

RAW BAR

Oysters (2 ps) 14€

Wild local oysters, French variety

Tuna tartare 16€

Sushi grade tuna, dragon fruit, cilantro, mint

Snapper ceviche 16€

Calamansi citrus, passion fruit, mint, cucumber, cilantro, scallions, red peppers, sweet plantain

Shrimp gazpacho 16€

Raw shrimps with tomato refreshing gazpacho sauce

Tuna tiradito 16€

Sushi grade tuna water melon, mandarin, yuzu

Salmon sashimi 16€

Sushi grade salmon, miso mustard, pitaya leche de tigre

Sea scallops tartare 16€

Sea urchin mayo, ponzu, pickled parsnips, dill

Tiger Shrimps & truffles 18€

Raw shrimps, fresh summer truffle, sesame seeds

STARTERS

Hand made focaccia bread with dip of the day 3.5€

Tuna tataki 20€

Sushi grade saku, black & white sesame crust

Rockefeller oysters 16€

Oven baked oysters with feta spinach, gruyere cheese, béarnaise

Octopus (award winning) 18€

Roasted chick peas, figs, orange, mango

Formaelsa saganaki 10€

Oven baked 100% sheep milk cheese with fig marmalade, poppy seeds

Crab cakes 16€

Maryland style crab cakes

Shrimp lollipop (award winning) 18€

Black garlic ketchup, hazelnut, cotton candy

Grilled calamari 20€

Simple grilled with fava beans pure

Champagne mussels 12€

Sparkling wine, cilantro, krokos Kozanis, pecorino

Tiger shrimp 20€

Simple grilled, chopped cilantro, parsley, passion fruit beurre blanc

Chicken pop corn 12€

Crispy chicken topped with light spicy sweet sauce, poppy seeds, mojito mayo

SALADS

Hellenic 10€

full dressed

Cyclades 10€

Shrimps, lettuce, cherry tomatoes, red cabbage, roasted almond, gruyere cheese, handmade Caesar dressing

Salmon poke 12€

Raw salmon, quinoa, pickled cucumber, fresh peppers, diced pineapple, sesame seeds, light spicy

B&B (Buratta salad) 10€

Arugula, fresh burrata cheese, cherry tomatoes, berries, pomegranate molassa

HIGH QUALITY SEAFOOD

Ravioli 20€

Stuffed with crab, burned leek sauce, hazelnut

Holly mountain seafood pasta 20€

Holly mountain recipe, linguini, hand made tomato sauce, mussels, scallops, shrimps

Lobster orzoto 61€

1/2 lobster shell on with barely pasta, coconut, purple cabbage, rich flavor of bisque, nori

Seafood treasure 22€

Black ink gnocchi, uni sauce, scallops, ruffle-shell

Sea scallops 22€

Truffle purple pure