



Oma

Dry aged grouper, lime, coriander, chili, fresh tomato

Cold appetizers and salads

Cucumber salad with fennel, avocado and honey vinaigrette

Organic olive oil tarama, grilled phyllo, capers

Greek salad, local heirloom tomatoes, feta cheese, extra virgin olive oil

Hot appetizers

Wild greens and spinach pie with homemade phyllo, wild fennel and herbs

Cuttlefish orzo pasta with ink and graviera cheese

Main course

White grouper with steamed seasonal greens, olive oil and lemon dressing

or

Black angus ribeye, confit potatoes and béarnaise sauce

or

Wood fire oven slow-cooked organic tomatoes, stuffed with rice and seasonal herbs (V)

Dessert

Pear tart tatin, vanilla ice cream

Fresh seasonal fruits

