



Dinner

19:00– 23:00

Bread

Organic extra virgin olive oil from Artemisio, herb butter
3,5 €

Gazpacho

Refreshing cold soup with vegetables
7€

Carpaccio

Beef fillet, olive oil and lemon dressing infused with truffle, parmesan, arugula
17€

Shrimps*

Crispy tempura with cocktail sauce
15€

Pico de Gallo

Crispy tortilla beef rolls with spicy mayo
14€

Vitello Tonnato

Beef fillet and sauce from smoked mackerel
17€

Vegan Tacos

Plant based minced meat*, avocado, tomato, coriander
12€

The Lettuce

Baby lettuce, prosciutto Galloni, marinated mushrooms,
linseeds, cherry tomatoes, crispy parmesan

14€

Burrata

Buffalo mozzarella, cherry tomatoes, crispy prosciutto Galloni,
onion, raspberries, basil

15€

Arugula

Gorgonzola, melon, prosciutto Galloni

14€

Watermelon

Quinoa, feta, cucumber, balsamic vinegar, onion, ginger, spearmint

12€

Tagliata in a Bowl

Beef strip loin, basmati rice, corn, avocado, Pico de Gallo

20€

Spaghetti Chittara

Shrimps*, courgette, riesling wine, bottarga

18€

Mediterranean Pasta

Rigatoni pasta, tomato, eggplant, courgette, bell pepper, fresh goat cheese,
caramelized onion with caper, pancetta

14€

Chicken Parmesan

Crispy chicken, tomato sauce, scamorza, basil

17€

Black Angus Burger

Bacon chutney, cheddar, iceberg, mayonnaise,
Blanton's BBQ sauce, french fries

16€

Cheeseburger

Cucumber relish, cheddar, mayonnaise, french fries

13€

Skirt Steak

Black Angus beef skirt steak from Omaha

28€

Rib-eye Steak

Black Angus USA

38€

Side Dishes

French fries with Blanton's BBQ sauce

Millfeuille potatoes with yoghurt teriyaki

Grilled vegetables from private garden and xinogalo flavored with spearmint

4€

Cheeses

Comte / Roquefort / Aged Parmesan /

Gorgonzola/ Graviera Naxou

20€

Cold cuts

Prosciutto Galloni 30 / Salami Milano / Salami Spianata /

Salami Evritanias / Pastrami / Prosciutto Cotto

20€

_Pizza

(13:30-23:00)

Marinara

San Marzano tomato, anchovies, oregano, garlic

13€

Espozito

San Marzano tomato, mozzarella, basil

13€

Galloni

San Marzano tomato, prosciutto Galloni, mozzarella, parmesan, arugula
13€

Bologna

Cream, mozzarella, pesto Genovese, mortadella, burrata
13€

Tartuffata

Cream, mozzarella, portobello mushrooms, truffle paste
13€

Piccante

San Marzano tomato, mozzarella, salami Spianata
13€

Naxos

Cream, graviera Naxou, scamorza, mozzarella, parmesan
13€

Pancetta

San Marzano tomato, bell pepper, portobello mushroom, smoked
pancetta
13€

_Desserts

Teddy's Crème Brûlée

Blanton's Bourbon and coffee
8€

Cheesecake*

With strawberry marmalade and spearmint
10€

Lemon Tart*

With butter biscuit and lime
8€

Please inform our staff of any allergies or dietary intolerances.

The asterisk* refers to frozen products.

In salads, stews, and hot dishes we use extra virgin olive oil, and for fried foods we use sunflower oil.

The customer is not obliged to pay if they do not receive the legal receipt (receipt or invoice).

The establishment is required to provide printed complaint forms in a designated area near the exit, for submitting any complaints.

All legal charges (VAT/municipal tax) are included in the prices. **Health**

and Safety Officer: Dimitris Strempas