

FOOD

OMÁ

Raw, Chilled & Marinated
Daska Tuna Oshizushi
Fresh tomatoes, pickled green chili, olive oil,
Assyrtiko grape verjuice, lime zest

Savoro

Catch of the day on rice cake, olive oil, tomato, vinegar, raisins

Oysters on crushed ice, Ópc

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

Amberjack Tar Tar

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

Caviar 30gr

Served with wood oven pitta, Crème fraiche

SNACKS & SANDO

Seasonal Fruit Platter

Chefs selection

Marinated Olives

Fennel seeds, olive oil, orange zest, aged vinegar

Cecina

Beef topside, lemon

Melitzana

Smoked metsovone cheese, caramelized onion, basil

The Club

Turkey, Iberico ham, graviera cheese, tomato, kewpie mayo,
avocado spread,

Birdman Smash

Wagyu beef, American cheese, smoked ketchup

Salmon Caviar Sando

Smoked salmon, Ossetra caviar, red onion, chives,
crème fraiche

Garida Fritta

Flash fried prawns, thyme honey, pecan, chili flakes, lime zest

KUSHIYAKI-SKEWERS

Served with wood oven pitta, parsley salad, pickled cucumbers
2 skewers per order

Pork Pluma

Iberico chuck, spring onion

Beef Bavette

Scallion, olive oil salsa, garlic, truffle

Koilados Red Prawn

Confit Lemon, olive oil

GREEK CHEESE

San Michali

Syros island, sheep, 24 months

Ladotiri

Mytiliniisland, sheep, 24 months

Graviera

Crete island, goat, 6 months

Arseniko

Naxos island, goat milk, 9 months

Kyano

Macedonia Greece, cow milk, 24 months