



SEASONAL MENU

Mo–Sun 17⁰⁰–22⁰⁰

GREEK SPECIALTIES

STARTER

MARINATED MACKEREL,
watermelon, celery stalk, burnt peach,
pistachios, dill dressing 245 CZK

MAIN COURSES

MOUSSAKA,
pulled lamb, grilled eggplant, ouzo,
eggplant caviar, lamb sauce 425 CZK

GRILLED SEA BASS,
baby zucchini, red pepper purée,
caper and sun-dried tomato beurre blanc 565 CZK

DESSERT

BAKLAVA,
hazelnuts, forest honey, yoghurt gelato,
lavender jus 235 CZK