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wild greek gastronomy

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Homemade bread V VG and spiced butter	6	Mussels Macaroni saffron / feta cream	14
Trio of dips V aubergine / spicy feta / tarama	13	Cod tomato relish / raisins / rosemary	15
Pickled anchovies wild greens / green pepper	12	Aubergines V aged sheep's cheese / wild garlic	14
Heirloom tomato salad V Kasos island sheep's cheese / olive / basil	14	Potato bake egg yolk / spiced sausage	12
Cretan salad in lettuce hearts / green beans / potatoes / smoked sardines	14	The Lamb club aged cheese / spiced yoghurt	14
Citrus marinated fish pine salt / bottarga	16	Onion tart mutton prosciutto / almond / onion jus	14
Lamb Tartar tomato salsa / pepper / blossom water	13	“Matsata” (braised rabbit ravioli) Syros gruyere sauce-grated / tarragon	17
Field green parcels V VG pomegranate molasses dressing / fennel / aged garlic	10	Barbequed mini skewers shrimps / pork / chicken / sausage	24
Tyropitari V date and lemon chutney	12		
Smoked eel croquettes Greek caviar / pickled lemon mayo	14	Orange cake / fennel ice cream V	9
Squid spiced chickpeas / piquant citrus dressing	15	Walnut parfait sandwich V chocolate / rosemary / salted caramel	9
Grilled Octopus baked potato / sea samphire tartar sauce	17	Chamomile and lemon mousse V wild honey	9
		Homemade ice creams and sorbets V fig leaf / fennel / frozen yoghurt with sour cherrier, bergamot - mastiha / kumquat	3

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We use extra virgin, Greek olive oil and in our fried dishes sunflower oil. Please note that some of these products may contain nuts or other common allergens. If you have any allergies, please ask our staff, who will be more than pleased to address any request.

V > Vegetarian dish VG > Vegan dish

Questionnaires are available for any complaints you would like to place. Prices are in €, inclusive of all legal taxes. The hotel must issue receipts for all purchases. Consumer is not obliged to pay, if the receipt-invoice has not been received.

Market Inspection Representative: Dimitris Athanasiou