



- V Vegan
- V Vegetarian
- W Wine Pairing Suggestion

MENU

For the Table

- Handmade Sourdough Bread & 3 dips** 7
- **Chimichurri** (Olive oil, parsley, garlic & oregano)
- **Smoked butter** (With thyme & black pepper)
- **Romesco** (Bell pepper, paprika, hazelnut & cream cheese)

Sharing Plates

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| <p>Argentinian Saganaki 12
Grilled provolone cheese, apple pear chutney, smoked paprika, oregano</p> <p>Ceviche in Peru 21
Sea bass / Leche de Tigre, onion coriander, choclo-corn, radishes, pear & coriander oil</p> <p>Beef Tataki 18
Black Angus fillet, ponzu sauce, truffle mayo, spring onion, sesame oil & crispy garlic</p> | <p>Peruvian Iberico Causa Fritta / 4pc 15
Potato Croquette, pork, kimchi, chives & manchego cheese</p> <p>Cazuela Tacos 14,5
Corn Tortilla, chicken thigh, guacamole, pico-de-gallo (salsa), coriander & lime</p> <p>Al Pastor Tacos 14,5
Corn Tortilla, pork belly, al pastor marinade, pineapple salsa, onion & coriander</p> |
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Salads

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| <p>V The Wise Greek Salad 14
Vine tomatoes, cherry tomatoes, carob breadcrumbs, pickled onions, caper leaves, smoked tomato vinaigrette, goat cheese, olive oil, oregano & basil</p> <p>V Cheese & Cherry 17
Creamy burrata, cherry chutney, hazelnuts, pickled cherry, pickled fennel & olive oil</p> <p>Spinach Beef & Mushrooms 18
Black Angus flap steak, king oyster mushrooms, rocket, spinach, parmesan truffle oil & Petimezi vinaigrette</p> | <p>Caesar's 16
Lettuce, chicken filet sous-vide, bacon, parmesan, garlic croutons, Caesar sauce</p> <p>V Quinoa Bracelet 14,5
Avocado cream, corn, red bell pepper, mango, cherry tomatoes, coriander & apple cider vinaigrette</p> <p style="text-align: right;">Shrimps +4,00</p> |
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Meat & Fish

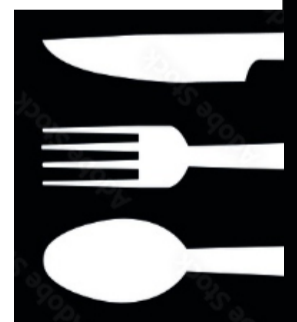
- Sea Bass in Banana Leaf** 26
Sea bass fillet in a curried coconut sauce with broccoli, ginger & basil. Served with Jasmine rice.
W Domain Navitas Terre De zeus (Malaguzia, Pieria)
- Salmon Japanese Style** 28
Salmon fillet with octo-vin glaze & spring onion. Served with potato wasabi yuzu puree.
W Thema Pavlidis (Sauvignon Blanc, Assyrtiko, Drama)
- Squid Surf & Turf** 24
Grilled Squid with homemade gnocchi in a parmesan sauce, chorizo, garlic breadcrumbs, pickled fennel & lime.
W Domaine Costa Lazaridi Rose (Merlot, Agiorgitiko, Drama)
- Chicken Skewer** 19
Chicken thighs marinated in yoghurt & lime. Served with a tomato micro salad.
W Orealios Gaea San Gerasimo (Robola, Kefallonia)
- Kimchi BBQ Pork Iberico** 20
250gr of Iberico pork steak marinated in lemongrass & ginger. Served with seasonal pickled salad, cashew & seeded Dijon mustard.
W Domain Navitas Terre De zeus (Malaguzia, Pieria)
- Black Angus Tagliata** 32
250gr of US black angus flap steak, chimichurri sauce, triple fried potatoes & truffle oil.
W Nemea Skouras (Agiorgitiko Nemea)

Burgers

- All served in a potato bun with hand-cut potato fries or micro salad
- Double Bacon Cheeseburger** 18
2 x black angus patties, double cheddar, double bacon & truffle mayo
W Cocktail Pairing Suggestion: Old Fashion 63
- Thai Chilly** 17
Korean fried chicken, sweet chili sauce, cucumbers, pickled ginger & lime
W Cocktail Pairing Suggestion: Assos Street
- Katsu Curry** 17
Korean fried chicken, curry-mayo, tomatoes, iceberg lettuce & spring onion
W Cocktail Pairing Suggestion: Pina colada
- V **Mushroom** 16
Selection of mushrooms, parmesan, arugula, caramelised onion & truffle mayo.
W Orealios Gaea San Gerasimo (Robola, Kefallonia)

Pasta

- V **Parmesan** 16 / **Fresh truffle** 22
Linguine pasta, cacio-e-pepe sauce & black pepper
W Orealios Gaea San Gerasimo (Robola, Kefallonia)
- Beef** 21
Tagliatelle pasta, black Angus flap steak, king oyster mushrooms, asparagus, beef gravy & pecorino
W Skantzoxoiros Ktima Alfa (Xinomauro, Florina)
- Tuna** 20
Casarecce pasta, cherry tomatoes, cappers, saffron stock, lemon & white wine sauce
W Ovilos Vivlia Chora (Semillon, Macedonia)
- Shrimp** 19
Orzo pasta, bisque, cherry tomatoes, garlic, lime gremolata, parsley & lemon zest garlic
W Theopetra Roze BIO (Xinomauro, Meteora)



Desserts

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| <p>V Lemon Pie 12
Lemon custard, crumble, framboise sauce, meringue & lime ice cream</p> | <p>V Strawberry Millefeuille 10
White Chocolate infused with Chios mastic, strawberry compote, violet candy & coconut ice cream.</p> | <p>V Chocolate Textures 10
Creamy caramelized white & dark, chocolate cake with crunchy chocolate pearls, butterscotch & vanilla ice cream</p> |
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