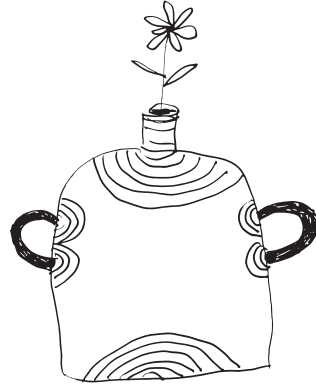


hōm



All Day Menu

Breads

slices of bread with olive oil dip and butter spread
0

Starters

lentil salad with pesto from Santorini tomato paste, orange vinaigrette
and popcorn halloumi
0

kinoa with aromatic rice in gazpacho broth and anthotyro
0

new-style Greek salad with tomato ice-cream
0

shrimp tartare with gemista rice, potatoes and yogurt-wasabi-mint oil broth
0

Santorini tomato balls with tartare from tomatoes and mint yogurt
0

tart with octopus, capers and kumquat
0

seaweed rice rolls with shrimp carpaccio in aromatics, avocado cream, yogurt sweet
chili and wasabi, served with nori rice chips
0

traditional Greek pasta blended with the key ingredients of moussaka
0

Mains

mountain

cappuccino pastitsio with beef ragout

0

cheese puree with beef meatballs, baby crispy potatoes and Florina pepper foam

0

sea

sea bass with orzo flavored with fennel and bottarga

0

artichokes à la polita with yakitori shrimp and lemon aroma

0

land

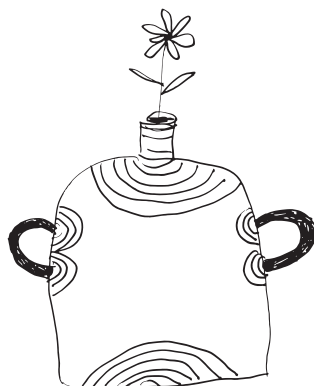
vegan stuffed eggplant with mushrooms and basil cream with pine nuts (VG)

0

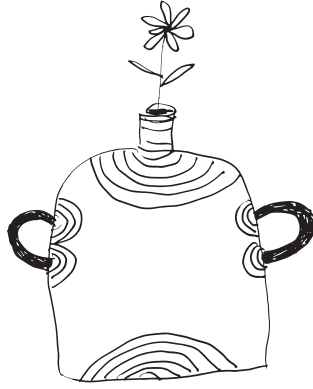
Greek roasted vegetables with grilled halloumi, tomato gel, parsley foam, olive powder and feta sauce with mint, served with tomato crackers

0

hōm



hōm



Greek Side Of Snack & Spreads

Spreads

tzatziki in cucumber broth, served with Greek pita
0

cheese puree in Florina pepper broth, served with crispy bread
0

Santorini fava in parsley broth, served with crispy onions (VG)
0

fish roe dip (traditional taramas), served with cuttlefish ink rice chips
0

Meze

rice croquettes with feta cream cheese and mint oil
0

pork or chicken souvlaki with travichti pita of Mani
0

chicken club sandwich with sweet chili mayo, served with potato wedges
0

beef burger with pesto from Santorini tomato paste, cheddar, onion and
lettuce, served with potato wedges
0

fried squid with a trio of fish roe dipping sauces
0