

# Classic Atelier

## MENU

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### BREAD SELECTION

Selection of fresh baked bread, Italian grossing, olive oil and balsamic condiment

## Starters

### CAPRESE SALAD

Spanish tomatoes, buffalo mozzarella, basil leaves, balsamic glaze

### TUNA TARTARE

Diced fresh tuna loin, sesame-*soy* dressing, marinated avocado, chives

### DAKOS SALAD

Plum tomatoes, black olives, feta cheese, garlic bread crumble, oregano dressing

### SLICED WAGYU

Torched wagyu, mushroom duxelles truffle foam, parmigiano.

### ROASTED OCTOPUS

Octopus legs, Mediterranean vierge sauce, fava pure.

## Main Courses

### ROASTED SEABASS

Seabass fillet, thinly sliced potatoes, green olives, parsley sauce.

## Dessert

### ITALIAN PANNA COTTA

Traditional panna cotta, red fruit compote, fresh mint.