



Oyster Selection



Raw Oysters

ΩΜΑ ΣΤΡΕΙΔΙΑ

Normandy

Grown in the high seas along the coast stretching from Calvados to the Mont-Michel Bay. Their quality stems from the fact that the region benefits from the highest tides in Europe, along with its abundant plankton, providing an excellent source of nourishment for the young oysters

Size 1

1pcs	6pcs	12pcs	6pcs Ginger Corriander	6pcs Caviar Seaweed
€5.00 	€29.00 	€55.00 	€32.00 	€32.00    

Size 2

1pcs	6pcs	12pcs	6pcs Ginger Corriander	6pcs Caviar Seaweed
€4.00 	€23.00 	€45.00 	€26.00 	€26.00    

Pacific Miyagi

The Pacific oyster, Japanese oyster, or Miyagi oyster is an oyster native to the Pacific coast of Asia. It has become an introduced species in North America, Australia, Europe, and New Zealand.

Size 1

1pcs	6pcs	12pcs	6pcs Ginger Corriander	6pcs Caviar Seaweed
€4.30 	€24.50 	€48.00 	€27.50 	€27.50    

Gilardeau Speciale

Fleshy and velvety with rich mineral flavor. Origin: Bay of Biscay, France.


Size 3

1pcs	6pcs	12pcs	6pcs Ginger Corriander	6pcs Caviar Seaweed
€5.10 	€29.00 	€55.00 	€32.00 	€32.00    

Tsarskaya

It will delight enthusiasts with its fullness, white flesh and being firm to crunchy. It is powerful on the palette, pure and with a taste of iodine.

Size 3

1pcs	6pcs	12pcs	6pcs Ginger Corriander	6pcs Caviar Seaweed
€4.80 	€28.00 	€52.00 	€30.50 	€30.50     

Umami

Intensely savory, sweet, creamy, salty and full of spirit and finesse. This is the essence of umami. People trying this oyster for the first time will simply melt with intense pleasure and ask for more, more, more.

Size 3

1pcs	6pcs	12pcs	6pcs Ginger Corriander	6pcs Caviar Seaweed
€4.50 	€25.00 	€49.00 	€28.00 	€28.00     

Royal David Herve

Plump, meaty oysters, with a sweet and succulent flesh




Size 3

1pcs	6pcs	12pcs	6pcs Ginger Corriander	6pcs Caviar Seaweed
€5.20 	€30.00 	€56.00 	€34.00 	€34.00     

Fines De Claire

These oysters are finished for several weeks in shallow clay ponds where they acquire a superior quality shell to oysters grown in the open sea.. This oyster is particularly appreciated by the consumer who prefers an oyster rich in water and balanced in flavour.

Size 2

1pcs	6pcs	12pcs	6pcs Ginger Corriander	6pcs Caviar Seaweed
€3.80 	€21.50 	€41.00 	€24.50 	€24.50     

Perle Blanche Speciale

A special oyster with a size amount of flesh and regular shape, a slightly sweet taste and nutty flavour.

Size 3

1pcs	6pcs	12pcs	6pcs Ginger Corriander	6pcs Caviar Seaweed
€5.10 	€30.00 	€57.00 	€34.00 	€34.00     

Perle Noir Cadoret

It's a special fleshier and crunchy oyster which hails from Utah beach in Normandy, and during the last three months before harvest are brought to the belon river to be refined.

Size 2

1pcs	6pcs	12pcs	6pcs Ginger Corriander	6pcs Caviar Seaweed
€5.20 	€30.00 	€57.00 	€34.00 	€34.00    

Plates 1930

A meaty chew strong brine, and intense, lingering copper finish.

Size 3

1pcs	6pcs	12pcs	6pcs Ginger Corriander	6pcs Caviar Seaweed
€4.20 	€23.50 	€44.00 	€27.00 	€27.00    

Tarbouriech Speciale

These high-end mediteranean oysters have generous flavour with a crunchy muscle and soft, full flesh. They are iodized and surprisingly sweet.

Size 4

1pcs	6pcs	12pcs	6pcs Ginger Corriander	6pcs Caviar Seaweed
€6.10 	€35.50 	€67.00 	€38.50 	€38.50    

Ostra Regal Speciale

Ostra regal speciale oysters acquires exceptional organoleptic qualities, a crispy texture, a high meat ration, a unique well-balanced sweet and sour taste and an amazing long finish. At first they are iodized and mineral in the mouth, they have a strong algal long finish.

Size 4

1pcs	6pcs	12pcs	6pcs Ginger Corriander	6pcs Caviar Seaweed
€6.10 	€35.50 	€67.00 	€38.50 	€38.50    

Krystalle

Exquisitely unique flavours that bring a sparkle to any occasion. festive spirit and smooth yet powerful character. taste of voluptuous flesh nsd delightful marine aroma, with iodised notes and a delicate sweetness.

Size 4

1pcs	6pcs	12pcs	6pcs Ginger Corriander	6pcs Caviar Seaweed
€5.10 	€28.00 	€55.00 	€32.00 	€32.00    

Raw Shellfish

ΩΜΑ ΟΣΤΡΑΚΟΔΕΡΜΑ

Clams | Γυαλιστερές (Seasonal) 🌿

Also known as the “steamer clam.” Found just below the surface of tidal flats. Similar in shape to the heart cockle, but their shells are thinner and more flattened.

250gr **€19.00**

500gr **€34.00**

Cockles | Κυδώνια (Seasonal) 🌿

Oval shells with heart-shaped cross section. Prominent ribs radiating from the hinge. On mature cockles the ribs are smoother. Color varies from tan to dark browns. Found in tidal flats near surface. Can live up to 16 years and reach 5.5 in (14 cm) in size.

250gr **€19.00**

500gr **€34.00**

Razor Clams | Πετροσωλήνες (Seasonal) 🌿

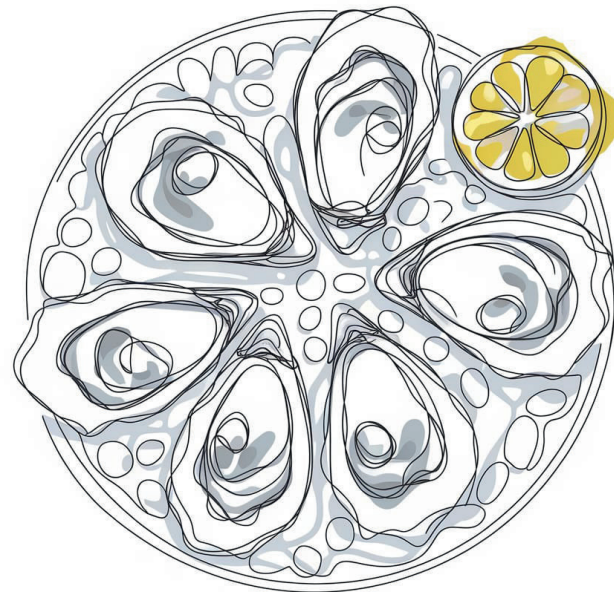
Razor clams are narrow, elongate clams named because their long, convex shape resembles an old-fashioned barber’s straight-edged razor. The shell tends to be glossy with a purple region near the curving edge. The cream-colored muscular foot protrudes approximately 5 inches from the shell when extended.

250gr **€20.00**

Whelks (Seasonal)

Sea whelks with their spiral shells and firm, slightly chewy texture, are marine gastropod mollusks known for their savoury taste. Often enjoyed in culinary contexts, their flavor profile is distinctive and appreciated by seafood enthusiasts.

6pcs **€14.00**



Puesta Combos

Raw Oyster Combo 🌿

11pcs €49.00

Raw & Cold Medley 🌿🍷🐟

€52.00

4 oysters, 4 prawns 🍷, salmon sashimi, 125gr cockles, 125gr clams, whelks. 4 στρείδια, 4 γαρίδες 🍷, whelks, σολομός sashimi, 125gr κυδώνια, 125gr γυαλιστερές, whelks.

Mare Nostrum 🌿🍷🍷🍷

€170.00

11 Oysters, 125gr cockles, 125gr clams. Whole Steamed Lobster, with butter garlic sauce, 6 prawns 🍷, Mussels in Lemon Garlic Sauce, Sauté Vongole, whelks.

11 στρείδια, 125gr κυδώνια, 125gr γυαλιστερές, ολόκληρος αστακός αχνιστός με σάλτσα βουτύρου σκόρδου, 6 γαρίδες 🍷, μύδια σε λεμόνι και σκόρδο, βόνκολε σάτε, whelks

Puesta Ultimatum 🌿🍷🍷🍷🍷

€270.00

A Mare Nostrum, 2 king crab legs and 50gr salmon roe.

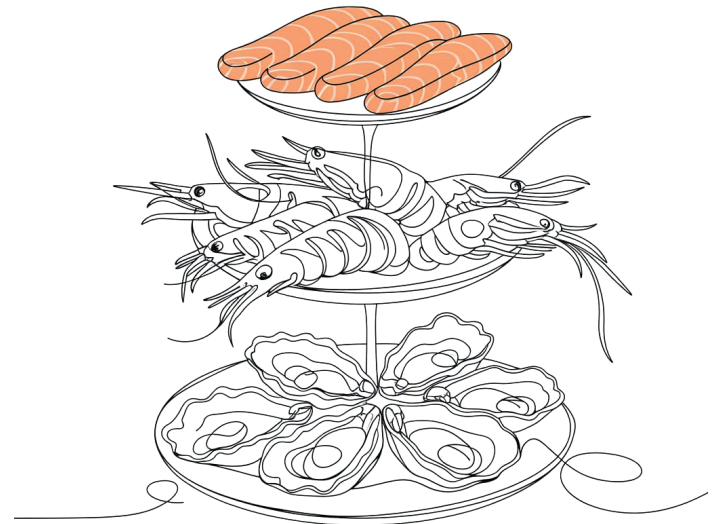
To Mare Nostrum, μαζί με δύο πόδια βασιλικού καβουρά και 50gr, αυγά σολομού.

Supreme Seafood Feast 🌿🍷🍷🍷🍷

€250.00

Whole au gratin lobster, 2 alaska king crab legs, clams, cockles, mussels, vongole, prawns 🍷, corn and rice.

Ολόκληρος αστακός au gratin, 2 πόδια βασιλικού κάβουρα, γυαλιστερές, κυδώνια, μύδια, βόνκολε, γαρίδες 🍷, καλαμπόκι και ρύζι.



Allergen Information

ΠΛΗΡΟΦΟΡΙΕΣ ΑΛΕΡΓΙΟΓΟΝΩΝ



Celery | ΣΕΛΙΝΟ



Crustaceans | ΟΣΤΡΑΚΟΔΕΡΜΑ



Milk | ΓΑΛΑ



Fish | ΨΑΡΙ



Mustard | ΜΟΥΣΤΑΡΔΑ



Peanuts | ΦΙΣΤΙΚΙΑ



Sesame | ΣΟΥΣΑΜΙ



Soya | ΣΟΓΙΑ



Gluten | ΓΛΟΥΤΕΝΗ



Eggs | ΑΥΓΑ



Lupin | ΛΟΥΠΙΝΟΣ



Molluscs | ΜΑΛΑΚΙΑ



Tree Nuts | ΚΑΡΥΔΙΑ



Sulphur Dioxide | ΔΙΟΞΕΙΔΙΟ ΤΟΥ ΘΕΙΟΥ