

rooftop dining bar
sky lounge
by Ettore Botrini

Homemade Bread / Olive Oil / Tomato Paste

4€

A simple yet essential beginning: fresh bread, aromatic olive oil, and rich tomato paste to awaken the senses.

Raw & Refreshing

Tarama / Raw Shrimp / Bottarga

14€

The freshness of raw shrimp meets the salty intensity of tarama and the luxury of bottarga in a dish that evokes a sea breeze.

Raw Sea Bass / Citrus / Peaches / Chili

17€

Cool Sea bass with notes of citrus and peach, while chili adds a spicy surprise to awaken the palate.

Raw Beef / Eggplant / Béchamel / Potato Chips

21€

Moussaka, reimagined. Hand-cut raw beef tartare atop smoky eggplant cream, with airy béchamel and crispy potato chips. A nostalgic nod to moussaka – but with a new perspective.

Salads & Fresh

Horiatiki (Alternative)

14€

The classic Greek salad reimagined with creative touches, preserving the essence of tradition.

Watermelon / Feta / Basil / Onion

16€

A summer-fresh dish: sweet watermelon, salty feta, with fragrant basil and crunchy onion.

Beets / Goat Cheese / Pickled Beets / Strawberries / Mint

14€

Earthy beets with creamy goat cheese, sweet strawberries, and refreshing mint – a dish balancing flavors and textures.

Warm Appetizers & Sharing

Squid/ Fried Peppers / Aioli

24€

Grilled Squid prepared like souvlaki, served with crispy peppers and aromatic aioli – a sea-inspired experience with a twist.

Eggplant Salad / Yogurt / Eggplant Ash / Bread

12€

Smoky eggplant salad with cool yogurt and eggplant ash, served with fresh bread for flavorful dipping.

Fava / Octopus / Burnt Onions

22€

Classic fava elevated with tender octopus and burnt onions – a deep and flavorful experience.

Spicy Cheese Spread / Fig-Chili Chutney / Pita Bread

15€

A spicy cheese spread paired with sweet and sour fig chili chutney, served with fluffy Pita bread.

Main Courses

Rooster / Hilopites Pasta / Galomyzithra Cheese	28€
A dish rooted in the Greek countryside: juicy slow-cooked rooster with aromatic herbs, served with handmade hilopites pasta and rich galomyzithra cheese that melts into the sauce.	
Cod “Bianco” / Potato / Lemon	34€
A classic Ionian recipe, reinterpreted: cod fillet cooked in a light sauce, lemon, and velvety potatoes. Light, simple, and full of sea.	
Spaghetti / Brown Butter / Eggs / Myzithra / Truffle	31€
A Greek twist on carbonara – handmade spaghetti, fresh eggs, brown butter, aromatic myzithra cheese, and a final touch of fresh truffle for a luxurious finish.	
Goat / Trahana / Yogurt / Brown Butter	38€
Tender goat on creamy trahana, with yogurt for freshness and brown butter for a nostalgic touch. Tradition, thoughtfully revisited.	
Short Ribs / Orzo Pasta / Roasted Tomato	56€
Slow-cooked short ribs with rich kritharaki orzo, bound together by a soulful broth. Accompanied by roasted tomato for acidity that balances the depth of flavor.	
Beef Shoulder (Tagliata) / Imam Eggplants	58€
Juicy hand-cut tagliata from beef shoulder, served with smoked caramelized “imam” eggplants – deeply flavorful. A bridge between East and West.	
Beef Tenderloin	54€
Perfectly cooked tenderloin, served with French fries / padron peppers / Dijon mustard	

Desserts

Rizogalo (Rice Pudding)	14€
Citrus / Cinnamon Pâte Cigarette / Sesame A creamy rice pudding infused with citrus, topped with delicate cinnamon pâte cigarette and toasted sesame for a subtle crunch.	
Baklava	16€
Cinnamon Syrup / Aegina Pistachio / Spice Monte Crisp pastry and nuts, soaked in aromatic cinnamon syrup, enriched with Aegina pistachios and a velvety spiced cream (Monte) for depth and indulgence.	
Ravani	14€
Ouzo / Strawberry / Tonka Traditional semolina cake with a twist: scented with ouzo, paired with fresh strawberries and the warm, vanilla-like notes of tonka bean.	

Important Information - Σημαντικές Πληροφορίες

(V) - VEGETARIAN DISH / ΠΙΑΤΟ ΚΑΤΑΛΛΗΛΟ ΓΙΑ ΧΟΡΤΟΦΑΓΟΥΣ

(G) - GLUTEN FREE DISH / ΠΙΑΤΟ ΧΩΡΙΣ ΓΛΟΥΤΕΝΗ

Pre-fried potatoes are a frozen product fried in sunflower oil /

Οι πατάτες είναι προτηγανισμένες και προϊόν κατάψυξης. Χρησιμοποιείται ηλιέλαιο.

Extra virgin olive oil is used for all preparations /

Για όλες τις παρασκευές χρησιμοποιείται έξτρα παρθένο ελαιόλαδο.

The bakery products are frozen / Τα αρτοσκευάσματα είναι κατεψυγμένα

* frozen ingredients / προϊόντα κατάψυξης

In case the customer is allergic to any ingredient, they are kindly asked to contact the restaurant staff.

Σε περίπτωση που ο πελάτης είναι αλλεργικός σε κάποιο συστατικό, παρακαλείται να επικοινωνεί με το προσωπικό του εστιατορίου.

Prices include VAT and all legal taxes.

Consumer is not obliged to pay if the notice of payment has not been received (receipt – invoice).

Οι τιμές περιλαμβάνουν ΦΠΑ και όλους τους νόμιμους φόρους.

Ο καταναλωτής δεν υποχρεούται να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη – τιμολόγιο).

Αγορανομικός Υπεύθυνος / Person in charge of market inspection: Stavros Stavropoulos