

Starters

HEIRLOOM TOMATOES, marinated melon, fresh cheese, Greek prosciutto, and tomato soup sorbet.

22

"APOCHTI" made with cured beef tenderloin, fava salad, egg yolk sauce and smoked cheese.

26

OCTOPUS roasted with lard, potato foam, onions and rosemary.

26

RAW AMBERJACK sliced thinly, greek salad components, caper leaves, verjuice vinaigrette and oregano oil.

25

SPINACH "PIE" with homemade pasta, spinach, fresh herbs, feta sauce and spinach vinaigrette.

24

"GEMISTA" RISOTTO³ with tomato, red and green peppers.

22

OSSETRA CAVIAR from Greek aquafarm "Thesauri" served with shrimp salad, homemade sour cream, potato bread and other accompaniments.

180

Main Dishes

HAKE poached in olive oil, seaweed cracker, caviar and foamy fish soup.

46

SEA BASS with squid ink crust, salsify, hazelnut, zucchini, cured lemon, "Spetsiota" sauce.

46

WHITE GROUPER en papillote, summer vegetables, artichoke puree, clams and peas.

52

BEEF STRIP LOIN with crispy and confit potatoes, grilled romaine lettuce heart and tomato pesto.

48

LAMB RACK with roasted eggplant and eggplant puree, olives and hazelnuts.

47

ROASTED CHICKEN with creamy wheat, Santorinian fava, chanterelles and summer black truffle.

43

Desserts

WHITE CHOCOLATE with greek yoghurt, honeycomb, oat cracker, crispy "yoghurt" with lime, thyme gel and yoghurt-honeycomb ice cream.

18

RASPBERRY GANACHE with pine tree 'pebbles', milk chocolate 'leaves' and blueberry sorbet.

20

Platters

GREEK CHEESE PLATTER for two. A selection of seven rare Greek cheeses, accompanied by crackers and dried figs.

25

FRUIT PLATTER with the freshest seasonal fruits.

15

Head Chef: Theodore Kakoulis

Prices are inclusive of VAT and Municipal Taxes.

Perivolas reserves the right to make changes without prior notice.