

All prices include all nominal fees: 13% VAT for food, water and soft drinks, 24% VAT: for Alcohol, 0,5% municipal tax.

We use extra virgin olive oil for salads and dressings, sesame oil for decoration and frying oil for frying.

You can find our complain forms within our restaurant for all complaints.

We do not accept checks. Only Cash and Credit Cards (VISA, Mastercard, American Express)

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED

Store supervisor: Kritikakos Nikolaos



Please inform your waiter of any food allergies and special dietary requirements

STARTER

Fish roe 'Taramas'  8
Accompanied with sourdough flatbread

French Fries with fresh truffle & San Michali cheese  9


Carrot doughnut 14
Beef cheeks, orange mustard & buttermilk emulsion

Beef tartare   19
Dry aging filet with confit egg yolk cream & handmade potato chips


Seabass ceviche   14
Fermented mushroom tiger milk & oyster leafs

Gnocchi 16
Handmade gnocchi with truffle paste, pecorino cream & herb puree

SALADS

Greek salad  15
Tomatoes, cucumber, kalamata olives, cappers, onion, peppers & feta

Burrata   15
Cherry tomatoes, basil & almond

Caesar's  16
Baby gem, guanjale, grilled chicken & parmesan flakes

Green salad   16
Chestnuts, pomegranate, raisins, pine nuts,
manoura cheese Sifnou & Raspberry vinaigrette

RISOTTO & PASTA

Paccheri Bollognese 19
Gruyeres bechamel

Lasagna 21
Gratin lasagna, with dry aged minced beef


Fresh Spaghetti 17
Pomodoro sauce with confit cherry tomatoes

Orzo  22
Grilled prawns & bisque sauce

Mushroom risotto  25
Fresh truffle & pickled shimeji mushrooms


MAIN



Chicken Poussin  22
Warm vegetable salade & burned corn sauce

Lamb picanha  29
Pave potato, smoked cheese, horseradish & demi glass

Ossobuco 26
Fregola & parmesan crumble

Beef cut of the day  36
Fresh potatoes, Bearnez or Chimichurri sauce

Premium beef cuts  36
Fresh potatoes, bearnez or Chimichurri sauce
Veggies with burned leek vinaigrette

Wagyu beef burger   24
Aged cheddar, pickled cucumber & kimchi cabbage
accompanied with French fries

Catch of the Day 28
Seasonal greens, citrus beurre blanc & watercress emulsion

DESSERT

Namelaka 15
Milk chocolate, dark chocolate crumble & butterscotch

Lemon pie  14
Burned merengue & lemon verbena kombucha syrup






Basque cheesecake 14
Passion fruit caramel

Dessert wines 

Sclavou, vin doux du soleil, Kefalonia 9
(mouskat)

Sigalas Estate, vinsanto, Santorini 10
(asyrtiko | athiri | aidani)

Sourdough bread
With Olives & extra virgin olive oil at 3€ per person will be included in your table

• Gluten Free  • Seafood  • Nuts  • Soya  • Sesame 

For any allergies please inform us