



## M E N U

### STARTER

#### *Liver Pâté*

*Lamb liver, fine spices, butter and onion  
Served with toasted bread*

### SALADS

*A celebration of garden abundance, mountain  
freshness and coastal lightness*

#### *Zoe Hora Salad 1700 All*

*Fresh leaf mix with house dressing, shrimp and  
seasonal fruits*

#### *Burrata Salad with Datterini and Pesto 1800 All*

*Soft burrata, datterini tomatoes, caramelized pine  
nuts and fresh basil oil  
Served with delicate Sicilian pesto and dried olive  
powder*

#### *Beetroot Salad 900 All*

*Roasted beetroot, cheese cream and crunchy walnuts*

### SOUPS

#### *Pumpkin Soup 800 All*

*Sweet pumpkin cream with ginger, buttery notes  
and light spices*

#### *Clear Broth Soup 1000 All*

*Beef broth, small diced vegetables and crispy  
buttered bread*



ZOE HORA  
DHËRMI

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### COLD SELECTIONS

*Where purity meets sea and land: fresh, honest and  
kissed by citrus*

*Oysters with Yogurt Foam and Lemon Verbena  
6000 All/Kg*

*Daily selection of oysters served over sea ice, with  
fermented yogurt foam, lemon verbena oil and citrus granite.  
Flavors that melt between sea air and salt*

*Ionian Sea Urchin 2500 All*

*Smooth sea urchin cream, freshly sourced from the crystal  
shores of the Ionian Sea*

*Sea Bass Ceviche with Garden Strawberry Essence  
2800 All*

*Fresh sea bass marinated in wild citrus juice with avocado,  
mango and dehydrated strawberries*

*Ionian Tuna Tataki with Soy and Citrus Glaze  
2800 All*

*Lightly seared in black and white sesame crust, finished  
with citrus glaze and house-fermented ponzu. Served with  
yuzu gel and lemon-scented micro herbs*

*Beef Carpaccio 2800 All*

*Thin slices of beef with olive oil, lemon, arugula, parmesan  
and fresh truffle*



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### **DISTINCTIVE FLAVORS**

*For moments of indulgence and bites shared between stories*

*Beluga Caviar (Premium Selection) 32000 All*  
*Served traditionally with soft blinis, artisanal cream cheese and orange gelée*

*Osetra Caviar (Premium Selection) 24000 All*  
*Delicate, with deep nutty flavors*

*Rabbit Croquettes 1500 All*  
*Small bites filled with slow-cooked rabbit, served with herb mayonnaise and red sumac powder*

### **ANTIPASTI**

*Our first welcome from the land, prepared with memory and Mediterranean herbs*

*Manouri Cheese with Almonds and Fig Preserve*  
*1200 All*

*Soft and lightly salted, paired with crunchy almonds and the mysterious sweetness of wild Riviera figs*



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### EARTHY FLAVORS

*Pumpkin Croquettes with a Spiced Center*  
1200 All

*Grilled Octopus – 2500 All*  
*Tender octopus grilled to perfection with olive oil, fresh potato purée and truffle*

### PASTA & RISOTTO

*Where tradition meets technique: handmade, slowly stirred and filled with soul*

**Paccheri with Slow-Braised Beef Cheeks and Pecorino 2600 All**

Artisanal pasta with beef cheeks slow-cooked for hours in red wine and spices, finished with pecorino emulsion, fresh rosemary oil and dried tomato powder

**Risotto with Red Shrimp and Scampi, Finished with Lime Zest 2800 All**

Arborio rice glazed with butter, marinated scampi and red shrimp, finished with fresh lime zest and infused shrimp oil

**Risotto with Asparagus and Green Pumpkin Cream 1900 All**

**Kritharaki with Lobster 8000 All**  
Orzo-style pasta with lobster and seafood sauce



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### MAIN COURSES

*Warm, rich and prepared with care*

Roasted Goat Ribs with Sweet Potato Purée  
3400 All

Slow-cooked goat ribs finished over the grill, served  
with sweet potato purée and sweet wine sauce

Grilled Sea Bass Fillet 3200 All

Fresh sea bass with lemon reduction and spinach

Beef Fillet 3800 All

Premium beef cooked to your preference

Duck Breast with Blackberry Cream and  
Asparagus 3400 All

Crispy-skinned duck breast with wild blackberry sauce,  
blackberry oil and grilled asparagus



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### SEA SPECIALTIES

*The finest treasures of the Ionian Sea, brought daily  
with care, salt and flame*

#### Scampi (Premium Selection)

19000 All/Kg

Grilled with sea salt and served with lemon peel oil and  
crushed pine kernels

#### Purple Shrimp (Premium Selection)

19000 All/Kg

Lightly grilled and paired with concentrated shrimp  
sauce and black squid ink mayonnaise

#### Tiger Prawns (Premium Selection)

19000 All/Kg

Marinated in sharp citrus and steamed, served with dill  
cream and wild parsley gremolata

#### Lobster / Astice 19000 All/Kg

Served with fresh pasta or grilled



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### BEEF CUTS

*For those seeking the heart of the table*

**Black Angus Ribeye**  
19000 All/Kg

Grilled with thyme oil and garlic, served with baby potatoes and asparagus

**Tenderloin**  
16000 All/Kg

Classic fillet with wild mushroom velouté and basil butter

**Premium Wagyu**  
45000 All/Kg  
(Available upon special order)

A rare selection of one of the world's most delicate meats, prepared classically and paired with seasonal ingredients

**Kobe**  
90000 All/Kg

Raised in the fields of Hyogo, Japan, this rare Tajima beef carries intense marbling that creates deep umami flavor and extraordinary tenderness.

Each bite melts in the mouth, leaving delicate notes of butter, nuts and natural sweetness.