
Ancient Greeks fell in love with their land, the blue Sea and the warmth of the Sun that provided them with food all year round. To show their gratitude, they developed myths and told stories of a female deity called GAIA, the mother of all life.

Greeks believe that good company makes a meal taste even better. The magic of their cooking combines ingredients, memories, new ideas and the warm feeling of sitting around a table. Sharing food is considered a therapeutic time of day where families can maintain their values and rituals giving them an opportunity to talk and reflect.

ALIFES / SPREADS

Taramosalata 16 <i>Smoked cod roe, lemon zest, koulouri bread</i> (D)(G)	Melitzanosalata 15 <i>Aubergine, yogurt, garlic, parsley, tomato</i> (D)(G)(V)	Tzatziki 15 <i>Greek yogurt, garlic, cucumber, olive oil, dill, pita bread</i> (D)(V)	Tyrokafteri 16 <i>Feta cheese, marinated capsicum, chilli oil, koulouri bread</i> (D)(V)
---	---	---	--

OMA / RAW

Tonos me Troufa / Tuna with Truffle 36
Lightly smoked tuna carpaccio, black truffle dressing (G)

Tonos Tartare / Tuna Tartare 48
Grilled bread, taramosalata, truffle mayo, fresh truffle, caviar (D)(E)(G)(S)

Tonos kai Haviari / Tuna Caviar 48
Bluefin tuna, shallot, caviar and olive cracker (G)

Lavraki Marine / Seabass Ceviche 29
Seabass ceviche, confit tomatoes

Tsipoura / Sea Bream Carpaccio 45
Lemon, mandarin and truffle dressing (G)

**Karpatsio Magiatiko
Yellowtail Carpaccio 34**
Citrus dressing, aioli and pickled chilli (G)

Stridia / Oysters
Gillardeau n.2 10

MEZEDES / STARTERS

Psarosoupa / GAIA Fish Soup 18
Rock fish broth, celery, carrot and potato

**Tiganita Kolokithia
Zucchini Tempura 25**
Tzatziki, tomato sauce and lime (D)(G)(V)

**Varelisia Feta Psiti
Baked Feta Cheese 24**
Baked with honey, nuts and filo (D)(G)(N)(V)

Tiropita / Cheese Pie 34
Ksinomitzithra, graviera, anthotyros, goat cheese and fresh truffle (D)(G)(V)

Tiganito Kalamari / Fried Calamari 28
Fried calamari, padron peppers and spiced emulsion (G)

Spanakopita / Spinach Pie 22
Spinach and feta cheese pie (D)(G)(V)

SALATES / SALADS

Choriatiki Salata / Greek Salad 31
Mountain tomatoes, barrel aged feta, onion and homemade pickled olives (D)(V)

**Kounoupidi Salata
Cauliflower Salad 26**
Cauliflower, avocado, goat cheese, caramelized walnuts, onion and citrus dressing (D)(N)(V)

Salata Kolokithi / Zucchini Salad 26
Mint, pistachio, grapes and tyrokafteri (D)(N)(V)

Astakosalata / Lobster Salad 42
Lobster, baby gem, asparagus, red onion and light mayo dressing (D)(S)

**Chtapodi Sti Schara
Grilled Octopus 29**
With fava puree, tomato and parsley relish
(A)(D)

Garides Saganaki / Prawns Saganaki 32
Tomato sauce, garlic confit and basil
Add Feta or Eriki 5

Mousakas / Moussaka 28
Aubergine, minced beef, potato foam and Graviera cheese (D)

Keftedakia / Greek Style Meatballs 26
Beef kofta with mint, tomato sauce and yogurt
(D)(G)(N)

**Garides Ston Ksilofourno
Wood Oven Prawns 32**
Rosemary, harissa, lemon juice, garlic, chili and olive oil (S)

KIRIOS PIATA | MAINS

Astakomakaronada / Lobster Pasta 72

Linguini with cherry tomato sauce (D)(G)(S)

Kritharaki

Orzo Seafood Pasta 45

Kritharaki pasta, calamari, prawns and clams with tomato sauce (D)(G)(S)

Gemista / Stuffed Vegetables 32

With rice, herbs and Eriki cheese (D)(V)

Makaronia me Troufa

Truffle Pasta 60

Rigatoni pasta with cream sauce, and fresh truffle (D)(G)(V)

Makaronia me Kidonia

Vongole Pasta 42

Linguini with clams, garlic, parsley and lemon juice (A)(D)(G)(S)

SIDES

Patates Tiganites / French Fries 14

Homemade fries with oregano (V)

Rizi / Basmati Rice 12

Olive oil, garlic, sumac and chives (D)

Patates Sti Schara / Grilled Potatoes 14

Yogurt, olive oil, spring onion and dill (D)(V)

Patates me Troufa / Truffle Potatoes 28

Potatoes, fresh cheese and fresh truffle (D)(V)

Psito Kotopoulo

Half Roasted Chicken 46

Marinated with lemon, oregano, garlic, served with parsley salad

Pidakia Arnisia

300gr Lamb Cutlets 68

Spiced marinate, pita bread and tzatziki (D)(G)(N)

Spalomprizola

400gr Wagyu Rib Eye 140

Grilled, padron peppers and grilled tomato (D)(N)

Katsikaki / 300gr Baby Goat 69

Slow cooked in our wood oven with Basmati rice (D)

Mpriam / Baked Vegetables 14 *Cherry tomato sauce and basil (V)*

Brokolo / Broccoli 12 *Chili, garlic and lemon oil (V)*

Extra Truffle

Black 15 / gr

Selection of Greek Caviar

Beluga 12 / gr

Oscietra 7 / gr

G A I A
~