



À la Carte Menu

2024

— SALADS —

Zucchini Tagliolini V, Vg, P, Gf	22
extra virgin olive oil, mint & summer truffle	
Tomato Carpaccio V, Vg, P, Gf	18
Santorini baby artichoke, green beans & verbena herb	
Santorini Tomato Confit V, P	20
Carob bread, goat's cheese anhydrous Santorini tomato confit & extra virgin cold pressed olive oil	

— STARTERS —

Grilled Calamari P, Gf	26
potato purée, sea urchin tarama & black caviar	
Red Mullet Carpaccio P, Gf	32
grilled celery root, avocado, red chilly turmeric oil & lavender citrus marinade	
Eggplant Curry V, Vg, P (Gf without onions)	23
red curry, coconut & crispy onions	
Octopus & Beetroot Risotto P (Gf without onions)	28
sun-dried octopus, Edamame beans, crispy onions Vinsanto, hazelnuts & summer truffle	

— MAIN COURSES —

Veal Medallion (Gf without onions)	42
Santorini truffle fava, asparagus, peas eggplant & sun-dried tomato sauce	
Our Signature Lamb Chop Moussaka	45
smoked Santorini eggplant, minced lamb, tahini & feta cheese béchamel	
Celery Root Steak V, Vg, P, Gf	31
roasted celery root, Santorini fava, jasmine & pea puree	
Fish of the Day P, Gf	47
fresh fish, wild summer greens, egg fish roe and Greek caviar	
Roasted Pumpkin Ravioli V, Vg, P	35
broccoli, purple cauliflower, Edamame beans carrot puree, sage & crocus from Kozani	

— DESSERTS —

Pistachio Semifreddo V, P	20
crunchy biscuit, white chocolate, wild blueberries & gooseberries	
The Famous Athenian House Baklava V, P	22
crisp phyllo pastry, peanut butter, chocolate, salty caramel & pistachio nuts	
Rose Flower Panna Cotta V, Vg, P, Gf	18
coconut milk, hazelnuts & wild rose chutney	
Ulysses Cheese Selection from Ithaka V, P	30

Please inform your waiter of any allergy or special dietary requirements

GF: Gluten free, **V:** Vegetarian, **VG:** Vegan, **P:** Pescatarian. Gluten Free bread or pasta upon demand.

Consuming raw or undercooked eggs, beef, lamb, milk products, poultry, seafood or shellfish may increase your chances of foodborne illness.

All menus are designed & served for single individual. Prices are per person, in euros & inclusive of all taxes.

Market inspection general manager: Dimitrios Roidis



Origins Tasting

2024

Our Chef's Bread Board V, Vg, P (Gf bread available)

Ithaka extra virgin olive oil
Manaki olives

Santorini Tomato Confit V, Vg, P

carob bread, vegan cheese
anhydrous Santorini tomato confit & extra virgin cold pressed olive oil

Zucchini Tagliolini V, Vg, P, Gf

extra virgin olive oil, mint & summer truffle

Eggplant Curry V, Vg, P (Gf without onions)

red curry, coconut
& crispy onions

Roasted Pumpkin Ravioli V, Vg, P

broccoli, purple cauliflower, Edamame beans
carrot puree, sage & crocus from Kozani

Rose Flower Panna Cotta V, Vg, P, Gf

coconut milk, hazelnuts & wild rose chutney

or

The Famous Athenian House Baklava Vegan Version V, Vg, P

crisp phyllo pastry with olive oil,
peanut butter, cocoa, salty caramel & pistachio nuts

145 €

Optional

Ulysses Cheese Selection from Ithaka

30€





Heritage Tasting

2024

Our Chef's Bread Board V,P (Gf bread available)

Ithaka extra virgin olive oil & Manaki olives
Florina red pepper & lime butter

Red Mullet Carpaccio P, Gf

grilled celery root, avocado, red chilly
turmeric oil & lavender citrus marinade

Grilled Calamari P, Gf

potato purée, sea urchin tarama & black caviar

Veal Medallion (Gf without onions)

Santorini truffle fava, asparagus, peas
eggplant & sun-dried tomato sauce

Our Signature Lamb Chop Moussaka

smoked Santorini eggplant, minced lamb,
tahini & feta cheese béchamel

Pistachio Semifreddo V, P

crunchy biscuit, white chocolate, wild blueberries & gooseberries

or

The Famous Athenian House Baklava V, P

crisp phyllo pastry, peanut butter,
chocolate, salty caramel & pistachio nuts

155€

Optional

Ulysses Cheese Selection from Ithaka

30€





Origins Grand Tasting

2024

Our Chef's Bread Board V, Vg, P (Gf bread available)
Ithaka extra virgin olive oil
Manaki olives

Santorini Tomato Confit V, Vg, P
carob bread, vegan cheese
anhydrous Santorini tomato confit & extra virgin cold pressed olive oil

Tomato Carpaccio V, Vg, P, Gf
Santorini baby artichoke,
green beans & verbena herb

Zucchini Tagliolini V, Vg, P, Gf
extra virgin olive oil, mint & summer truffle

Eggplant Curry V, Vg, P (Gf without onions)
red curry, coconut
& crispy onions

Celery Root Steak V, Vg, P, Gf
roasted celery root, Santorini fava,
jasmine & pea puree

Roasted Pumpkin Ravioli V, Vg, P
broccoli, purple cauliflower, Edamame beans
carrot puree, sage & crocus from Kozani

Rose Flower Panna Cotta V, Vg, P, Gf
coconut milk, hazelnuts & wild rose chutney

The Famous Athenian House Baklava Vegan Version V, Vg, P
crisp phyllo pastry with olive oil,
peanut butter, cocoa, salty caramel & pistachio nuts

170 €

Optional
Ulysses Cheese Selection from Ithaka
30€





Heritage Grand Tasting

2024

Our Chef's Bread Board V,P (Gf bread available)

Ithaka extra virgin olive oil & Manaki olives
Florina red pepper & lime butter

Santorini Tomato Confit V,P

Carob bread, goat's cheese
anhydrous Santorini tomato confit & extra virgin cold pressed olive oil

Red Mullet Carpaccio P, Gf

grilled celery root, avocado, red chilly
turmeric oil & lavender citrus marinade

Grilled Calamari P, Gf

potato purée, sea urchin tarama & black caviar

Octopus & Beetroot Risotto P (Gf without onions)

sun-dried octopus, Edamame beans, crispy onions
Vinsanto, hazelnuts & summer truffle

Veal Medallion (Gf without onions)

Santorini truffle fava, asparagus, peas
eggplant & sun-dried tomato sauce

Our Signature Lamb Chop Moussaka

smoked Santorini eggplant, minced lamb,
tahini & feta cheese béchamel

Pistachio Semifreddo V, P

crunchy biscuit, white chocolate, wild blueberries & gooseberries

The Famous Athenian House Baklava V, P

crisp phyllo pastry, peanut butter,
chocolate, salty caramel & pistachio nuts

180€

Optional

Ulysses Cheese Selection from Ithaka

30€

