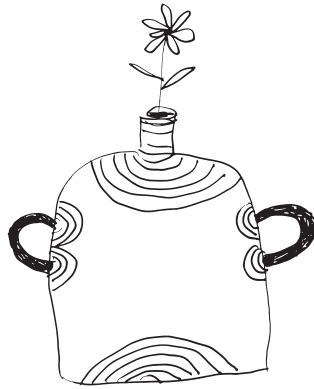


# hōm



## Menu

by Nikos Karathanos

### Bread

slices of carob and nuts bread and oiled-butter spread

### Starters

beluga lentils salad with pesto from Santorini tomato and cashew paste,  
orange vinaigrette and popcorn halloumi

quinoa with "gazpacho gemista" broth and goat cheese

new-style Greek salad with tomato ice-cream

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

Santorini tomato balls with tartare from tomatoes and spearmint yogurt

tart with octopus, fava, capers and kumquat

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

# Mains

## mountain

traditional Greek pasta blended with the key ingredients of moussaka

lasagna pastitsio with beef ragout and chilly tomato sauce

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

## sea

sea bass with orzo flavored with fennel and bottarga

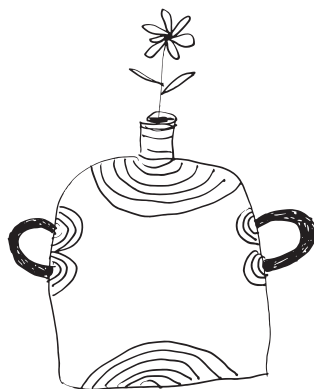
artichokes à la polita with yakitori shrimp and lemon aroma

## land

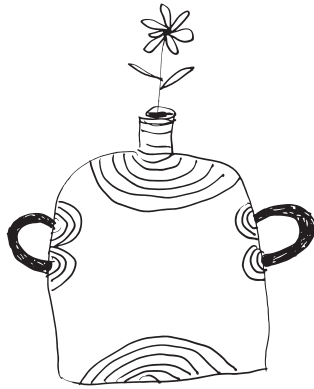
stuffed eggplant with mushrooms, tomato sauce with bechamel sauce

Greek roasted vegetables with grilled halloumi, parsley broth  
and feta sauce with thyme

# hōm



# hōm



## Spreads & Meze

by Nikos Karathanos

### Spreads

tzatziki in cucumber broth, served with Greek pita

cheese puree in Florina pepper broth, served with crispy bread

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

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

### Meze

potato wedges with mayo

rice croquettes with feta cream cheese, mint oil and strawberry tartare.

pork or chicken souvlaki with travichti pita of Mani

chicken club sandwich with sweet chili mayo and sweet chili bacon,  
served with potato wedges

beef burger with truffle mayo, cheddar, tomato, onion and lettuce,  
served with potato wedges

fried squid with fish roe dipping sauce