
Ancient Greeks fell in love with their land the blue Sea and the warmth of the Sun that provided them with food all year round. To show their gratitude, they developed myths and told stories of a female deity called GAIA, the mother of all life.

Greeks believe that good company makes a meal taste even better. The magic of their cooking combines ingredients memories, new ideas and the warm feeling of sitting around a table. Sharing food is considered a therapeutic time of day where families can maintain their values and rituals giving them an opportunity to talk and reflect.

ALIFES / SPREADS

Taramosalata

Smoked cod roe, lemon zest,
koulouri bread
(D)(G)

Fava

Fava beans, lemon juice
and olive oil
(D)

Melitzanosalata

Smoked aubergine,
tahina, sourdough
(N)(V)

Tzatziki

Greek yogurt, garlic,
cucumber, olive oil,
dill, Pita (D)(V)

OMA / RAW

Tonos me Troufa / Tuna with Truffle

Lightly smoked tuna carpaccio,
black truffle dressing (G)

Tonos kai Haviari / Tuna Caviar

Bluefin Tuna, shallot, caviar and olive cracker (G)

Fagri / Red Pagree Ceviche

Red pagree ceviche, pear, confit tomatoes

Stridia / Oysters Market

Varaites from fish market

Tsipoura / Sea Bream Carpaccio

Whole sea bream carpaccio (G)

SALATES / SALADS

Choriatiki Salata / Greek Salad

Mountain tomatoes, barrel aged feta and homemade
pickled olives (V)(D)

Kounoupidi Salata / Cauliflower Salad

Cauliflower, avocado, goat cheese,
caramelized walnuts and citrus dressing (N)(D)

Astakosalata / Lobster Salad

Lobster, baby gem, asparagus, red onion
and light mayo dressing (D)(S)

Pantzarosalata / Beetroot Salad

Red beets, mandarin, caramelized walnuts, yogurt,
green beans (V)(N)(D)

Salata Kolokithi / Zucchini Salad

Mint, pistachio and tyrokafteri (V)(N)(D)

MEZEDES / STARTERS

Psarosoupa / GAIA Fish Soup

Celery, carrots and potatoes

Dolmadakia / Stuffed Vine Leaves

Stuffed vine leaves with rice, herbs and yogurt (D)

Tiganito Kolokithi / Zucchini Tempura

Zucchini tempura with tzatziki and tomato
sauce (D)(G)

Varelisia Feta Psiti / Baked Feta Cheese

Barrel aged feta, baked with honey and nuts
(V)(N)(D)(G)

Tyropita Me Troufa

Truffle Cheese Pie

Ksinomitzithra, graviera cheese anothytros, goat
cheese and black truffle (V)(D)(G)

Spanakopita / Spinach Pie

Spinach, feta cheese and galotyri pie (V)(D)(G)

Tiganito Kalamari / Fried Calamari

Fried baby calamari, sweet peppers
and spiced emulsion (G)

Chtapodi Sti Schara / Grilled Octopus

Grilled octopus with fava puree (D)

Garides Saganaki / Prawns Saganaki

Prawns, tomato sauce, garlic and basil
(N)(D)(S)

Mousakas / Moussaka

Grilled aubergine, minced beef, potato, bechamel,
nutmeg and graviera cheese (D)

Keftedakia / Greek Style Meatballs

Beef kofta with mint, tomato sauce and yogurt
(N)(D)(G)

Garides Ston Ksilofourno

Wood Oven Prawns

Rosemary, harissa, lemon juice, chili, olive oil (S)

FROM THE SEA

Our Chefs will recommend the appropriate cooking technique to suit the unique quality of each fish. Our selection of whole fish are sold by the kilo at market price.

Raw

Fish of your choice thinly sliced

Soup

Fish of your choice

Grilled

Simply grilled in the charcoal oven with lemon oil

Baked Ala Speciota

With spiced tomato and Greek herbs

Salt Crust

Steamed in salt crust with sage and orange zest

Pan Fried

Lemon juice, dill, capers and dry tomatoes

KIRIOS PIATA | MAINS

Astakomakaronada / Lobster Pasta

Lobster linguini with cherry tomato sauce (D)(G)(S)

Kritharaki / Orzo Seafood Pasta

Kritharaki pasta, calamari, prawns, and clams with red sauce (D)(G)(S)

Petoura me Mavri Troufa Black Truffle Pasta

Rigatoni pasta with cream sauce and winter truffle (D)(G)(V)

Gemista / Stuffed Vegetables

With rice herbs and feta cheese (V)

Kotopoulo Sta Karvouna Whole Grilled Chicken

Fried bread, Mavrodafni sauce, winter truffle and plevrotous mushrooms (G)

Psito Kotopoulo / Roasted Chicken

Half Corn and olive fed chicken, lemon and Marjoram marinade (D)(G)

Paidakia Arnisia / Lamb Cutlets

350gr lamb cutlets, pita bread and tzatziki (D)(G)

Spalomprizola / Rib Eye

400gr Wagyu 6-7+ grilled rib eye (N)(D)

350g Katsikaki / Baby Goat

Slow cooked Baby goat in our wood oven with Basmati rice (D)

SIDES

Vrastes Patates / Boiled Potato

Boiled potato, olive oil, sea salt and capers (V)

Patates Tiganites / French Fries

Homemade fries with oregano (V)

Rizi / Basmati Rice

Olive oil, garlic, chives and sumac (D)

Patates me Troufa / Truffle Potatoes

Grilled potatoes, fresh cheese and black truffle (V)(D)

Mpriam / Baked Vegetables

Cherry tomato sauce and basil (V)

Brokolo / Broccoli

Chili, garlic and lemon oil (V)

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