

Sourdough bread upon welcome

SOUPS

Tomato soup with crostini,
basil pesto and bocconcini

8,00 €

Chicken soup with vegetables
and Cretan olive oil

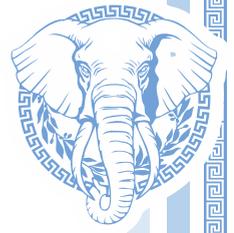
10,00 €

Tom Yum Tai soup with shrimps
and coconut milk

11,00 €

Mushroom Velouté Soup
with crispy prosciutto

9,00 €



HOT APPETIZERS

Sweet white eggplant
from Santorini alla Greca
11,00 €

Kataifi shrimps with swordfish carpaccio,
flying fish eggs, cool yogurt
and sweet and sour dip
14,00 €

Mediterranean style scallops
24,00 €

Stuffed Calamari with feta cheese
and fresh herbs on split-peas (fava)
14,00 €

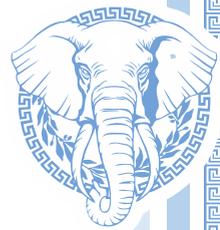
Steamed Mussels
with blue cheese sauce
14,00 €

COLD APPETIZERS

Cheese platter with bruschetta
(A flavorful combination of cheeses,
dried grapes and bruschettas)
15,00 €

Tuna tartare with avocado, fresh onion,
ginger and tri-color quinoa
15,00 €

Beef tartare with buttered panko
breadcrumbs and quail egg
19,00 €



SALADS

Superfood salad
with tri-color quinoa, baby spinach,
pomegranate and tri-color lentils
10,00 €

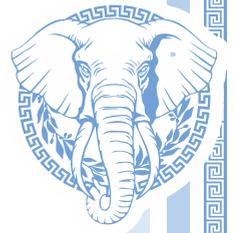
Mediterranean Greek Salad
with extra virgin oil
of olive from Crete and flakes
from dry local cheese
10,00 €

Beetroot salad
with baby spinach, prosciutto, garlic
and white truffle dressing with green apple
12,00 €

Mesclun salad
with pumpkin, pork pancetta,
cherry tomatoes confit,
Cretan cheese and seeds
12,00 €

Caprese salad
with buffalo mozzarella and basil pesto.
14,00 €

Signature Blue Elephant salad
(Mesclun salad with seasoning fruits
and red moon apple, cheese balls covered
with nuts, dried grapes
and dressing from grapes)
12,00 €



PASTA – RISOTTO

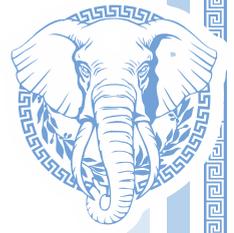
Papardelle with beef cheeks
and truffle oil
19,00 €

Linguini alla Marinara
with sea food and tomato sauce
22,00 €

Ravioli stuffed with mozzarella cheese,
white sauce, truffle
and pork sygline from Mani
18,00 €

Shrimp risotto with curry,
raisins and pine nuts
19,00 €

Black risotto with baby calamari
and lemon jam
18,00 €



MAIN COURSES

Saltimbocca chicken
with carrot puree and sage chips
16,00 €

Beef Rib-eye steak tagliata
with stones of salt, potato puree
and peppercorn sauce
38,00 €

Black pork fillet with Diablo hot sauce,
topinambur puree and carrot ketchup
20,00 €

Cod fillet with amatriciana green sauce,
cannoli with parmesan mousse
and cauliflower couscous
19,00 €

Tuna fillet with hazelnut crust,
marinated in pomegranate, stamnagathi
from Chania, dressing from hazelnut & sesame
19,00 €

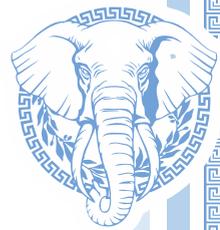
Duck fillet with celery root puree,
chestnut quenelle and glazed quince
26,00 €

Osso buco
with trahanoto Milanese
19,00 €

Sea bream fillet with basil puree,
cucumber broth and lemon dressing
20,00 €

John Dory fish fillet
with cabbage in butter and coconut crumbs
20,00 €

Rack of Lamb roasted
with pistachio and sweet potato puree
27,00 €



KIDS MENU

Butter Spaghetti

8,00 €

Spaghetti Bolognese

10,00 €

Spaghetti with tomato sauce

9,00 €

Chicken Fillet Nuggets
with French fries and fresh salad

13,00 €

Meatballs with French fries

12,00 €

Fish and Chips

15,00 €



PREMIUM STEAKS



Picanha black angus steak 350-400 gr
Beef picanha steak (sirloin cup)

T-Bone steak 700-800 gr
Beef T-bone steak (the beef short loin
and the tenderloin (filet mignon))

Tomahawk steak 1000-1200 gr
Beef Tomahawk (bone-in-ribeye steak)

*Our meats are served with baby potatoes
and corn Fleur de sel salt and sauce selection
from hot pepper sauce and bearnaise sauce

You will be informed about the cost
of the dishes by the waiter



DESSERTS

Cannoli tiramisu
with chocolate mousse and coffee gel
9,00 €

Choco lava chocolate crust
with forest fruits,
framboise raspberry and caramel syrup
12,00 €

Profiterole
with homemade caramelized choux
and hot milk chocolate
12,00 €

Cool Strawberry, chocolate soil crumbs
and citrus fruit ice cream
12,00 €

Exotic Pavlova
with lemon cream and passion fruit
11,00 €

Mille feuille
with crispy crust and airy Lychee cream
10,00 €

We welcome inquiries from guests who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.



Our chef Alexandros Parastatidis is a unique talent and real star in the cuisine.

Alexandros Parastatidis is from Central Macedonia, Katerini, Capital city of the region of Pieria, where he grew up. His first impression and first flavors he got from his father's family restaurant.

Alex has worked with well-known chefs in Greece and abroad, like Michelin star chef Mr. Ettore Botrini and in whose team he received the best training during the last 5 years.

For this season we would like to offer you an upgraded menu with Mediterranean course in tasting journey as well as some bestsellers from our Italian pages.

