



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*

Metávasis

Greece in a Nutshell

*Pistachio | Mastic | Green Apple*

Kerasmata

[ 130 € per person ]

# S Y N T H E S I S

En Athines

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What the corals know

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Verno from Vitsi

*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*

Metávasis

An Ode to Seasonality: Strawberries

*Yogurt | Geranium | White Chocolate*

Kerasmata

[ 165 € per person ]

