

# ohja!

Oyster & Cocktail Bar

naousa - paros



## Huîtres

- Oysters "Cru"
- Oysters "Rockefeller"
- Oysters "Je m' en fous"
- Oysters "Mc Cann"
- Oysters "Bloody Caesar"
- Oysters "Gin & Tonic"
- Oysters, caviar, iberico ham

## Le Plateau Royal

4 Oysters "Cru", 4 Shrimps, Royal King Crab, 4 Glossy

## Menu Terre et Mer

- Amuse Bouche
- Oysters, caviar, iberico ham
- Monkfish carpaccio, lard
- Lobster salad, sweetbread
- Beef fillet, crispy oyster,  
'mavrotragano' jus
- Pavlova, lemon cream,  
blueberries

## Plats

- King Crab Cake
- Salmon Gravelax
- Sea bass tartare, oyster, caviar
- Scallops, fois gras and bisque flavored with herbs
  - Egg "à la coque" with caviar
  - Lobster salad
- Lobster, Potato Chips, truffle
- Beef fillet, crispy oyster, bordelaise sauce
  - Bouyabessa Marsseillaise

## Caviar

30g

50g

125g

250g

## Fromages

- Handmade cheese with herbs
- Arseniko gruyere cheese of Naxos

## Desserts

- Pavlova blueberry
- Crème brûlée
- Tarte tout chocolate, smoked ice cream with ricotta

Executive Chef: Nikolaos Pylarinos

The consumer is not obliged to pay if the notice of payment has not been received (receipt- invoice)

All prices include legal taxes - Health care manager: Ioannis Konstantinou

Please inform our staff for any allergies.