

Theseus EVOO Menu
by Sous Chef Kwnstantinos Kadas (AMANZOE)

Sourdough Bruschetta

*Slices sourdough bread/Theseus KORONEIKI Extra Virgin Olive Oil
dip/ local aged graviera / olives*

Koilada Shrimp Bottarga Tartar

*Koilada shrimp tartar / spring onion / chives / lemon balm / hot
pepper / lemon / bottarga / Theseus KORONEIKI Extra Virgin
Olive Oil*

Artichoke Salad

*Artichoke heart/ lettuce heart/ roasted red pepper / red onion /
cherry tomatoes / Theseus MANAKI Extra Virgin Olive Oil as
dressing with mustard seed and vinegar / basil / graviera cheese*

Buckwheat-chickpeas salad

*Buckwheat / chickpea / spinach / spring onion / cherry tomato /
dates / cilantro / rice vinegar / carrots / cumin / Theseus
KORONEIKI Extra Virgin Olive Oil*

Organic Veggies “Gemista”

*Bio tomatoes /zucchini flowers/ white onion / eggplant / green
pepper / rice / Greek herbs / fresh tomato sauce / Theseus
MANAKI (for cooking) & Theseus KORONEIKI Extra Virgin Olive
Oil (raw state)*

Lamb Fricassee

*Leg of lamb / wild greens / lettuce / herbs / avgolemono sauce/
Theseus MANAKI (for cooking) & Theseus KORONEIKI Extra
Virgin Olive Oil (raw state for dressing)*