

Ō R A M A

— W E L C O M E —

SMOKED TARAMAS

Extra virgin olive oil, roasted olives, sourdough bread

— S A L A D S —

WATERMELON

Jalapeño, fennel, cherry tomatoes, Mykonian local sour cheese

KALE

Chicken breast, hazelnuts, tabini dressing, grated gruyere

TABBOULEH WITH SHRIMP

Bulgur, avocado, cherry tomatoes, grilled broccoli

ISLAND STYLE

Cherry tomatoes, carob rusk, sourdough, galomizithra, caper leaves & rock samphire

ORAMA SALAD

Chinese cabbage, pecans, Cretan gruyere, mango, figs & orange soy dressing



Ō R A M A

— A P P E T I Z E R S —

FIN DE CLAIRE OYSTERS

Chimichurri, smoked chilli flakes

CAULIFLOWER

Creamy potatoes, green beans, lemon, Naxos local cheese

MINI BLACK ANGUS MEATBALLS

Baby potatoes, broccoli

OCTOPUS IN JOSPER

Beluga lentils salad, tahini, roasted carrots, onion, tomatoes

SEA BASS CARPACCIO

Local greens, lime zest, red chilli peppers

FRIED CALAMARI

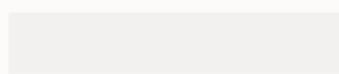
Lemon, sumac and smoked paprika mayo

BEEF TARTAR

With aubergine in Josper, political spices, creamy potatoes & chips

CRAYFISH SAGANAKI

Vongole, chilli garlic, cherry tomatoes and feta cheese



Ō R A M A

— P A S T A / R I S O T T O —

SHRIMP LINGUINI

Bisque sauce, lemon confit, ouzo & valley shrimp tartare

WILD MUSHROOM RISOTTO

Truffle & pecorino

VONGOLE PASTA

Bottarga, chilli garlic, tomato, lime zest

SIOUFICHTA PASTA

Creamy gruyere, crispy lamb & sage sauce with Greek coffee aroma

GIUVETSI WITH LOBSTER

Bisque sauce and cherry tomatoes

CAVIAR LINGUINI

Beluga Caviar, wild fennel & tumeric sauce, lime zest



— F I S H & S E A F O O D —

GRILLED SALMON

Steamed vegetables, aromatic herb dressing

GROUPER FILLET

Local greens, Kakavias sauce with lemongrass

SOLE MEUNIÈRE

Whole fresh sole fish, butter, lemon, parsley, capers, croutons

FISH OF THE DAY

On the charcoal (Jasper)

BUTTERFLY JUMBO PRAWNS

Crustacean butter, lemon oil

Ō R A M A

— M E A T —

CHICKEN FILLET

Carrot purée, corn purée, mushroom jus

LAMB CUTLETS

Roasted sweet potatoes

BLACK ANGUS BEEF FILLET 250GR

Aromatic butter and red wine jus

BLACK ANGUS RIB EYE 500GR

Peppercorn sauce

CHATEAUBRIAND FOR 2 500GR

Aromatic butter & red wine jus

BLACK ANGUS TOMAHAWK

Verde red peppers and verde spinach

— S I D E S —

STEAMED RICE

Sesame & kimchi

ROASTED VEGETABLES

Lemon olive oil

BABY POTATOES IN JOSPER

Lemon olive oil

PADRÓN PEPPERS

Salt, olive oil, vinegar

Ō R A M A

— D E S S E R T S —

CHOCOLATE GANACHE

Crunchy hazelnuts, peaches confit, caramelized chocolate model and Vanilla ice cream

MACEDONIAN HALVA MOUSSE

Chocolate tahini, lemon basil sorbet, caramelized peanut

CARAMELIZED CHOCOLATE MOUSSE

Banana brulee, spice crumble, milk chocolate, caramel sauce and Banoffee ice cream

SCOOP OF ICE CREAM / SORBET

Vanilla, Chocolate, Banoffee, Lemon-Basil sorbet

*What we see, we feel.
What we feel becomes Ōrama.
This way to a fresh culinary vision.*