



## MENU

### **CHERRY TOMATOES 10**

Feta Cheese, Ouzo, Olive Marmalade

### **BEETROOT SALAD 10**

Quinoa, Green Olives, Hazelnut, Apricot

### **TARAMOSALATA 8**

Bottarga, Yuzu, Pistachios from Aegina

### **FAVA 8**

Red Lentils, Cumin, Lefkas Salami

### **SHRIMP TARTARE 15**

Fresh Shrimps, Coconut Milk, Strawberries,  
Pink Grapefruit.

### **LADENIA PIE 12**

Carob, Cherry Tomatoes, Lountza,  
Petroti Cheese From Mykonos

### **COD CROQUETTES\* 16**

Black Garlic Smoked Mayo,  
Fermented Fennel

### **CRAWFISH\*\* 21**

Trahana, Katiki Cheese,  
Cashew Nuts, Sujuk oil

### **LAMB RISOTTO 19**

Lemon, Goat Butter,  
Graviera Cheese from Crete

### **FLANK STEAK TAGLIATA 31**

Sweet Potatoes, Pecan,  
Rosemary Mayo, Pickles

### **XL CHOUX 11**

Greek Coffee, Pistachio Praline,  
Caramelia Chocolate Valrhona

### **TSOUREKI 10**

Soft Cheese Mousse, Honey, Cinnamon  
Chiffon, Framboise, Black Sesame Seeds

### **BREAD 4**

\*Fried on sunflower oil \*\*Frozen  
All of our recipes are made with EVOO.

**Chef Valdiris Spiridon**

The prices shown correspond to €.  
The consumer has no obligation to pay if he does not receive the legal document (receipt - invoice).

Prices included VAT and Municipal tax. Responsible by the law: Company Representative.



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VIEW BAR RESTAURANT