



APPETIZERS FOR SHARING

Turbot roe taramosalata with toasted homemade bread
tossed with togarashi and sesame – 9.00 leva

Olives mix marinated in hot spices with
Cretan olive oil – 9.00 leva

Sea bass ceviche, red onions, lime,
yuzu and miso – 16.00 leva

Black Angus tartare marinated in soy and oyster sauces,
with samardala herb, pickled onion,
dusted with gold – 19.00 leva



SALADS & STARTERS

Roots salad with roasted beetroot, celeriac and carrots
with Bulgarian and
Greek cheeses mousse – 16.00 leva

Mixed leaves salad, pink tomato, burrata di bufala, olives,
walnuts and dressing with balsamic vinegar and
pomegranate – 18.00 leva

Shrimps with mango, chili sauce and
Sichuan pepper – 18.00 leva

Octopus on crispy rice with spicy roasted tomatoes &
sherry vinegar sauce and rocket pesto – 27.00

Gyoza with pork & shrimps – 16.00 leva



SOUPS & MAINS

Cream of porcini soup with truffle – 13.00 leva

Tom Yam – tradition is not what it used to be coconut milk, yellow Chinese mushroom, beef tripe, kafir lime and galanga – 13.00 leva

Veggie curry with Thai basil and jasmine rice – 21.00 leva

Spicy black rice with sea food, veggies and coconut – 21.00 leva

Soba noodles with shrimps, edamame, pepper, sesame and coconut – 21.00 leva

Slow cooked pork belly in kimchi spices and roasted cabbage – 25.00 leva

Crispy duck lasagna , with wonton and sautéed vegetables, Thai curry and tonkatsu sauce on the side – 23.00 leva

Tuna steak with Asian rice and vegetables with egg – 29.00 leva

Black Angus beef with potatoes & asparagus, served with brown sauce and Tasmanian pepper – 46.00 leva



DESSERTS

LEMON TART with Swiss meringue – 8.00 leva

WHITE CHOCOLATE with passion fruit and pineapple ice cream – 8.00 leva

CHOCOLATE MOUSSE with red berries and walnut biscuit – 8.00 leva

GREEK CHEESE & SAUSAGES SELECTION – 16.00 leva