

LUNCH

OMA

Raw, Chilled & Marinated

Daska Tuna Crudo

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

Grouper Savoro Style

Olive oil, tomato, Chardonnay vinegar, raisin

Amberjack Tar Tar

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

Oysters on crushed ice, 6pc

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

TO SHARE

Island on the Green

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

Garida Fritta

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

Greek Tomatoes

Olive oil, Andros capers, xynomyzithra

Steak Tar Tar

Extra virgin olive oil, caper leaves, aged graviera, mustard, kimchi

MAINS

Santorini Seafood Pasta

Seafood assortment, fettuce, cherry tomatoes, olive oil, garlic

Organic Chicken Katsu Sando

Garlic aioli, pickled cucumber, served with matchstick Naxos potato fries

Ember Grilled Chicken Breast

Free range, lemon, thyme, oregano sauce, served with marinated zucchini

Birdman Smash

Wagyu beef, American cheese, smoked ketchup, red onion, served with matchstick Naxos potato fries

Steak Frites

Aged Holstein beef, sauce tomato vierge, served with matchstick Naxos potato fries

Fagri Fish Filet

Catch of the day, olive oil, burnt lemon, kampot pepper

DESSERTS

Seasonal Fruit Platter

Chefs selection

Greek Coffee & Cream

Madagascar vanilla, cognac, milk ice cream, greek coffee crumble

Baba Aux Rum

Vanilla mascarpone crème, citrus fillet, rum ice cream

Sweet Trinity

Dark chocolate namelaka, caramel foam, crue de cacao, vanilla ice cream, salted caramel

Ice cream

Rum, Aigina pistachio

Sorbet

Pinapple-mint, Strawberry