



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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ROOFTOP BAR RESTAURANT