

Dinner Menu

Entrantes | Appetizers

/// Bread	3€
/// Tapas 	26€
Sourdough flat bread, tzatziki with avocado and shiso, guacamole, Santorinian fava with yuzu and Nikkei olives. Served with extra virgin olive oil.	
/// Edamame   	9€/11€
Fleur de sel-nori or spicy garlic with ginger-sesame.	
/// Guacamole   	12€/19€
Avocado, coriander, chilly, lime, spring onion and corn tortillas or with tempura shrimps.	
/// Gyoza “surf n turf” Nikkei	17€
Pork iberico, shrimps, shitake mushrooms, aji amarillo and ponzu-shiso.	
/// Mushrooms cazuela  	17€
Honey miso, melted cabrales, tortillas and summer truffles.	
/// Potatoes churros 	16€
Huancaína sauce, manchego cheese and summer truffles.	
/// Octopus Nikkei “surf n turf” 	19€
Marinated in Japanese vinegar-soy, chorizo, sweet potatoes and chorizo aioli.	
/// Rock shrimps tempura	21€
Yuzu kosho, candied cashew nuts, lime and chilly-garlic mayo.	
/// Causas	16€
Peruvian potatoes, smoked chicken, truffle-mayo, aji limo and manchego cheese.	
/// Quesadillas 	21€
Barbacoa beef black angus, oaxaca cheese, pickled onions, corn, smokey BBQ sauce and chimichurri.	
/// Tostada de suadero 	19€
Brisket black angus, idiazabal cheese, pico de gallo and truffle-mayo.	
/// Yucatecan tacos 	19€
Chorizo Iberico, guacamole, black beans, pineapple and onion pickles.	
/// Queso & fiambres 	23€
Spanish cold cuts & cheese. Served with breadsticks, chutney and dry fruits.	

Hoyas y verduras frescas Salads & vegetables

/// Nikkei Caesar’s salad	17€
Crunchy free range chicken with soy-wasabi, Chinese cabbage, avocado, corn, ponzu marinated egg, Japan style croutons and bacon crumble.	
/// Greek salad  	15€
Bio-vegetables, coriander seeds, feta vinaigrette and extra virgin olive oil infused with basil.	

/// Akau bowl 	21€
Shrimps tempura, sushi rice, egg, corn, avocado, edamame and Thai curry sauce.	
/// Salmon tataki 	18€
King kinoa with passion fruit, strawberries, butternut squash, carrots, cashew nuts and shiso.	
/// Beef and mango 	27€
Black angus beef, noodles, salty peanuts, edamame, aji amarillo and soy-wasabi crumble.	
/// Beet and goat  	15€
Fresh salad leaves, candied walnuts, cranberry, pickled cucumber and mango vinaigrette.	

Carnes a la parilla Charcoal grilled meats

/// Wagyu striploin SRF gold 	91€
(8-9 mbs) 250gr. Glazed enoki mushrooms and Zacapa sauce.	
/// Rib-eye 	47€
Black angus USA, truffle butter.	
/// Short ribs 	32€
Black angus USA, Korean BBQ and crispy onion.	
/// Pork Iberico 	27€
Pata negra chops, XO sauce and cucumber pickles.	
/// Lamb cutlets 	29€
Green-miso, roasted sesame and thyme-honey crumble.	
/// Beef lollipop 	42€
Black angus USA, stuffed with hamon serrano, manchego cheese and dijon mustard. Served with kohitsuji.	
/// Lomo saltado	27€
Black angus beef, aji amarillo, potatoes, soy, coriander and lime.	
/// Posta negra	27€
Colombian beef stew, oxtail, pasta, tomato, annatto, goat cheese.	
/// Baby chicken 	26€
Corn-fed, aji panca, yuzu kosho aioli.	

Acompañamientos | Sides

/// Smoked mashed potatoes  	11€/7€
With truffles or simple.	
/// Charcoal sweet potatoes   	7€
With fleur de sel, ginger, lime and coriander.	
/// Jasmine rice with ginger and lime   	7€
/// Baby potatoes  	7€
With thyme, garlic and butter.	
/// Grilled vegetables with honey-miso  	7€
/// Grilled sweetcorn with butter-miso  	8€
/// Extra truffles   	11€

Del rio a la mar | Fish & seafood

- ///

Tamales salmon fillet

Honey glaze and crispy salad.

26€
- ///

A la talla sea bass

Chimichurri, Nikkei aioli and pico de gallo.

31€
- ///

Charcoal tiger prawns

Verde sauce, mango, scallions, aji limo and coriander.

55€
- ///

King scallops peruano

Baked with chorizo, parmesan, lime, aji amarillo and coriander. Served with fava and yuzu.

26€

Compartir | To share

- ///

Lobster grilled or pasta

Linguine or orzo, chilly, lime and fresh mint.

120€/kg
- ///

Whole fresh fish grilled or raw

Grilled vegetables and lemon-extra virgin olive oil. (ask the waiter)
- ///

King crab

Grilled, fleur de sel and truffle butter.

200€/kg

Sushi

INSIDE OUT

- ///

Atun picante

Tuna, avocado, cucumber, spicy mayo, tobiko yuzu, mango.

21€
- ///

Nori furai

Salmon, crab, guacamole, citrus mayo, crumble soy-wasabi.

21€
- ///

Peruvian dragon roll (fried tempura roll)

Tuna, unagi, coriander, lime, cashew nuts, bonito flakes and kizami wasabi mayo.

21€
- ///

“Akau dragon”

Shrimp tempura, dragon fruit, avocado, carrot, roasted sesame, Nikkei relish.

22€
- ///

Lomo saltado

Black angus beef loin, avocado, onion chips, tonkatsu, cucumber pickles.

22€
- ///

Acevichado

Catch of the day, avocado, tuna slices and acevichado sauce.

22€
- ///

Cangrejo

Soft shell crab tempura, avocado, unagi, cucumber, sweet chilly mayo.

23€
- ///

Goi cuon

Tempura shrimps, yuki, guacamole, Thai curry sauce, tobiko wasabi.

19€
- ///

Veggie truffle

Sweet potato, guacamole, truffles, coriander, beetroot, onion pickles, aji amarillo mayo.

20€

PREMIUM ROLLS & NIGIRIS

- ///

El Oceano nigiri

King crab, tempura shiso, kizami wasabi, truffle aioli.

36€
- ///

Antiku “Golden” gunkan

Wagyu kagoshima, truffles, avocado, gold, beluga caviar, truffle mayo.

42€
- ///

Akau “Rich” mar

Lobster with asparagus, avocado, mango, oscietra caviar and spicy mayo.

41€

OSK STYLE NIGIRIS (2 PIECES)

- ///

TNT

Catch of the day, acevichado sauce, togarashi, crispy quinoa, negi, yuzu.

16€
- ///

Peruvian explosion

Salmon or tuna tartar in crispy rice, aji amarillo sauce and guacamole.

17€
- ///

Avocado brasa

Aburi avocado, mango, yuzu kosho, peanuts, lime.

16€

CRUDO Y MARINADOS | RAW & MARINATED

- ///

Wagyu kagoshima yukke

Beluga, lime, chilly, truffles and shokupan bread.

39€
- ///

Kani tacos (2 pc)

Crispy gyoza, crab, lime, aji amarillo mayo.

22€
- ///

Atun chifa ceviche

Ponzu, passion fruit, aji amarillo, avocado, corn and sea cracker.

18€
- ///

Tiradito peruano

Catch of the day fish, dragon fruit leche de tigre, aji limo, corn and sweet potatoes.

20€
- ///

Salmon explosion

Passion fruit leche de tigre, sweet potatoes, almonds and tobiko caviar.

19€
- ///

Verduras tiradito

Avocado, sweet potato, dragon fruit, cucumber, mango, onion pickles, edamame, beetroot and coconut tigers milk.

19€

OMAKASE

- ///

For 2 persons

(2 inside out, 2 nigiri & 1 tiradito)

95€
- ///

For 4 persons

(4 inside out, 4 nigiri, 1 ceviche & 1 tiradito)

190€
- ///

“Akau” rich combination

(2 premium makis, 2 inside out, 1 nigiri, 1 tiradito)

180€

Postres | Desserts

- ///

Chocolate Al Moctezuma

Warm “Valrhona” andoa peru, tonka ice-cream, candied walnuts, choco flakes and crispy passion fruit.

16€
- ///

Churros peruano

Chocolate “Valrhona” illanka, dulce de leche, coconut soil.

13€
- ///

Suspiro de limena

Dulche de leche “Valrhona”, crispy coffee, togarashi meringues and exotic sorbet.

15€
- ///

Semifreddo Nikkei

Passion fruit & yuzu with “Valrhona” chocolate, cashew nuts, matcha and raspberry soil.

15€
- ///

Seasonal fruit platter

With coconut flakes & sorbets.

36€

Helado y agua nieves
Ice cream & sorbet

- ///

Chocolate “Vahlrona”

/// Sorbet strawberry
- ///

Dulce de leche

/// Sorbet lemon-basil
- ///

Vanilla Madagascar

/// Sorbet tangerine
- ///

Sorbet mango

4€ PER SCOOP

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Market manager: George Fitros | Chef: George Xynos



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SANTORINI

Lunch Menu

/// Bread	3€
/// Tapas 	26€
Sourdough flat bread, tzatziki with avocado and shiso, guacamole, Santorinian fava with yuzu and Nikkei olives. Served with awarded extra virgin olive oil.	
/// Bacon-mushrooms burger	24€
100% Black angus, cheddar cheese, caramelized onions, smokey bbq and remoulade sauce. Served with fried potatoes.	
/// Wagyu burger	31€
100% Wagyu, monterey jack cheese, bacon, iceberg, BBQ and truffle-mayo. Served with fried potatoes.	
/// Smash bun chicken burger	21€
Free-range chicken, cheddar cheese, avocado, cucumber pickles and chilly-garlic mayo. Served with fried potatoes.	
/// Vegan burger   	23€
Plant based burger with guacamole, asian salad, tomato and vegan chilly mayo.	
/// Club sandwich	22€
Sando katsu style, fried free range chicken, omelette, crispy bacon and tartar sauce. Served with fried potatoes.	
/// Chilean Wagyu hot-dog	25€
100% Wagyu with truffles and parmesan, kimchi, guacamole, smoked akau ketchup with sweet peppers and crispy onions. Served with fried potatoes.	
/// Tinga tacos 	18€
Free-range chicken, avocado, pico de gallo, jalapenos and sour cream.	
/// Sticky pork spare ribs	23€
Caramelized bbq sauce and grilled corn with butter-miso.	
/// Chilly con carne DIY	23€
Black angus minced meat, jasmine rice, pico de gallo, sour cream.	
/// Tagliata 	28€
Black angus with fresh salad, onion pickles and chimichurri sauce.	
/// Potatoes churros 	16€
Huancaína sauce, manchego cheese and summer truffles.	
/// Coca de racapte	23€
Chorizo, jalapenos, tomato, corn, oaxaca cheese and onions.	

/// Coca de racapte	24€
Mozzarella burrata, hamon serrano, cherry tomatoes, rocket and shiso pesto.	
/// Udon noodles	23€
Stir fried with miso broth, shrimps or beef, vegetables and pickled egg.	
/// Nikkei Caesar's salad	17€
Crunchy free range chicken with soy-wasabi, Chinese cabbage, avocado, corn, ponzu marinated egg, Japan style croutons and bacon crumble.	
/// Greek salad  	15€
Bio-vegetables, coriander seeds, feta vinaigrette and extra virgin olive oil infused with basil.	
/// Akau bowl 	21€
Shrimps tempura, sushi rice, egg, corn, avocado, edamame and Thai curry sauce.	
/// Salmon tataki 	18€
King kinoa, passionfruit, strawberries, butternut squash, carrots, cashew nuts and shiso.	
/// Tuna tataki bowl 	18€
Sushi rice, guacamole, cucumber, nori strips, jalapenos and coconut tigers milk.	
/// Beet and goat  	15€
Fresh salad leaves, candied walnuts, cranberry, pickled cucumber and mango vinaigrette.	
/// Queso & fiambres 	23€
Served with breadsticks, chutney and dry fruits.	
/// Seasonal fruit platter with coconut flakes   	25€

INSIDE OUT

- Atun picante

Tuna, avocado, cucumber, spicy mayo, tobiko yuzu, mango.

21€
- Nori furai

Salmon, crab, guacamole, citrus mayo, crumble soy-wasabi.

21€
- Peruvian dragon roll (fried tempura roll)

Tuna, unagi, coriander, lime, cashew nuts, bonito flakes and kizami wasabi mayo.

21€
- “Akau dragon”

Shrimp tempura, dragon fruit, avocado, carrot, roasted sesame, Nikkei relish.

22€
- Lomo saltado

Black angus beef loin, avocado, onion chips, tonkatsu, cucumber pickles.

22€
- Acevichado

Catch of the day, avocado, tuna slices and acevichado sauce.

22€
- Cangrejo

Soft shell crab tempura, avocado, unagi, cucumber, sweet chilly mayo.

23€
- Goi cuon

Tempura shrimps, yuki, guacamole, Thai curry sauce, tobiko wasabi.

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- Veggie truffle

Sweet potato, guacamole, truffles, coriander, beetroot, onion pickles, aji amarillo mayo.

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King crab, tempura shiso, kizami wasabi, truffle aioli.

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- Atun chifa ceviche

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18€
- Tiradito peruano

Catch of the day fish, dragon fruit leche de tigre, aji limo, corn and sweet potatoes.

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- Verduras tiradito

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- Semifreddo Nikkei

Passion fruit & yuzu with “Valrhona” chocolate, cashew nuts, matcha and raspberry soil.

15€
- Seasonal fruit platter

With coconut flakes & sorbets.

36€

Helado y agua nieves
Ice cream & sorbet

- Chocolate “Vahlrona”

Dulce de leche

Vanilla Madagascar

Sorbet mango
- Sorbet strawberry

Sorbet lemon-basil

Sorbet tangerine

4€ PER SCOOP

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Market manager: George Fitros | Chef: George Xynos



Wine list

White Wines

SANTORINI/WHITE WINES

Assyrtiko, Gavalas Winery Santorini, 0.75lt	65€
Notes: Tropical fruits, long aftertaste, balanced acidity, anytime wine. Excellent pairing with: Seafood pasta, fresh fish, white meat, sushi, molluscs, Asian cuisine.	
Assyrtiko/Aidani/Athiri, Hatzidakis Estate Santorini Familia, 0.75lt	72€
Notes: Refreshing, white flowers, aggressive mouth, anytime wine. Excellent pairing with: Sushi, seafood pasta, white meat, fresh fish, raw bar, salads, shellfishes.	
Assyrtiko, Cuvée Nichteri Argyros Estate, Santorini 0.75lt	125€
Notes: Full body, sharp acidity, Terroir from the 12 months in French oak barriques on fine lees and 12 months in stainless steel. Excellent pairing with: Sushi, seafood, pasta with seafood, big fish, meat	
Assyrtiko, Sigalas Estate Santorini, 0.75lt	68€
Notes: Minerality, sharp acidity, long finish, finesse, anytime wine. Excellent pairing with: Grilled fish, sushi, shellfishes, raw bar, white meat, seafood, Asian cuisine.	
Aidani, Argyros Estate Santorini, 0.75lt	64€
Notes: Aromas of tropical fruits, moderate acidity, anytime wine. Excellent pairing with: Seafood, salads, white meat with light sauces, cheese plater, grilled fish.	
Assyrtiko Grande Reserve, Santowines Winery 2018, 0.75lt	72€
Notes: Oak barrel, ripe fruits, explosive acidity. Excellent pairing with: Fatty fishes, white meat, spicy flavours, grilled fish, red meat, seafood pasta, shellfishes.	
Nichteri, Hatzidakis Estate 2019 Santorini, 0.75lt	93€
Notes: Barrel, full body, stone fruits, long aftertaste. Excellent pairing with: Spicy dishes, molluscs, white meat & red meats with light sauces, grilled fishes.	
Assyrtiko, Thalassitis Cellar Aged, Gaia winery 0.75lt	140€
Notes: Red fruits, honey, explosive refreshment acidity. Excellent pairing with: sushi, white meat, red meat, fish, pasta. Decanting suggested	
Assyrtiko, Argyros Estate Santorini, 0.75lt	68€
Notes: Sparkling acidity, moderately aromatic, minerality, refreshing. Excellent pairing with: Fatty fishes, raw seafood, molluscs, white meat, grilled fishes, sushi.	
Assyrtiko, Cuvee Monsignori Argyros Estate Santorini, 0.75lt	92€
Notes: Mineral character, crispy, sharp acidity, politely complex. Excellent pairing with: Fresh grilled fish, white meat, shellfish, sushi, molluscs, raw seafood.	
GREEK VINEYARDS/WHITE WINES	
Viognier, Gervassiliou Estate Thessaloniki, 0.75lt	53€
Notes: Aromatic, opulent, apricot, long aftertaste. Excellent pairing with: Fish with oily flesh, asparagus, shellfishes, fatty fishes, molluscs, seafood, Asian cuisine.	
Kydonitsa, Theodorakakou Estate Laconia, 0.75lt	35€
Notes: Organic wine, fruity aromas, lemony acidity. Excellent pairing with: Grilled fishes, seafood pasta, shellfishes, fatty fishes, sushi, summery salads.	
Malagouzia, Sotiriou Estate Messolonghi, 0.75lt	32€
Notes: Refreshing, aromatic, lemon & lime flavours. Excellent pairing with: White meats with simple sauces, seafood pasta, salads with greens, sushi, grilled fishes.	

Malagouzia, Alpha Estate Amyndeon 0.75lt	38€
Notes: Aromatic intensity, refreshing acidity, citrus and flowers aromas. Excellent pairing with: Sushi, salads, seafood, fresh fishes, rich cheeses, fruit salads, sushi or as aperitif	
Chardonnay, Alpha estate Amyndeon 0.75lt	52€
Notes: Full mouth, excellent balance, citrus, white stone, long fruit aftertaste. Excellent pairing with: white meat, seafood, grilled fish, shellfish	
Assyrtiko/Semillon, Ovilos Vivlia Chora Kavala, 0.75lt	65€
Notes: Barrel, vanilla flavours, apricot aromas. Excellent pairing with: Asparagus salads, rich cheeses, seafood pasta, shellfishes, molluscs, grilled fish.	
Gewürztraminer/Chardonnay, Tesseris Limnes, Kir Yianni Estate Amyndeon 0.75lt	40€
Notes: Unique combination, Aromatic fruity long aftertaste, full body, fresh acidity. Excellent pairing with: Fresh salads, grilled fish, white meat	
Sauvignon Blanc, Alpha Estate Florina, 0.75lt	48€
Notes: Aromatic, passion fruit, lively aftertaste. Excellent pairing with: As aperitif, white meat with herbs, shellfish, seafood, vegetables, molluscs, grilled fishes.	
WORLDWIDE VINEYARDS/WHITE WINES	
Cuvee Gytaku, Domaine Mitnacht France, 0.75lt	70€
Notes: Moderately aromatic, round acidity, fruity. Excellent pairing with: Japanese cuisine, sushi, raw seafood, shellfish, seafood pasta, fatty fishes, fruits, soya, wasabi.	
Gewurztraminer Organic, Villa Maria New Zealand, 0.75lt	50€
Notes: Refreshing acidity, aromas of lychee, exotic character. Excellent pairing with: Japanese cuisine, ginger, shellfishes, raw bar, sushi, salads, white meat, soya.	
Chardonnay, El Enemigo Argentina, 0.75lt	70€
Notes: Oak barrel, tropical fruits aromas, sharp acidity. Excellent pairing with: Fresh grilled fishes, seafood, truffle, shellfishes, fatty fishes, white meats, summery salads.	

Rose Wines

SANTORINI/ROSE WINES

Aidani/Mantilaria Anhydrous Grace 2022 0.75lt	42€
Notes: Dark fruits, medium-high acidity, fresh fruity aftertaste. Excellent pairing with: White meat summary salads pasta seafood, shellfish, sushi.	
Madilaria, Rosette Hatzidakis Winnery 2019 Santorini, 0.75lt	55€
Notes: Aromatic, red fruits, buttery after taste, anytime. Excellent pairing with: Refreshing salads, light sauces, white meat, sushi, Asian cuisine, as aperitif.	
Voudomato, Gavalas Estate 2019 Santorini, 0.75lt	70€
Notes: Strawberry & cherry, aromatic, balanced acidity. Excellent pairing with: Appetizers, refreshing salads, oily dishes, pasta, white meat, sushi, as aperitif.	
GREEK VINEYARDS/ROSE WINES	
Syrah/Grenache/Agiorgitiko, Idylle La Tour Mellas Achinos, 0.75lt	42€
Notes: Barrel, aromas of ripe fruits, full body, anytime. Excellent pairing with: Sushi, summery salads, seafood pasta, light sauces, oily dishes, grilled fish, herbs.	

Gewurztraminer, Lenga Pink Avantis Estate Halkida, 0.75lt Notes: Aromas of fresh roses, exotic fruits, balanced acidity. Excellent pairing with: Refreshing salads, Asian cuisine, light sauces, appetizers, as aperitif, sushi.	38€
Xinomavro Rose, Gervassiliou Estate Thessaloniki, 0.75lt Notes: Barrel, gentle tannins, ripe black fruits. Excellent pairing with: Grilled red meats, salads, grilled fishes, sushi, appetizers, white meats, shellfishes.	45€
Xinomavro, “Skatzoxiros” Alpha Estate Florina, 075lt Notes: Full mouth, vanilla flavours, balanced acidity. Excellent pairing with: Grilled red meats, grilled vegetables, rich sauces, cheese palter, appetizers.	46€

PROVENCE, FRANCE/ROSE WINES

Chateau De Berne, Ultimate Provence Estate UP Rose, 0.75lt Notes: Aromas of cherries, floral, spicy aftertaste, medium body, anytime wine. Excellent pairing with: Spicy Asian cuisine, seafood pasta, white meat, as aperitif.	63€
Chateau Miraval Rose, Cotes de Provence, 0.75lt Notes: Aromatic, red fruits & white flowers, finesse, anytime wine. Excellent pairing with: Summery salads, Asian cuisine, fruit salads, sushi, seafood, as aperitif.	68€
Chateau d’Esclans The Palm, Whispering Angel, 0.75lt Notes: Aromas of ripe strawberry, stony minerality, medium acidity. Excellent pairing with: White meat, shellfishes, vegetables, salads, sushi, fruit salads, as aperitif.	70€
Chateau Romassan, Domaine Ott, Bandol, 0.75lt Notes: Aromas of white flowers, refreshing, finesse, anytime wine. Excellent pairing with: Summery salads, Asian cuisine, fruit salads, seafood, sushi, as aperitif.	92€
Grenache Rock Angel Rose Chateau d’ Esclans 0.75lt Notes: Firm acidity, full body, delicate red berry aromas, roasted nuts taste from the oak barrels. Excellent pairing with: shellfish, seafood, fish.	92€
Chateau Miraval Rose, Cotes de Provence Magnum, 1.5lt Notes: Aromatic, red fruits & white flowers, finesse, long finish. Excellent pairing with: Summery salads, Asian cuisine, light dishes, sushi, seafood, as aperitif.	155€

Red Wines

SANTORINI/RED WINES

Mavrotragano/Madilaria, Sigalas Estate Santorini, 0.75lt Notes: Barrel, ripe red fruits, spices, high tannins, complex aftertaste. Excellent pairing with: Grilled red meats, soft cheese, rich dishes, cold cuts, appetizers.	42€
Mavrotragano, Hatzidakis Winnery 2017 Santorini, 0.75lt Notes: Barrel, steal tank, red forest fruits, minerality, strong taste, height tannins. Excellent pairing with: Red meat with spices, yellow aged cheese, rich sauces.	90€

GREEK VINEYARDS/RED WINES

Xinomavro, Domaine Diamantakos 2018 PDA Naousa, 0.75lt Notes: Fresh fruity aftertaste, smooth tannins, high acidity, anytime wine. Excellent pairing with: Grilled red meats, mushrooms, grilles vegetables, grilled poultries.	50€
Agiorgitiko/Syrah, Domaine Gaia 2017 Nemea, 0.75lt Notes: Barrel, aromatic complex character, silky smooth taste. Excellent pairing with: Red meat with spices, poultries, rich sauces, aged yellow cheeses, grilled vegetables.	62€
Syrah/Xinomavro/Merlot, Alpha Estate Florina, 0.75lt Notes: Sweet cherry aromas, full body & dark fruits flavor, peppery, solid tannins. Excellent pairing with: Juicy red meats, barbecue or spicy cooked grilled red meat.	62€
Tempranillo, “Emphasis” Pavlidis Estate Drama, 0.75lt Notes: Barrel, fresh acidity, intense tannins, raspberries aromas, strong aftertaste. Excellent pairing with: Yellow cheese & meat cooked in spicy sauce, grilled red meat.	55€
Xinomavro, 1879 Boutaris Legacy 2007, Naoussa 0.75lt Notes: Intense complexity aromas of red berries dried fig, vanilla, pleasant acidity, full body, soft tannins. Excellent pairing with: Premium meat, cheese platter	78€

WORLDWIDE VINEYARDS/RED WINES

Cabernet Sauvignon, Ridge Estate 2013 California, 0.75lt Notes: Rich and silky palate, exotic spices, aromas of cassis, firm tannins, long length. Excellent pairing with: Opulent & juicy red meats, truffle, mushrooms, aged cheeses.	210€
Pinot Noir Barda, Botega Chacra 2020 Patagonia, 0.75lt Notes: Crispy acidity, oak barrel, smooth tannins, spicy black & red fruits, long finish, medium body. Excellent pairing with: Juicy red meats, coriander, grilled vegetables,	88€

Champagnes & Sparkling Wines

Moët & Chandon Brut 750ml	160€
Moët & Chandon Ice Imperial	190€
Veuve Clicquot Brut	180€
Veuve Clicquot Rose	200€
Dom Perignon Vintage Brut	600€
Dom Perignon Rose	1100€
Laurent Perrier Rose Cuvee 750ml	320€
Ruinart Rose Champagne 750ml	260€
Ruinart “R” Brut 750ml	200€
Prosecco Bottega Poeti Doc	9€ 42€
Moscato D’asti Natale Verga	8.5€ 40€

Dessert Wines

Apiliotis Mezzo, Sigalas Estate Santorini 2011	15€ 90€
Vinsanto, Santo Wines Winery, Vintage 2013	14€ 70€

Sake

Enter Sake Black Dot Honzozo 180ml	17€
Sake Akashi Honjozo Tokubetsu Gohyakumangoku 720ml	68€

Wine by Glass

WHITE

Assyrtiko, Argyros Estate Santorini Notes: Sparkling acidity, moderately aromatic, minerality, refreshing. Excellent pairing with: Fatty fishes, raw seafood, molluscs, white meat, grilled fishes, sushi.	16€
Malagouzia, Sotiriou Estate Messolonghi Notes: Refreshing, aromatic, lemon & lime flavours. Excellent pairing with: White meats with simple sauces, seafood pasta, salads with greens, sushi, grilled fishes.	8€
Sauvignon Blanc, Assyrtiko, Malagouzia, Lefko Gramma, Boutaris Santorini Notes: Explosive acidity, full body, aromas of lemon jasmine, anytime wine. Excellent pairing with: shellfish, seafood, grilled fishes, sushi, raw seafood.	10€

ROSE

Aidani/Mantilaria Anhydrous Grace 2022 Notes: Dark fruits, medium-high acidity, fresh fruity aftertaste. Excellent pairing with: White meat summary salads pasta seafood, shellfish	11€
Chateau Miraval Rose, Cotes de Provence Notes: Aromatic, red fruits & white flowers, finesse, anytime wine. Excellent pairing with: Summery salads, Asian cuisine, fruit salads, sushi, seafood, as aperitif.	16€

RED

Mavrotragano/Madilaria, Sigalas Estate Santorini Notes: Barrel, ripe red fruits, spices, high tannins, complex aftertaste. Excellent pairing with: Grilled red meats, soft cheese, rich dishes, cold cuts, appetizers.	11€
Syrah/Xinomavro/Merlot, Alpha Estate Florina Notes: Sweet cherry aromas, full body & dark fruits flavor, peppery, solid tannins. Excellent pairing with: Juicy red meats, barbecue or spicy cooked grilled red meat.	15€



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SANTORINI

Cocktail list

Signature cocktails

Akau Mojito 23€

Zacapa 23, menthe pastille liqueur, fresh lime juice, yuzu akashi tai, lemon - mandarine perfume, angostura.

El Chapo 22€

Don Julio reposado, ginger - citrus cordial, white grapefruit juice, rosé syrup, cucumber - basil leaves.

Machu Picchu 21€

Premium gin, Campari, pink grapefruit, cranberry- raspberry syrup, yuzu, mint springs, rosemary tonic.

Playa Roja 22€

Pisco, mango puree, triple-sec, orange water, yuzu.

Grand North 27€

Japanese rum Kikushi 7 years, strawberry cordial, pink grapefruit, passion fruit notes and Valhrona dark chocolate.

Mangave 21€

Ketel one, Archers peach liqueur, agave syrup, lime, mango purée, fresh mint leaves.

Peruano 22€

Plantation overproof rum, Sailor Jerry spiced rum, apricot brandy, pampero blanco, passion fruit, orange - lemon, fee brothers bitters.

Japanese Martini 22€

Etsu Japanese gin, dry vermouthe, calamansi - mandarin cordial, delight.

Classic Cocktails 20€

Spritz Tales

Aperol spritz 17€

Aperol, Prosecco, Club Soda.

Hugo 19€

St. Germain liqueur, Prosecco, sparkling water.

Italian spritz 17€

Italian bitter liqueur, Prosecco, Club Soda.

North spritz 19€

Aperol, fresh water melon juice, Prosecco, ginger.

Drinks

**WHISKY**

Cardhu 12	15€	140€
Glenfiddich 12	15€	140€
Talisker 10	16€	160€
Chivas Regal 12	14€	120€
Chivas Regal 15	25€	250€
Dimple golden selection	12€	110€
Haig Gold	11€	100€
Johnnie Walker Black	12€	120€
Johnnie Walker Gold	16€	160€
Johnnie Walker Blue	50€	650€
Woodford Reserve	15€	140€
Jack Daniels	12€	110€
Nikka	16€	160€

VODKA

Ciroc	16€	160€
Beluga	16€	160€
Gray Goose	16€	160€
Belvedere	16€	160€
Belvedere Magnum 1.75L		350€
Ketel one	15€	150€
Stoli edit	19€	180€

GIN

Tanqueray 10	16€	160€
Monkey 47	17€	170€
Hendricks	15€	140€
Etsu Japanese Gin	16€	160€
Votanist	16€	160€
Citadelle	15€	150€
Gin mare	16€	160€

TEQUILA

Don Julio Blanco Premium	15€	150€
Don Julio Reposado Premium	16€	160€
Patron silver	16€	160€
Kah blanco	16€	160€

Drinks



RUM

Bacardi 8	16€	160€
Diplomatico Planas	15€	150€
Diplomatico Reserva Exclusiva 12	16€	160€
Zacapa 23	18€	180€

COGNAC

Hennessy Cognac	17€
Remy Martin Cognac	19€
Metaxa 7	15€

GREEK SPIRITS

Roots Mastic	15€
Greek Tsipouro with Anise	9€
Greek Tsipouro without Anise	9€
Greek Ouzo 4	9€

Beers

Corona	9€
Volcan Blonde	9€
FIX Blonde	7€
Bud	9€
Erdinger Weiss	9€
McFarland	10€
Blue Monkey	10€
Estrella Damm Barcelona	9€

Refreshments & Water

Homemade Ice Tea	6€
Homemade Lemonade	11€
Fresh Orange Juice	7€
Red Bull Energy Drink	8€
Coca-Cola 0.25	5€
Coca-Cola Zero 0.25	5€
Fanta Orangeade 0.25	5€
Fanta Orangeade Blue 0.25	5€
Fanta Lemonade 0.25	5€
Sprite 0.25	5€
Acqua Pana 0.75Lt	7€
Pelegrino 0.75Lt	7€
Greek Mineral Water 1lt	4€

Mocktails

Cocodream	12€
Pineapple Juice, Coconut Syrup, Fresh Lime, Coconut Water	
Sunshine	14€
Vanilla Syrup, Strawberry Puree, Lime Juice, Passion Fruit Cordial, Aromatic Tonic	
Negroni 0%	14€
Tanqueray 0%, Bitter Note, Orange Spritz	

Smoothies

Tropical Days	9€
Banana, Oats, Almond Milk, Pineapple, Peanut Butter	
Strawberry Fields	9€
Yoghurt, Banana, Strawberries, Chocolate, Coconut Milk	
Deep Purple	9€
Berries, Honey, Banana, Almond Milk, Avocado	
Green Detox	9€
Cucumber, Lime, Green Apple, Ginger	

Coffees

HOT COFFEES

Espresso	5€
Cappuccino	6€
Flat white	6€
Latte	6€
Americano	5€
Greek Coffee	5€
Greek Coffee Double	6€

ICED COFFEES

Freddo Espresso	6€
Freddo Cappuccino	6€
Nescafe Frape	6€
Cold Brew	6€

Please inform us of any allergies or specific dietary requirements for which we should be aware of. Our restaurant offers complaint forms for dissatisfied customers to use. The prices shown are final and include all applicable taxes. Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice). We accept credit cards.
Market manager: George Fitros