



THE GODS OF GOODNESS

SAVOURING THE OLD WORLD WAYS





FLAVOR IS THE TALISMAN

In just one bite, the evocative Aegean is revealed. Off the dock fish grilled to perfection conjures the coast of the Mediterranean Sea with its Byzantine ruins, bustling bazaars and sleepy fishing villages blissfully unspoiled.





SOLIDARITY

In sync with one another, these chefs work side-by-side. Intensely driven even after the last table is cleared, theirs is a bond that comes from a place where authenticity matters.





As inspired as the aromatic fare, these sun-washed stacks of weathered wood bowls create a sense of homey comfort for anyone with the good fortune to be dining here.

FOOD AS LEGACY



This is a cultural inheritance
that courses through every
meal. Rich Aegean olives,
ripe eggplants showered in
extra virgin Greek olive oil and
kale, pistachios and dates
drizzled with pomegranate.





CHEF'S REVERIE

Creating genuine artisan cuisine that synthesizes a Nomadic heritage with rustic earthiness, he embraces his roots, according to his rules. His is a handmade aesthetic that celebrates palate and soul. It speaks through succulent chorizo and crusty bread tangy accompaniments, bright stews and fragrant tarts.





Mesmerizing taste buds for centuries, this cultural aphrodisiac preserves the tradition of luxurious pastry layered with sweet syrup and nuts.



MORSELS BECOME MAGNIFICENT OBSESSIONS

