

dinner menu



crudi

THE MAGIC OF RAW FOOD

Sea bass, avocado, sesame, cucumber, chili oil, green goddess dressing	16,50 €
Salmon, ginger-orange "caramel", sanguine orange, cucumber, habanero pepper	14,00 €
Steak tartare, Black Angus beef, smoked eggplant, mustard seeds, truffle cream, shallot, hazelnut butter brioche	19,50 €

appetizers

JUST AN EXCUSE
FOR AN EXTRA MEAL

Focaccia, prosciutto, taleggio cheese, sundried cherry tomatoes, olive oil	13,70 €
Grilled spiced shrimp, marinated cucumber, harissa yogurt	12,00 €
Grilled haloumi cheese, fresh sausage, caramelized onions, spicy honey	11,50 €
Buratta, prosciutto, crispy prosciutto, cherry tomatoes, avocado, eggplant	14,50 €
Crispy brie, almonds, quince with maple syrup and lemon	10,80 €
Duck rolls, with veggies, and miso-soy sauce	11,90 €
Chicken gyozas with a sesame, tahini and mirin sauce	12,20 €
Baby carrots sauteed with Campari, konbu, ricotta cheese and tarragon	14,10 €
Crispy calamari sticks with kimchi sauce	9,80 €

salads and veggies

Tomato, cherry tomatoes, plums, cashews, ricotta, basil	11,00 €
"Kalesma Salad", cherry tomatoes, avocado, blueberries, onion, feta cheese, spinach, lemon, olive oil and poppy seeds	10,50 €
Wedge salad, iceberg lettuce, gorgonzola, smoked pancetta, cherry tomatoes	14,50 €
Louie with quinoa, avocado, grilled shrimp, crab, green beans, trout eggs and mango	17,00 €
Caesar's with grilled chicken breast, lettuce, croutons, egg, smoked pancetta, traditional Caesar's dressing	13,50 €
Brussels's sprouts, steamed with broccoli, savoy cabbage and carrots, served with olive oil and lemon	8,50 €
Salad with green and black lentil, roasted sweet potato, caramelized onion, spicy chickpeas, marinated salmon and chèvre	13,00 €

pizza

FLATBREADS

Margherita, fresh mozzarella, tomato, basil, olive oil	11,00 €
Pepperoni, fresh mozzarella, pepperoni, tomato, olive oil	14,50 €
Tartufata, "white" ricotta sauce, fresh mushroom, truffle cream, "sweet" sausage, mozzarella and taleggio cheese	16,90 €
Diavola, fresh mozzarella, tomato, 'nduja, spicy salami	14,00 €

pasta + risotti

Gnocchi with slow cooked tomato sauce and stracciatella	11,50 €
Ricotta stuffed potato gnocchi alla Cacio e Pere, with pecorino Romano cheese and sautéed pear	16,00 €
Porcini ravioli with baby spinach, roasted shallots, parmesan and chicken brodo	19,80 €
Calamarata with sautéed chicken breast, corn, prosciutto and broccoli	13,50 €
Spaghetti con Scampi, shrimp, tomato, saffron, chili pepper and basil	14,50 €
Risotto with mushroom and truffle cream	15,50 €
Risotto with pumpkin and smoked pancetta	14,50 €

burgers

WELL DONE, MEDIUM OR RARE,
LOVE IS IN THE AIR

ALL BURGERS ARE SERVED
WITH FRIES
AND GREEN SALAD

Classic, Black Angus beef with emmental cheese, lettuce, tomato and smoked pancetta on potato bread roll	16,10 €
Smashed, two Black Angus burger patties, taleggio cheese, caramelized onion, tomato, burger sauce	18,90 €
Truffled, Black Angus beef with truffle cream, gorgonzola cheese and mushrooms	20,90 €
Chorizo, Black Angus beef with fresh mozzarella, tomato and pesto sauce	22,00 €

mains

DELITE IN EACH BITE

½ boneless chicken marinated with fresh herbs and spices, grilled with cherry tomatoes	18,50 €
Chicken breast "Supreme", skin and wing on, sautéed with mushroom and pancetta with marsala wine sauce	16,00 €
Tagliata, Black Angus, roast potatoes and mushroom, Bearnaise sauce	29,70 €
Black Angus beef steak, mashed potatoes with feta cheese, celery root and peas, gorgonzola sauce and caramelized onions	33,00 €
Frenched pork chop, mashed potatoes with truffle cream, mustard sauce with cherries and miso	18,50 €
Black Angus beef patties (2) al Parmigiano, grilled with fresh mozzarella, parmesan and tomato sauce served with pasta	20,00 €
Slow roasted salmon fillet, marinated with lime, soy and poppy seeds, served with avocado, tomato and crispy prosciutto	19,50 €
Salmon fillet caramelized with miso and citrus fruit, hijiki mushroom, and Chinese green onion pancake	19,50 €
Duck leg confit, sweet potato purée, black lentil, blueberries, roasted shallots	22,00 €
Black Angus Short Rib, slow roasted with mole sauce and raw chocolate, served with Mexican spiced orzo	26,50 €

vegan

SOUL FOOD
IN ITS TRUEST FORM

Grilled mushroom served over tahini hummus with roasted cherry tomatoes	8,50 €
Spiced cauliflower steak with curry sauce, hazelnuts and black lentil	12,50 €
Calamarata pasta with celery root, truffle and almond cream and vegan parmesan	13,00 €
Double vegan vegetable and legume burger, avocado, jalapenos, and hummus on vegan English muffin	12,50 €

*Frozen. We use extra virgin oil in our salads and sunflower oil for frying. Prices include VAT and Municipal tax. The restaurant is obliged to have visible complain forms near the exit. Consumer is not obliged to pay if the notice of payment has not been received (receipt/invoice). Person responsible for market inspection: Natali Tsamasirou.