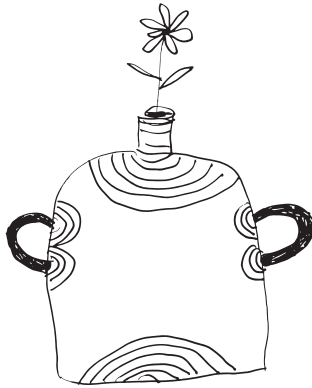


hōm



Spreads & Meze

by Nikos Karathanos

Spreads

tzatziki in cucumber broth, served with Greek pita bread

cheese puree in Florina pepper broth, served with Greek pita bread

Santorini fava in parsley broth, served with Greek pita bread (VG),

fish roe dip (traditional taramas), served with Greek pita bread

Meze

potato wedges with mayo

greek meatballs with spicy feta cheese puree and pepper sauce

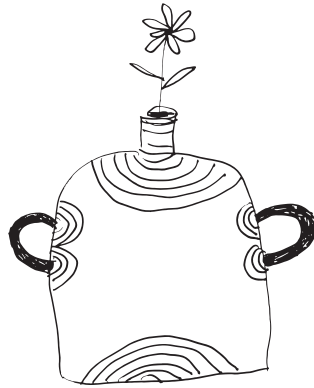
pork or chicken souvlaki with tiganopsomo bread

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

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

fried squid with fish roe dipping sauce

hōm



Menu

by Nikos Karathanos

Bread

slices of bread with olive oil dip and butter spread
3 per person

Starters

lentil salad with pesto from Santorini tomato paste, orange vinaigrette and kantaifi shrimp

new-style Greek salad with feta mouse and carob rusks

Santorini tomato balls with caponata, cheese puree and pepper sauce

tart with fava, octopus and kumquat

tuna tartar with sweet guacamole, gemista and Greek salad sauce

Mains

mousaka in crispy phyllo, with eggplant cream, bechamel sauce and potato confit

canneloni filled with rooster ragout, graviera cheese cream and mushroom foam

sea bass with orzo flavored with fennel and bottarga

grilled tuna with black tarama, sea urchin sauce and aromatic wild greens

stuffed eggplant with mushrooms tomato sauce and vegan bechamel sauce (VG)

hōm

