

à la carte

Please choose one dish from each section

€135

Starters

Swordfish in The Way of Elba Island Fishermen
swordfish carpaccio | Corfu bitter orange salad

Octopus Carpaccio - A Mediterranean Breeze
a variation of Etrusco Botrini's creation

Omnivore Carpaccio
beef | caviar | tamarind

Vegetarian Carpaccio 
watermelon | metsovone | rocket

First Courses

Blue Lobster + 30€
poached in lobster butter | fennel | almonds
strawberries & beetroots cooked in cherry gastrique

Gastro Esperanto  
zucchini spiral | Tinos 'kariki' cheese | truffle

From Tinos to Mani via Italy
pasta cacio e pepe with prawns

Perseverance 
handmade pappardelle | duck ragout | truffle


Main Courses

Triumph of the Sea + 30€
lobster | seashells | langoustines broth |
Benedetto Cavalieri pasta
(served for two guests)

Uncle Nick Told Me...
scorpionfish prepared as a 'bourdeto' from the past

Moroccan Travel Notes
slow-cooked lamb | aubergine | couscous

Rooster 'Pasodoble'
from "pastitsada" to marengo

Pasta Cooked Like a Risotto 
in lemon water | beetroot | 'nduja


Desserts

Impermanence
wild strawberries | vanilla | port | meringue

Here Comes the Sun
kumquat | meringues | vanilla

Inferno
textures of chocolate

 Add extra Greek black truffle + 25€
available for 'Gastro Esperanto' and 'Perseverance'.

 Vegetarian dish (or a dish that can be adjusted to be vegetarian with small changes).

Please inform our staff of any allergies or dietary restrictions.
The tasting menu is designed to be enjoyed by all guests of
each table. All prices are per person.