

CHROMA

Starters

Red	24
<i>Traditional 'gemista' rice filled summer vegetables and wild herbs</i>	
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Green	22
<i>Savoury tart with a seasonal vegetable 'bouquet' and chlorophyll cream</i>	
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Yellow	26
<i>Cuttlefish with spinach 'greek style' served as ravioli with fennel, dill & chives</i>	
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Gold	28
<i>Squid with tarragon, lemon consommé, pickled cucumber & marinated zucchini</i>	
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Octane	24
<i>Sardine with oregano, red taramas, green tomatoes and lemon cream</i>	
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Aquamarine	28
<i>Octopus a la Grecque 2022</i>	
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Tangerine	26
<i>Summer pumpkin, apricots, asparagus, mastic, lime and raspberries</i>	
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Beige	35
<i>Benedetto Cavaliere pasta with shellfish tartare and lemon</i>	
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Purple	28
<i>Mackerel with purple curry, white tarama mousse and cauliflower</i>	

Mains

Coral	52
<i>Seabass pavé with aubergine mousse and Florina pepper extraction</i>	
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Amber	45
<i>Cod with artichoke in various textures, lemon and mint</i>	
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Veraman	32
<i>Aubergine Imam, feta, onions, tomato jus with bitter caramel, carrots</i>	
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Pink	45
<i>Slow cooked lamb with deconstructed Greek country salad</i>	
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Bronze	56
<i>Black Angus beef with lemon sauce and carrots</i>	

Desserts

White	16
<i>Vanilla riz au lait with strawberry sorbet, fresh berries and fennel seeds</i>	
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Orange	16
<i>Coconut ravani cake with scented syrup and green apple sorbet</i>	
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Black	18
<i>Dark chocolate tart (66%) with chocolate cremeux, lime and passion fruit sorbet</i>	