



Menu

OUR PHILOSOPHY

We derive inspiration from the sea, the backbone of the Greek spirit. Along with the olives, the sea has also raised thousands of generations and it will continue to do so, if we pay it the

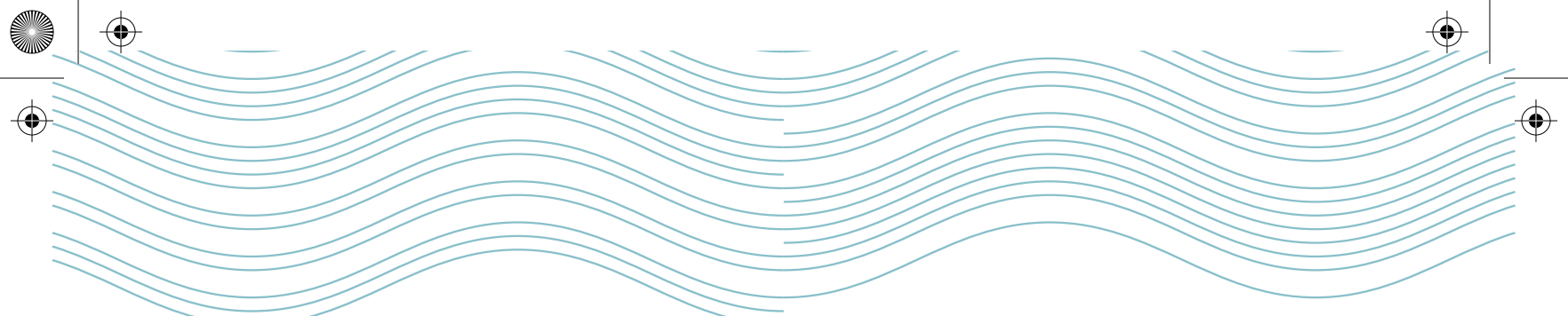
Our menu was designed in such a way that it provides a window on the gastronomic Greek soul. Here, you will experience smart combinations that depict the animus of Greece with an Asian touch, making you wonder how fresh a delicacy can be in the most imaginative way.

OUR TEAM

Kostas Stasinopoulos - Manager //<ingenious like Odysseus>

Panagiotis Sakelliou - Chef //< the President's Man>

George Oikonomidis - Head Chef //Mr.Bluefish



“Head to the Tail”

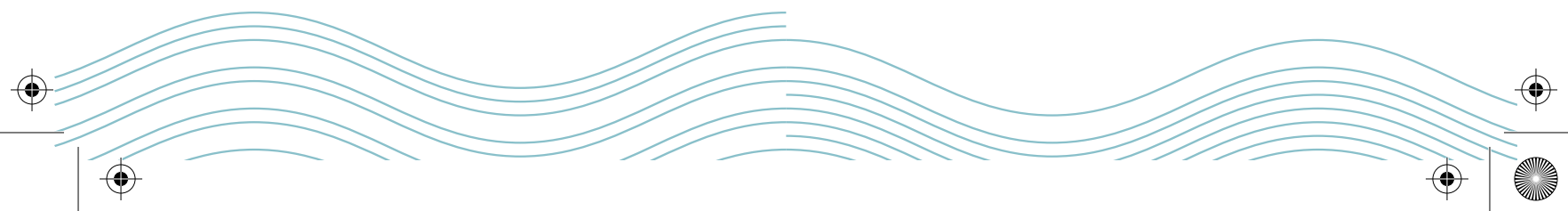
Our unique concept “Head to Tail” uses an innovative way of preparing and serving fish.

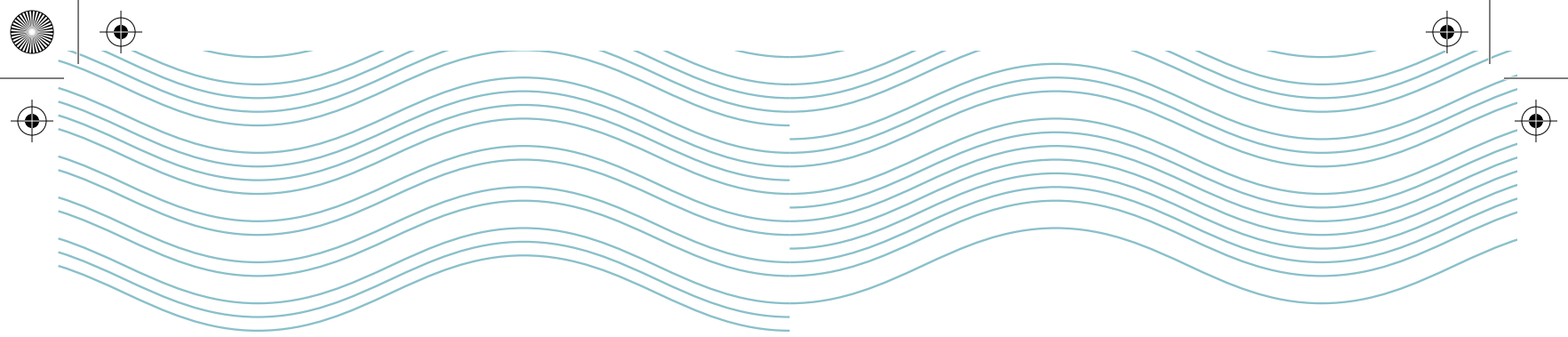
When you chose to savor a fresh, whole fish, we serve it to you in a variety of ways.

Every edible part of the fish gets prepared differently, making good use of it to the fullest through dishes that bring out the delicious creativity in assortments.

An innovative idea of George Oikonomidis , “Head to Tail” entirely supports one of the most responsible and sustainable dietary mindsets .It eventually originates from deep love and respect for Greece and it’s exquisite ingredients . It is basically manifested through the adoption of a mindset of minimal waste through the desire to raise awareness regarding viable ways of preparation and consumption of food.

*“ My cooking is the resul of my passion
for creation & my love for the raw meterials”
George Economidis*



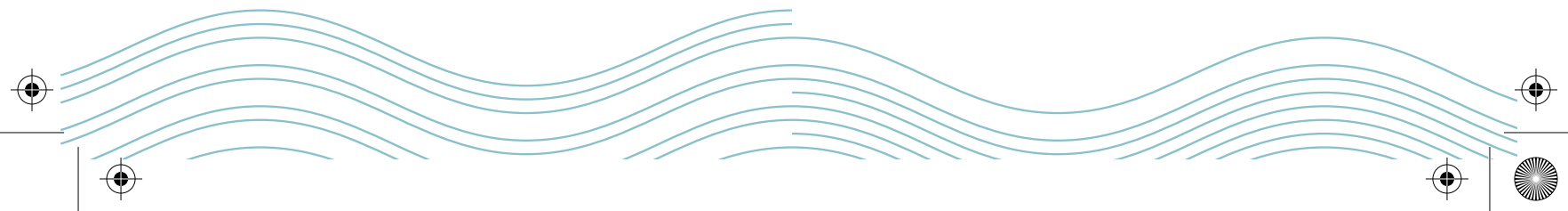


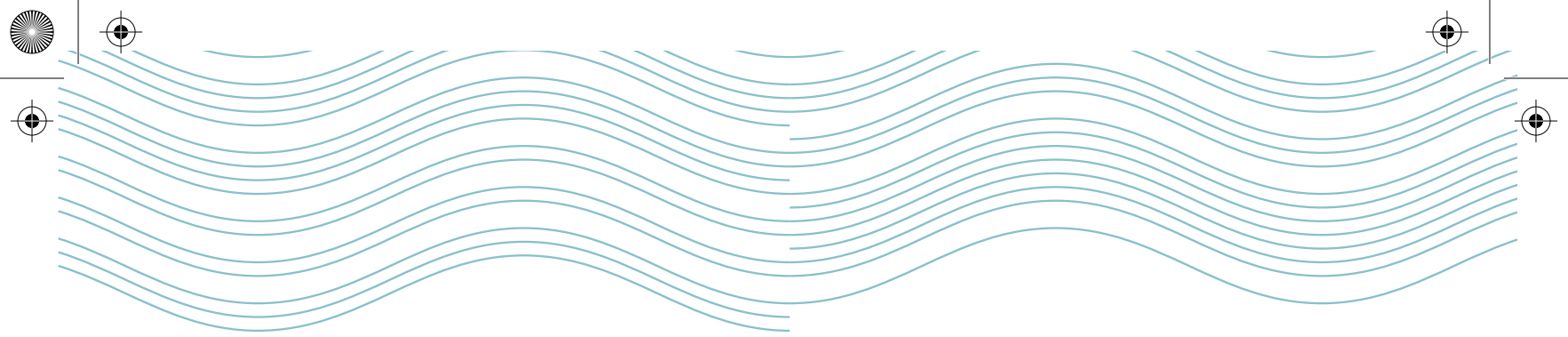
WELCOME

Bread Basket Freshly baked bread with carob and sourdough selections	4.00
Taramosalata White tarama cream and spicy taramosalata with Tunisian harissa	9.00

RAW & MARINATED

Carpaccio Barramundi Barramundi fillet marinated with yuzu kosho, ponzu sauce and extra virgin olive oil	27.00
Ceviche Sea Bass Sea bass fillet marinated in lemon juice, passion fruit and jalapeño tomato salad	29.00
Kilada Shrimp Carpaccio With tomato, coriander and strawberry vinaigrette	39.00
Tuna Tataki Smoked eggplant, Florina pepper cream and sesame kimchi brittle	18.00
Langoustine Tartare Langoustine tartare with lime juice, cucumber, avocado, ariani, caviar and crispy pastry sheet	30.00
Sashimi Platter Chef's Choice selection of Sashimi and Ceviche from fresh fish of the day, balancing Japanese techniques with Mediterranean flavors.	120.00
Oysters With cucumber mignonette	8.00/piece



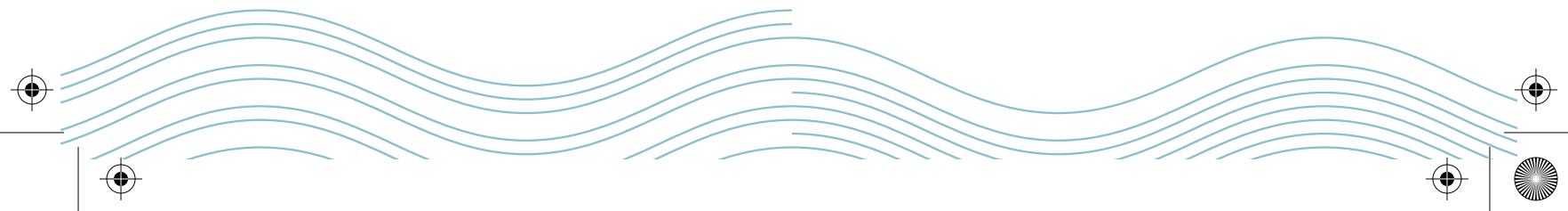


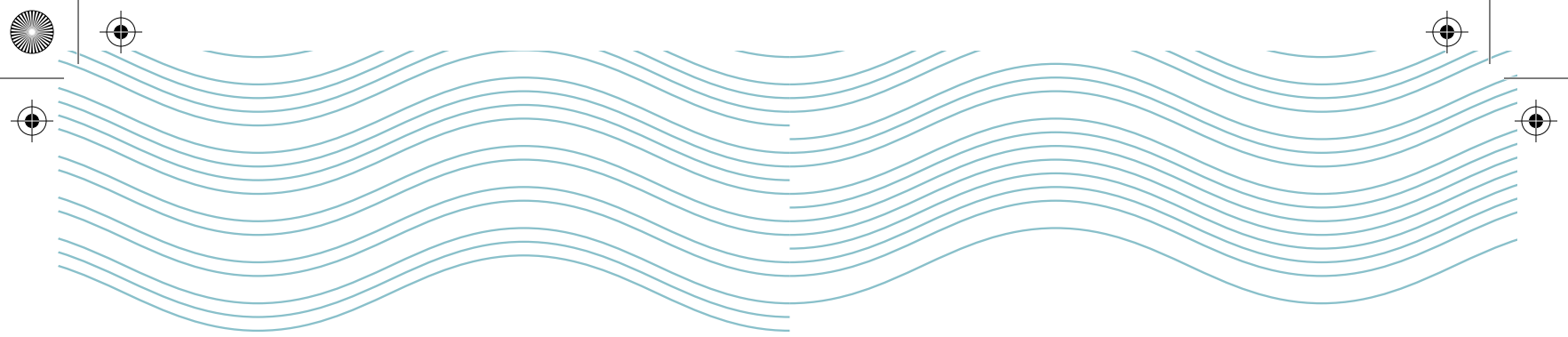
SALADS & VEGETABLES

Grilled Broccoli Robata grilled with miso sauce and lemon juice	17.00
Greek Salad Tomato, onion, green pepper, cucumber, capers, olives and barrel-aged feta	18.00
Cherry Tomatoes & Avocado With carob rusks, caper leaves and tsalafouti cheese	17.00
Green Salad Mixed greens, green apple, fennel, wild rocket and tarragon olive-lemon dressing	15.00
Wild Seasonal Greens Seasonal greens with extra virgin olive oil, lemon and sea salt	10.00
Boiled Seasonal Vegetables With tarragon vinaigrette	12.00

IN THE MIDDLE OF THE GREEK TABLE

Fried Red Mullet With chimichurri, tomato and tarama harissa	33.00
Fried Calamari With sweet lemon sauce	22.00
Shrimp Tempura With alla calabrese mayonnaise	21.00
Steamed Mussels Mussels with coconut milk and Mediterranean curry	18.00
Steamed Langoustines In their broth with butter, thyme, lemon, potato dauphinoise and caviar	52.00
Fish Collar Tempura Lemon zest and basil mayonnaise	37.00



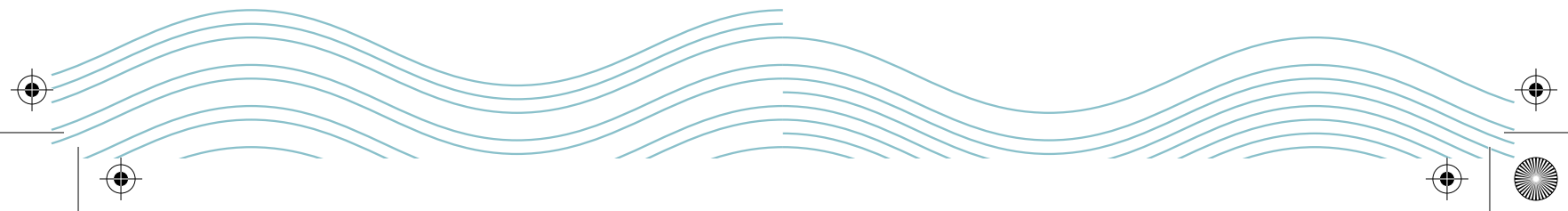


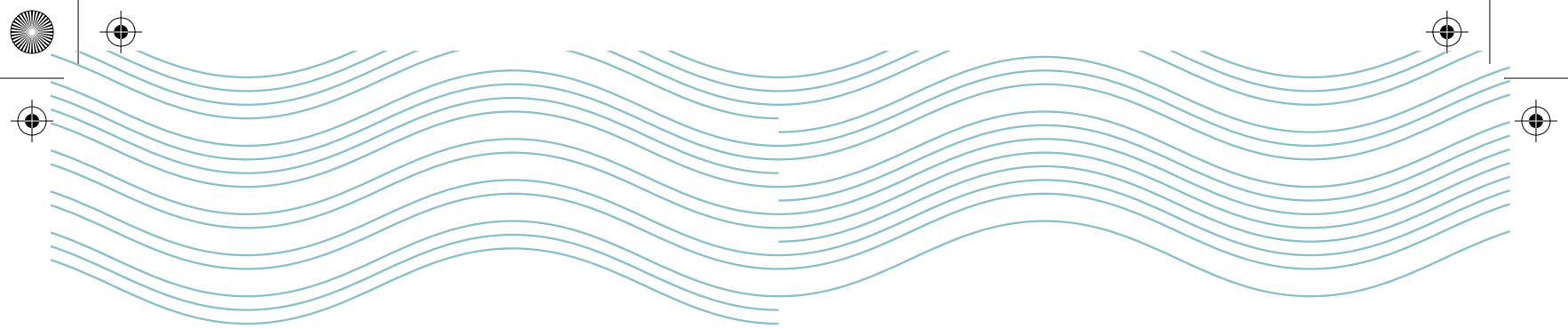
ROBATA OPEN FLAME

Grilled Octopus With fava purée and stewed onions	28.00
Butterfly Grilled Shrimp With avocado herb salad	42.00
Calamari Kontosouvli With herb salad, olives and capers	28.00
Premium Cuts Premium fish cuts grilled on the robata	110.00/kg
Prime Fillet 200gr	40.00
Prime Fillet 500gr	110.00
Grilled Lobster	170.00/kg
Grilled Langoustines	140.00/kg

PASTA

Scorpionfish Linguine With langoustine broth and dried bonito	34.00
Carbonara “Di Mare” Paccheri with Platamon prawns, mussels and bottarga	32.00
Spaghetti “Al Limone” Handmade spaghetti with lemon, cuttlefish and basil pistachio pesto	31.00
Lobster Linguine	180.00/kg
Langoustine Orzo	150.00/kg





The Head to Tail Experience

Head To Tail

130.00/kg

Fish Head Orzo

With aromatic curry and langoustine broth

Grilled Fish Chops

Slow grilled with fresh herb sauce

Fish Fillet

Avgolemono fricassee
or
Sauté with lemon dashi

Tail Over Charcoal

With beetroot aioli

THE FISH DISPLAY

Fish Of The Day Grilled On The Robata

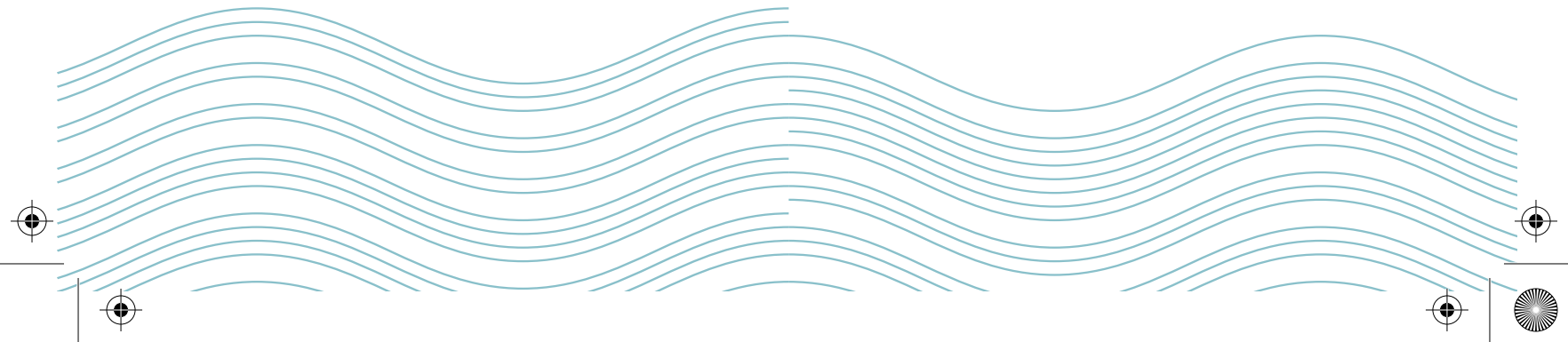
Whole fish grilled with aromatic herbs

Premium

120.00/kg

Choice

98.00/kg





**Please inform your waiter about
your eating habits, allergies or intolerances.**

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch, Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers
13. Lupin and products thereof
14. Molluscs and products thereof

Please, if you are allergic or intolerant, inform us before your ordering

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE
OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT - INVOICE)

The store has a mandatory grievance sheets for customers a special location next to the exit
Le magazine a une feuilles de grief obligatoire pour les clients dans un endroit special a cote de la sortie
Das Geschäft hat eine obligatorische Beschwerde Blatt für Kunden an einer besonderen Ort neben dem Ausgang

Prices are inclusive of all taxes and duties

RESPONSABLE FOR THE LAW Evaggelos Houliaras