

TÂMA

A DINING RITUAL

D I N N E R

A Dining Ritual of Offering & Memory

A gastronomic journey inspired by the concept of “Tama”
an act of offering, gratitude, and connection.

Each dish is a contemporary “dedication” to the Greek land,
memory, and the ritual of food.

Elpida C Morfouli

Executive Chef

Offerings of Land and Sea

Salads

Horiatiki (v)

Cherry tomatoes marinated in fresh oregano,
pepper cream, cucumber, olives, caper leaves, feta

22 €

Naxos Potato Salad

Naxos potato, pickled mussels,
egg yolk cream, crispy salami,
dill, bottarga

26 €

Starters

Zucchini Fritters (v)

with fresh herbs, spinach cream,
xinomyzithra chantilly, lemon zest

22 €

Imam Eggplant (v)

Fried eggplant, imam sauce,
tomato & onion,
tomato biscuit, crispy onion,
yogurt snow, parsley

25 €

Crab (GF/LF)

Crab, fennel & dill,
bergamot, tarama cream,
Ossetra caviar

30 €

Mains

Artichokes (V)

Stuffed artichokes with vegetables,
pea purie, baby carrots, avgolemono foam

28 €

Plaki (GF/DF)

Grouper with roasted tomato sauce,
cherry tomatoes, roasted onions, parsley foam

36 €

Lamb

Lamb shank, rice with fennel,
leek, lemon gel, lamb sauce

38 €

Rosto

Slow-cooked beef cheeks,
Naxos potatoes, crispy arseniko Naxos,
onion purie, roast jus, pickled onions

42 €

Lobster (GF)

Lobster, corn purie, corn,
bergamot & saffron bisque, tarragon oil

67 €

Desserts

Loukoumi and Coffee (VT)

Rose mousse,
cocoa & Greek coffee soil,
loukoumi gel, honey, rose petals, yogurt sorbet

22 €

Melachrino (VT)

Walnut sponge,
chocolate ganache,
walnut praline, citron,
chocolate & olive oil sauce

24 €

