



DINNER MENU

SALADS

Green Mixed baby greens, cherry tomatoes, cucumber, handmade pickles, dried fig, grape molasses, Cretan graviera cheese	13,5
Caesar’s Iceberg lettuce, parmesan, croutons, pancetta, chicken	16
Burrata Buffalo mozzarella, colorful cherry tomatoes, olive oil, pickled onion	14
Greek Cherry tomatoes, cucumber, pepper, capers, barrel-aged creamy feta, barley rusks	15,5
Beluga lentils Tabbouleh, tomato, feta cheese, chili pepper, and fresh herbs	13,5

FLATBREADS & BURGERS

Margherita Mozzarella, tomato, basil, parmesan, oregano, and olive oil	12
Prosciutto Arugula, parmesan, prosciutto cotto, tomato sauce	15
Diavola Spianata piccante, chorizo, mozzarella, chili honey	14
Truffle Pecorino cream, mozzarella, goat cheese, mushrooms, truffle	18
Classic* Black Angus beef, handmade pickles, cheddar, burger sauce	16,5
Double Smash* Black Angus beef, handmade pickles, bacon, burger sauce	17,5
Chicken* Crispy chicken, spicy mayo, tonkatsu sauce, coleslaw	13,5
*SERVED WITH FRENCH FRIES OR SALAD	

PASTA & RISOTTI

Spaghetti With veal cheeks and parsley gremolata	20
Gnocchi Caccio e Pepe Potato gnocchi, pecorino cream, and black truffle	16
Mafaldine With mushroom ragù and parmesan cream	15
Shrimp orzo Shrimp, fresh tomato, ginger, basil	20
Vegetable risotto Carrot, zucchini, mushrooms, sweet potato cream	16

STARTERS TO SHARE

Focaccia Stone-baked, with parmesan, mortadella, and olives	12
Hummus Chickpeas, olive oil, lemon, fresh herbs, served with freshly baked pita	10
Bruschetta Sourdough bread, buffalo mozzarella, tomato, basil pesto, prosciutto	8
Vitello tonnato Veal, capers, Alonissos tuna mayonnaise	16,5
Duck spring rolls Fresh vegetables, sweet chili sauce	14
Seabass tartare Cucumber, coriander, onion, corn, citrus vinaigrette	19
Shrimp carpaccio with quinoa Fresh herbs, avocado, citrus vinaigrette	19,5
Agnolotti ravioli Mushrooms, anthotyro cheese, lime zest, pecorino cream	17
Beef carpaccio Parmesan, arugula, truffle pita	19,5
Chicken tacos Spicy chicken, avocado, lime, onion	17
Charcuterie Assorted cold cuts and cheeses	26
Grilled chicken fillet to share Half grilled chicken with crispy potatoes and roasted mushrooms	19,5
Pork chop Potato salad, confit cherry tomatoes, tartar sauce	21
Black Angus patties With smashed baby potatoes and yogurt dip	22
Beef fillet With sautéed vegetables, beet greens, and green pepper sauce	35
Steak tagliata Beef striploin with wild arugula salad, parmesan, and herb butter	29
Grilled salmon With steamed rice, sweet soy sauce, and cucumber salad	21
Seabass fillet With sautéed wild greens and lime sauce	24

The oil used in salads is extra virgin olive oil, while sunflower oil is used for frying. Prices include: municipal tax, VAT, and all legal charges. A complaints book is available at the premises. Consumers are not obliged to pay if they do not receive a legal receipt or invoice. Market supervisor: Kolyvas Lambros.