


To begin

Grouper tartare | 15,5

Calamansi leche de tigre and dill 


"Soutzoukakia" tartare | 17

Greek breeding dry aged wagyu, tomato/cumin chutney on crunch flatbread 

Beef tataki | 15,5

With tomato ponzu, aioli, pickled enoki and mustard seeds   

Kimchi slider | 16

100% smashed beef, pickled cucumber, mayo/chives and kimchi cabbage 

Ποικιλία ελληνικών τυριών και αλλαντικών | 22

Refresh


Wild seasonal's greens | 14

With dill, scallion, "feta" cheese and crunch flatbread



Cabbage and roasted beetroot | 16

Pickled turnip, radish, sage, goat cheese and horseradish dressing

Roasted pumpkin | 16,5

Red arugula, valerian, spinach, walnut gremolata and burrata 

Caesar's | 16

Baby gem, chicken, bacon, sourdough croutons, parmesan and caesar's dressing  

Variety of sourdough bread, olives and extra virgin olive oil at 2.5 euro per person will be included in your table

Gluten Free 
Soya 
Sesame 
Nuts 
Sea food 

Pasta

Gnocchi "Anthotyro" | 18,5

Crunch gnocchi with polenta, cevre cheese, truffle and smoked pancetta mousse

Spinach Ravioli | 14,5

Butter sauce and sage

Shrimp's orzo | 19

With bisque and ouzo coulis 

Handmade Spaghetti | 21

Caccio e peppe cream, "koilados" shrimp and Thai bisque 

Main Course

Poussin | 21

Corn feed chicken with celery root puree and bacon sauce

Iberico cutlet | 29

Pane with panko and ndujia's sauce

Beef cut of the day | 34

With Bearnaise sauce

Premium beef cuts

Ask for availability

Wagyu beef burger | 24

With aged cheddar, pickled cucumber and kimchi cabbage  

Fish catch of the day | 27

With greens kai egg lemon sauce 

Sides

French fries / Smashed potatoes | 5

Steamed Brown rice/ Sautéed Seasonal wild greens | 4

Grilled vegetables | 6

Baby gem, baby leek, onion, chanterelle, king oyster

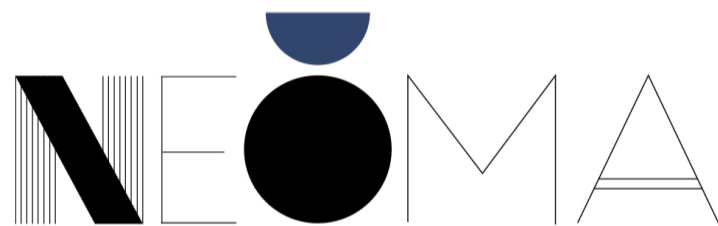
Desserts

Basque cheesecake | 14

With yuzu/passion fruit caramel 

"Apple pie" | 16

With chocolate namelaka, almond streusel, and butterscotch 



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.