



TARATE
bar | restaurant

DINNER

BREAD & DIPS

Selection of homemade breads & dip	5,00
Tzatziki Greek yogurt cucumber garlic dill infused olive oil	7,00
Houmous mashed chickpeas tahini lemon juice cumin	7,00
Tarama carp roe breadcrumbs lemon juice	8,00

STARTERS

Tuna Tiradito greek salad broth pickled cucumber caper leaves olives	24,00
Confit calamari green peas hummus dill pesto fennel salad	24,00
Bonito Baby gem charred corn crispy pastourma graviera pistachio cream	24,00
Wood roasted carrots tahini sauce crispy almonds	22,00
Spinach pie gyozas spanakopita coulis garden herbs	22,00

MAIN COURSE

Tuna fillet charred green beans tomato & onion chutney yogurt cream	38,00
Braised short rib hilopites pasta graviera custard beef au jus	40,00
Sea bass chickpeas a la spetsiota smoked tahini yogurt with rosemary	34,00
Imam aubergines from our farm crispy onion tahini yogurt parsley oil imam culis	28,00

DESSERTS

Elastic Valrhona chocolate berry coulis chocolate coffee mousse sea salt	16,00
Galaktoboureko banoffee caramelized banana salted caramel vanilla gelato	14,00

DESSERT WINES

Samos Doux 100% Moshato Samos, Greece	Glass 8,00	Bottle 36,00
Mavrodaphne 100% Mavrodafne Ktima Karela Patra, Greece	Glass 8,00	Bottle 36,00

DESSERT COCKTAILS

Espresso Martini Vodka kahlua cane Sugar Syrup shot of Espresso	14,00
Brandy Alexander Brandy crème de Cacao milk grated nutmeg	14,00

Person in charge in case of market inspection: Kosmas Filippou Kaisaridis

The prices include Municipal Tax & VAT

Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice)