

SUNSET ANTIPAROS

Dinner Menu

Homemade sourdough bread selection, whipped butter **3 (per person)**

Tarama **4**

Crudo, tomato essence, olive crumb, chive **18**

Ceviche, leche de tigre, pickled onion, avocado, charred corn, coriander **18**

Spicy tuna tartare, potato rosti, avocado creme **14**

Marinated florin peppers, smoked labneh, pickled mustard seeds, fennel seeds **10**

Roasted eggplant, tomato sauce, anthotyros, basil **12**

‘Tiropita’, burnt honey vinaigrette, isot pepper **12**

Sun-dried beetroot, strawberry, pickled onion, mint, xynomizithra **16**

Tomato ‘panzanella’, garlic oil, oregano, burrata, **18**

Spaghettoni ‘Burro Acido’, mussels, parsley, pangrattato, fermented chilli **20**

‘Paccheri’, homemade pelati, basil **16**

Sea-Bass, zucchini basil, potato pave, ladolemono **26**

Tuna steak, pil pil, charred spring onion, samphire, burnet onion oil **28**

Dry-aged rib eye, jus de viande **42**

Roasted potatoes, rosemary, garlic **7** ‘Fassolakia’, brown butter, almonds **8**

Fennel salad **7**

Please inform your server of any food allergies or intolerances