothic Red	100	475

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NEW YEAR'S EVE

Food Menu

RAW

Fine de Claire Oysters N°3 (SH) 60/pc

Sea Bream Carpaccio
Chilli, capsicum, pine nuts, and citrus (G, N) 135

Tuna & Prawn Tartare Duo
Oscietra caviar, citrus dressing, and crispy sourdough (SH, G) 355

Octopus Carpaccio
Citrus chilli dressing, fennel relish (SH) 120

Beef Tartare
Dijon mustard, capers, shallots, and cornichons (G) 160

Tuna Carpaccio
Tomato vinaigrette, finely chopped kumquat, and fennel (G) 150

Your Catch, Three Ways MP
Select your fish from the fish market display and enjoy it prepared as carpaccio, tartare or ceviche

COLD & HOT MEZEDES

Tarama
Cod roe with lemon and olive oil (D, G,E) 65

Tzatziki
Yoghurt with cucumber, garlic, and oregano (D, G) 50

Tyrokafteri
Whipped feta with roasted red pepper (D, G) 60

Greek Salad
Tomato, cucumber, olives, feta, onion, and capers
(D) 120

King Crab Salad
Baby gem, avocado, sun-dried tomato and white balsamic dressing (D, SH, SE, E) 175

Cretan Blush
Beetroot, Greek creamy cheese, roasted walnuts, mint, parsley, dill, finely chopped kumquat, lemon oil
(D, N) 105

Crispy Cheese Saganaki
Fig chutney and hazelnut dukkah
(D, N, SE, G, E) 95

Prawn Saganaki
Cherry tomatoes, garlic, rosemary, and feta
(D, SH) 145

Calamari Tiganito
With tartare sauce (E, G, SH) 105

Grilled Scallop (1pc)
Live scallop, grilled in its shell with butter, herb marination and lemon oil (SH, D, G) 190

Grilled Octopus
Gigantes bean purée, fennel salad (D, SH) 180

Tyropita
Cheese pie in crispy filo with spiced honey and hazelnut dukkah (D, G, N, SE) 120

Baked Feta
Cherry tomatoes, thyme honey (D, SE) 100

Manitaria & Cured Eggs
King mushrooms, herb butter, lemon oil (E, G, D, V) 70

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(D) Dairy (SH) Shellfish (G) Gluten (V) Vegetarian (N) Nuts (SE) Sesame (E) Eggs.
Should you have any allergies or dietary requirements, please ask your waiter for assistance.

NEW YEAR'S EVE

Food Menu

FROM THE LAND

Slow-Cooked Baby Lamb Shoulder
Marinated with Greek herbs served with sumac rice (D) 460

Lamb Kofte Kebabs
Pita bread, herb salad with lemon dressing (G, D) 180

Charred Cauliflower Kebabs
Tahini glaze, harissa spices, and herb salad with lemon dressing (VG, SE, V) 135

Kontra Fileto
Char-grilled black angus MB5+ 500gr (D, G) 655

Slow-Cooked Beef Cheeks
Orzo, tomato sauce, beef stock, graviera cheese (D, G) 235

FROM THE SEA

Lobster Linguine
Linguine pasta, lobster bisque, and confit shallots (D, G, SH)
Half 350 (for one) | Full 700 (for two)

Athina's Tagliatelle
Prawns, calamari, and seafood bisque (D, G, SH) 225

Langoustine Risotto
Squid ink, and tomato (D, SH) 345

ON THE SIDE

French Fries
With oregano (G) 55

Asparagus
With lemon dressing 70

Broccolini
With lemon, chilli, and olive oil 70

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