

SOURDOUGH BREAD 3.0€ (PER PERSON)

OLIVES / TSALAFOUTI CHEESE

GREEK SALAD 12.0€

TOMATOES / CUCUMBER / ONIONS / PICKLED
PEARL ONIONS / CAPERS / FETA / SEA FENNEL /
CAPER LEAVES

SMOKED GREENS 14.0€

GRATED TOMATO / XYNOTYRI / HANDMADE BREAD
RUSK / XERES VINEGAR

LENTILS BEANS 12.0€

LENTILS / BASMATI RICE / CRISPY ONION / MINT /
TOMATO / CUCUMBER / HERB MAYO

GRILLED CAULIFLOWER 13.0€

ANCHOVIES / CAPERS / RAISINS / XERES VINEGAR /
PARSLEY / CHILI

TYROKAFTERI 9.0€

SOFT FETA CHEESE / GRILLED RED PEPPERS /
CRISPY CHILLI / CHERVIL

AGED GRUYÈRE SAGANAKI 12€

TOMATO MARMALADE / SAGE / PISTACHIOS

TARAMAS SPREAD 9.0€

GREEN OIL / NORI POWDER / LIME / SCIVES

MELTSANOSALATA 10.0€

SMOKED EGGPLANTS / RED PEPPER / TAHINI
SAUCE / CORIANDER / WALNUTS

SHRIMPS SAGANAKI 18.0€

FETA CHEESE CREAM / BUTTER LEMON SAUCE /
GARLIC / CORIANDER / CHILI

FISH CARPACCIO 19€

COCONUT MILK / GREEK SALAD JUICE / DILL MAYO /
CHILI / TOASTED BREAD

RED PORGY FRICASSEE 26€

FISH / WILD GREENS / ZUCCHINI / LEMON SAUCE /
DILL

PASTITSIO NONNAS 19.0€

PACCHERI / MINCED MEAT / BURNT BÉCHAMEL
SAUCE / CONFIT CHERRY TOMATOES / GRUYÈRE
CHEESE

SKIOUFIHTA WITH GOAT 24.0€

GRUYÈRE CREAM / LIME /BLACK PEPPER

SLOW COOKED BEEF SHORT RIB 32.0€

BEEF JUICE / PANKO / LIME

BABY CHICKEN 24.0€

LEMON SAUCE / BEURRE NOISETTE

GRILLED PANCETTA 22€

KIMCHI / CORIANDER / SESAME / LIME /SOY SAUCE

DRY AGED NAXIAN BEEF STEAK 46.0€

SALSA VERDE / LIME



*Old New
Recipes*

**EXTRA SIDES
WITH MAIN COURSES**

POTATO PURÉE 5.0€

BUTTER / CHIVES

BOILED VEGETABLES 5.0€

RED CURRY SAUCE / COCONUT CREAM

BASMATI RICE 5.0€

CORIANDER / CUMIN / BEURRE NOISETTE

ASK US TO REVEAL TODAY'S DESSERT.

PLEASE INFORM OUR STAFF OF ANY ALLERGIES
BEFORE ORDERING.

OUR MENU IS ROOTED IN **GREEK
TRADITIONAL RECIPES**, REIMAGINED **WITH A
MODERN TWIST** THAT WE BELIEVE BRINGS OUT
THEIR VERY BEST.

NONNAS