

DINNER MENU



Starters

Celery Root Soup

with dried prosciutto and herbs dressing
€ 12

Garlic Bread

with pizza dough and mozzarella
€ 11

Mushroom Bruschetta

with porcini mushrooms and taleggio cheese
€ 12

Cauliflower Tempura

with fresh truffle, leeks and miso vinaigrette
€ 16

Goat Cheese

grilled with tomato chutney and almonds
€ 14

Mushroom Ragù

with seasonal greens reduced in Chablis and a foamy lime dressing
€ 15

Beef Tartare

from black angus fillet and French fries
€ 22

Seabass Carpaccio

marinated in olive oil, lime and kumquat
€ 21

Calamari

sauté with basil sauce, ouzo and potato sticks
€ 18

Salads

Smoked Burrata

with tomato carpaccio, cumin and parsley

€ 18

Quinoa

with avocado mousse, herbs, grapefruit and cashews

€ 15

Caesar

with French lettuce, iceberg, parmesan, croutons and chicken breast

€ 18

Spinach - Rocket

with grilled manouri cheese, orange fillets, figs, walnuts and honey vinaigrette

€ 16

Cherry tomatoes

with cucumber, katiki cheese, pickled onion, carob rusk, caper and tomato water

€ 14

Pasta

Amatriciana

with bucatini pasta, guanciale and pecorino

€ 18

Skioufichta

with chicken, mushrooms, estragon, and Naxos Gruyere

€ 17

Malfadines

with mushrooms, thyme, parmesan and fresh truffle

€ 24

Spaghetti Colatura di Alici

with garlic, pepperoncino, parsley and bread crumbs

€ 16

Risotto with Shrimps

with broccoli pesto and dried pepperoni

€ 22

Pizza

Truffle

with mushrooms, fresh truffle and creamy goat cheese

€ 18

Spicy

with San Marzano tomatoes, chorizo and chili oil

€ 16

Di Bufala

with San Marzano tomatoes, mozzarella di bufala and fresh basil

€ 15

Mortadella

with pistachio pesto, mozzarella and parmesan leaves

€ 18

Wine Platters

Cheese Platter for one

variety of four Greek or International Cheese cuts

€ 14

Cold Cuts Platter for one

variety of four cold cuts

€ 13

Meat - Fish

Seabream Fillet

poached with seasonal greens, lime and leeks

€ 27

Salmon Fillet

with Korean barbeque sauce, black rice and baby broccoli

€ 21

Chicken Breast

with baby vegetables and a lemon dressing

€ 17

Flap Steak 300gr

USA black angus served with French fries and café de Paris sauce

€ 38

Tri Tip 300gr

USA black angus served with dauphinois potatoes and Bordelaise sauce

€ 36

Lamb Raġu

with orzo and Naxos gruyere

€ 24

Ossobuco

with Milanese risotto and gremolata sauce

€ 26

Oven Baked Chicken (for two)

with potatoes and porcini mushrooms

€ 28

Smash Burger

from black angus meat, cheddar cheese, iceberg, pickles served with French fries

+€6 double burger

€ 17

Desserts

Dame Blanche

with Valrhona chocolate, vanilla ice-cream, and nougatine from cocoa nibs
€11

Black Forrest

with biscuit au chocolat and cherry, Valrhona chocolate mousse and cherry jelly
€13

Orange Cake

with mascarpone and chocolate biscuit
€12

Sugar Free Cheesecake

strawberry & blueberry compote, almond crumble, fresh fruit
€11

Sgroppino

With lemon ice-cream, vodka and prosecco
€9



Please inform our staff for any allergies
Customer is not obliged to pay if the notice of payment has not been yet received
Responsible by law: Papağeorgiou George