



WHAT WE REPRESENT

OUR COOKING IS INFLUENCED BY THE AMAZING PRODUCE GREECE HAS TO OFFER. WE FUSE IT WITH INFLUENCES OF ASIA AND THE MIDDLE EAST. OUR APPROACH IS A SHARING EXPERIENCE AND DISHES ARE COOKED AND SERVED TO ORDER. WE SOURCE A LOT OF OUR SPICES FROM THE KHAN EL-KHALILI MARKET IN CAIRO. DAYBOAT SEAFOOD GETS DELIVERED EVERY MORNING AT OUR DOORSTEP. WE USE BIO IBERICO PIGS FROM KERMES FARM IN ANCIENT OLYMPIA. OUR COCKERELS AND EGGS COMES FROM IZAMPO FARM IN MESSINIA. OUR OLIVE OIL IS HARVESTED IN THE VILLAGE OF GARGALIANO!
PLEASE ASK ABOUT ALLERGIES & DIETARY REQUIREMENTS. 100% OF ALL CASH & CARD TIPS GOES TO TEAM EX MACHINA

*OSCIETRA CAVIAR FROM THE CASPIAN SEA/ 20€ PER 5GR

YOU CAN ADD CAVIAR IN ANY DISH YOU WANT, CAVIAR WORKS EVERYWHERE EVEN WITH DESSERT

RAW & COLD

- * RAW FISH OF THE DAY, CHILI VINAIGRETTE, CASHEWS, TAPIOCA 15€
- * SHRIMP TARTARE, ALMOND SAUCE, BASTIRMA, SHISO LEAF, 20€
- * BEEF AND TUNA CARPACCIO, GRUYERE FROM NAXOS, PONZU, 21€
- * OYSTERS, JAMON IBERICO, PONZU, 8€ PER ITEM
- * TZATZIKI(ISH), DRIED MIZITHRA FROM MESSINIA, 5€
- * CABBAGE AND CARROT, LOCAL CHEESE, SOYA, HAZELNUT, 13€
- * EGGPLANT TARTLET, MISO, AGED CHEESE, EGYPTIAN FEETER, 15€

FRIED & COOKED

- * TAAMEYA, BROAD BEANS CROQUETTES, SOYA MAYO, UMAMI DIP, 8€
- * POTATO CHIPS , FURIKAKE, TARAMOSALATA, TOMATO JAM, 11€
- * LA GYOZA, MINCE X, GRUYERE MOUSSE, BLACK TRUFFLE, 20€
- * BLUE CRAB OMELET FROM KATERINI, BOTTARGA, BISQUE 18€
- * NO MAN'S PASTA , SAUCE KAKAVIA, XO SAUCE, 17€

PLEASE INFROM US OF ANY FOOD ALLERGIES

ΣΤΟΝ ΤΙΜΟΚΑΤΑΛΟΓΟ ΣΥΜΠΕΡΙΛΑΜΒΑΝΟΝΤΑΙ ΟΛΕΣ ΟΙ ΝΟΜΙΜΕΣ ΕΠΙΒΑΡΥΝΣΕΙΣ. 13%,24% ΦΠΑ, 0,51% ΔΗΜΟΤΙΚΑ ΤΕΛΗ
• ΓΙΑ ΕΚΔΟΣΗ ΤΙΜΟΛΟΓΟΥ ΠΑΡΑΚΑΛΕΙΣΤΕ ΝΑ ΕΝΗΜΕΡΩΝΕΤΕ ΣΤΗΝ ΑΡΧΗ ΤΗΣ ΠΑΡΑΓΓΕΛΙΑΣ
• Ο ΚΑΤΑΝΑΛΩΤΗΣ ΔΕΝ ΕΧΕΙ ΥΠΟΧΡΕΩΣΗ ΝΑ ΠΛΗΡΩΣΕΙ,ΑΝ ΔΕΝ ΕΧΕΙ ΛΑΒΕΙ ΤΟ ΝΟΜΙΜΟ ΠΑΡΑΣΤΑΤΙΚΟ
ΑΓΟΡΑΝΟΜΙΚΟΣ ΥΠΕΥΘΥΝΟΣ : ΑΔΑΜ ΚΟΝΤΟΒΑΣ

GRILLED

- * FOCACCIA BREAD, OREGANO, OLIVE OIL FROM GARGALIANOI, 2,5€/PER
- * PORK STEAK, SMOKED MUSSELS, PISTACHIO FROM AEGINA, 18€
- * EX SAUSAGE, PORK-SHRIMP, ROASTED APPLES, TURMERIC, 17€
- * CUTTLEFISH, ROASTED AND SOFRITO, YELLOW CURRY SAUCE, 16€
- * CAULIFLOWER, ESPRESSO, VEGETABLE SAUCE, FRIED BREAD, 15,5€
- * SCALLOPS, BEETROOT, SMOKED SAUCE, GUANCIALE, POP CORN, 24€
- * WHOLE FISH, SMOKED SAUCE, HERBS EX MACHINA SIDES, (2 PRS),75€/KG
- * WILD ROOSTER, (BREAST OR THIGH), AK SAUCE, FRIED ONION, EX MACHINA SIDES (2- PRS), 40€
- * BLACK BEAST STEAK FROM NAXOS, UMAMI SAUCE, EX MACHINA SIDES (2PRS), 75€

DESSERTS

- * BABA TIRAMISU, MASCARPONE, COFFEE,11€
- * CHOCOLATE TART, CARAMEL, CRÔME FRAICHE, CACAO , 12€
- * CREMA EX, WHITE CHOCOLATE, CARAMEL, HAZELNUT, BLOOD ORANGE 11€