

DINNER

OMÁ

Raw, Chilled, Marinated

Grouper Savoro Style

Olive oil, tomato, Chardonnay vinegar, raisin

Smooth Clams on crushed ice - 6pcs

Serrano chili, preserved lemon, olive oil, chives, samphire

Seafood Salad

Clams, sea urchin, scallop, mussels, fish crudo, red onion, celery, olive oil, lemon zest

Amberjack Tar Tar

Olive oil, lemon, red pepper, cilantro, Greek strawberry, parsley-verbena oil

Oysters on crushed ice, 6pcs

Champagne vinegar, fresh herbs, chili oil, parsley, apple

Daska Tuna Crudo

Fresh tomatoes, pickled green chili, olive oil, Assyrtiko grape verjuice, lime zest

Kakavia Tar tar - Limited

Catch of the day tartar, olive oil, lemon zest, serrano chili served with a cup of traditional fisherman soup

Caviar Belluga

Served with wood oven pita, creme fraiche, chives, onion

Whole Fish

Enjoy the whole fish raw, chilled and marinated served with spicy sauce, burnt lemon and olive oil

TO SHARE

Vezeze Classics

Sourdough Bread & Olives

Served with olive oil, roasted cherry tomatoes

Taramás

Served with rosemary potato chips

Wood fired Green Peppers

"Bakalikes" style, olive oil, feta sprinkle, garlic chips

Cured Cecina

Beef topside, lemon

Cretan Stamnagathi Salad

Pickled Assyrtiko grape, fig, arseniko Naxou, carob rusk, sherry vinegar

Greek Tomatoes

Olive oil, Andros capers, xynomyzithra cheese

Garida Fritta

Flash fried prawns, Evoia honey, pecan, chili flakes, lime

Island on the Green

Watercress, baby gem, endive, radicchio, roots walnut, Chardonnay vinaigrette, pickled pear

Beef Pastitsio Tar Tar

Aged beef tartar, handmade pasta sheets, graviera foam

Steamed Clams in Assyrtiko Wine

Pickled sun artichoke, lemon, chervil, stamnagathi greens

WOOD OVEN

Open face flatbreads

Melitzana

Smoked metsovone cheese, caramelized onion, basil

Truffled Cecina

Olympus truffles, chloro Santorini cheese, oregano, chili oil

HEARTH

Grilled on olive wood embers

FROM THE SEA

Fagri

White snapper, olive oil, burnt lemon, kampot pepper

Scallops & Bottarga

Serrano chili beurre blanc, Andros capers, chives

Stira Grouper

Olive oil, roasted tomato, herb dressing, mussels

Koilados Red Prawns

Burnt lemon, yuzu kosho, garlic olive oil, kampot pepper

Achinos Pasta

Sea urchin, fettucce, red pepper flakes, lime, speck crumble

Karavides

Langoustines, olive oil, garlic, herbs salsa, lime zest

Lobster Yourvetsi

Kriitharaki pasta, tomato, cilantro, garlic

Whole Fish - Catch of the Day

Served with olive oil, burnt lemon-verjuice vinaigrette.

All fish deboned table side, sold by the kilo at market price.

FROM THE LAND

Lollipop Lamb Chops

Fresh herbs salsa, lemon, radish, fennel

Greek Chicken & Summer Truffle

Sour trachanas, oregano, smoked jus, organic half

Wagyu Bavette

Roast tomato, basil, merlot vinegar salsa

Wagyu Outside Skirt

Sauce Vierge

RESERVE CUTS

Dairy Queen Striploin

60 day aged, rare traditional breed, grass fed retired cow Spicy scallion, olive oil, jalapeno, summer truffles

Wagyu Cote De Boeuf Rib

35-day aged, BMS 7-8, grass fed Herb brush, tomato-garlic salsa

FROM THE SOIL

Smoked baby potato

Tsaoulia greens

Spicy corn

Zucchini

Cretan stamnagathi greens

GREEK CHEESE

San Michali

Syros island, sheep, 24 months

Ladotiri

Mytilini island, sheep, 24 months

Graviera

Crete island, goat, 6 months

Arseniko

Naxos island, goat milk, 9 months

Kyano

Macedonia Greece, cow milk, 24 months