

TÂMA

A DINING RITUAL

L U N C H

C O L D S T A R T E R S

Red Prawn Carpaccio

cherry tomatoes, thyme

31 €

Beef Carpaccio

mushroom duxelles with summer truffle, graviera cheese

28 €

Cycladic Meze

Homemade selection of dips,
sun-dried tomatoes, olives, ladopita, pickles

27 €

W A R M S T A R T E R S

Tomato Fritters (VG)

Heritage tomato, herbs

16 €

Butterfly Prawns

with fresh herb crust

32 €

Calamari

with caper mayo

24

Octopus

Slow-cooked octopus, bean cream, lemon

26 €

S A L A D S

Cycladic Salad (v)

Tomato, cucumber, capers, mizithra, oregano oil
red bell pepper cream , springonion, rock samphire

20 €

Tuna

Green beans, spinach, herb dressing,
sesame seeds

24 €

Buckwheat (vg)

Grilled vegetables, rocket, citrus dressing
dressing

20 €

MAIN DISHES

Aubergine snitzchel (VG)

Tomato cream, potato puree, baby leaf salad

28 €

Fish fillet of the day

warm salad, fennel, courgette, spinach

34 €

Chicken

Lemon, thyme, corn on the cob, graviera cheese

28 €

Flank steak

Crushed baby potatoes, thyme gravy

34 €

Lobster Pasta

Bisque sauce

56 €

S I D E S

Crushed baby potatoes 8 €

Baby leaf salad 8 €

Charcuterie

platter for two

Artisanal Cheeses & Cured Meats

34 €

D E S S E R T S

Almond & Peach (v)

18 €

Yogurt & Honey dessert (v)

16 €

Fresh fruit salad (VG)

16 €

