



THE
ZILLERS

rooftop gastronomy

[together, with]

With Synthesis & Synecdoche, we explore the concept of togetherness:

Two degustation menus infused with the prothesis syn;

A synthesis of memories and stories, where food becomes a new motherland.

A synecdoche, where we discover how fractions of flavors refer to a shared feeling.

Together, we feed the collective imprint of athenian essence.

S Y N E C D O C H E

En Athines

Steamed monkfish | Osetra Caviar | Vegetables from our garden

What the Corals Know

Simian Shrimps | Sea Urchin | Bottarga | Mussels

Verno from Vitsi

Wild Mushrooms | Fresh Truffles

Aged Arseniko from Naxos

The “Vasilopita” we share

Sourdough Bread | Early Harvest Extra Virgin Olive Oil

Prawn Valley

Red Prawns | Tomato | Bergamot | Kumquat

Avgolemono

Catch of the day | Smoked Leek | Mussels | Osetra Caviar

The myth of Meleagros

Guineafowl | Wild Mushrooms | Fig Petsili | Fresh Truffle

Metáasis

Greece in a Nutshell

Pistachio | Mastic | Green Apple

Kerasmata

[110 € per person]

S Y N T H E S I S

En Athines

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What the corals know

Simian Shrimps | Sea Urchin | Bottarga | Mussels

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Wild Mushrooms | Fresh Truffles | Aged Arseniko from Naxos

Cod - Love, Joy and Tradition

Carpaccio | Croquet | Bianco

The “Vasilopita” we share

Sourdough Bread | Early Harvest Extra Virgin Olive Oil

Prawn Valley

Red Prawns | Tomato | Bergamot | Kumquat

A tale of two cities:

Constantinople - Athens

Scallops | Carrots | Artichokes | Fresh Green Peas

The Eternal Sardine

Chickpeas from Sifnos | Lardon | Herbs from Aegean

“Stifado” Hot Dog

Rooster | Onion Stew | Foie Gras

A gift from our fathers

Lamb | Potato | Artichokes

Metáasis

An Ode to Seasonality: sour cherries

Almond | Sour cherry | Kaimaki

Kerasmata

[145 € per person]

