

# DINNER MENU

*Francisco de Zurbarán* (baptized November 7, 1598 – August 27, 1664) was a Spanish painter. He is known primarily for his religious paintings depicting monks, nuns, and martyrs, and for his still-lives. Zurbarán gained the nickname Spanish Caravaggio, owing to the forceful, realistic use of chiaroscuro in which he excelled.

## STARTERS

### Salmon Tataki

*with avocado cream, quinoa, sesame seeds*

17 €

### Fresh Grouper Carpaccio with Sea Urchin & Wakame Seaweed

24 €

### Beef Tartare

*with spicy mustard, condiments & egg yolk*

19 €

### Black Angus Beef Carpaccio

*with seasoned mushrooms, truffle oil & parmesan cheese*

17 €

### Spicy Crab Tartare

*with yuzu & truffle oil*

27 €

### «Athinaiki» with Grouper Cheeks

*and confit vegetables in olive oil with herbs*

16 €

### King Oyster Mushrooms

*with asparagus, egg yolk & teriyaki icing*

18 €

### Cannelloni

*with chicken, xynomyzithra cheese, granules jam & grated hazelnut*

16 €

## SALADS

### Chicken Tabbouleh

*with groats, grape, broccoli and tahini dressing*

16 €

### Cool Beetroot Salad

*with green apple, fennel, yoghurt & hazelnuts*

12 €

### Panzzanella, the Italian Version of “Greek Salad”

*with tomato, fennel, basil, dry bread,  
chevre & vinaigrette*

12 €

### Caesar’s Salad

*with smoked chicken breast, baby lettuce hearts,  
egg mollet & croutons*

14 €

### “Vitamina” Salad

*with spinach, pear, cranberries, walnuts & gorgonzola*

14 €

### Noodle Salad

*with crunchy zucchini, eggplant, green beans, almira and  
vinegraitte with soya, chili & lime*

14 €

### Vegan Burger from Chickpeas and Quinoa

*with avocado cream, spicy tomato sauce & green salad*

15 €

## PASTA & RISOTTI

**Crayfish Risotto**  
*with roasted tomatoes & basil*  
29 €

**Spaghetti Cacio Pepe Tartufo**  
*pecorino cheese, crusted peppers & 15g fresh winter truffle*  
28 €

**Spaghetti Carbonara**  
*with guanciale, egg yolk & pecorino cheese*  
15 €

**Paccheri Pasta with Pork Iberico**  
18 €

**Bavette with Oven Baked Cherry Tomatoes**  
*mauve & basil leaves*  
12 €

**Fregola Sarda with Fresh Mussels**  
16 €

## FISH

**Fresh Grouper Fillet**  
*with mashed Jerusalem artichoke and egg-lemon*  
36 €

**Mare Thai with Scallops, Shrimps, Crayfish**  
*in an aromatic broth with coconut milk, green curry & basmati rice*  
28 €

**Salmon Cooked in Wood Oven**  
*with avocado, quacamole cream and hitziki*  
19 €

**Fresh Tuna Steak in a Wood Oven**  
*with capponata and soya & lime sauce*  
29 €

**Sole Meunière 1000 gr (recommended for 2 people)**  
*with capers, lemon & parsley*  
75 €

## MEAT

**Duck Confit Cooked for 16 hours**

*served with a l' orange sauce & a la crème potatoes*

24 €

**Chicken Leg Tandoori in a Wood Oven**

*with couscous, fresh herbs, almonds & tomatoes*

19 €

**Veal Cheeks Cooked with Pedro Ximenez Sherry**

*and kritharoto with asparagus and peas*

23 €

**The Classic Schnitzel, Organic Reared Pork**

18 €

**Beef Burger Black Angus**

*and foie gras*

26 €

**Tagliata Black Angus Cooked in a Wood Oven**

27 €

**Chateaubriand Fillet for 2 people 500gr**

**Cooked in a Wood Oven**

*served with 2 different sauces Pepper Sauce & Bearnaise*

79 €

**Choose with what you want to accompany  
your main dishes**

**Green Salad**

*with lemon mint and spices*

3,0 €

**Sautéed Vegetables**

*with butter & fleur de sel*

5,0 €

**Fresh French Fried Potatoes**

4,0 €

**Baby Potatoes with Rosemary & Lemon**

4,5 €

**Mashed Potatoes**

*with truffle oil*

5,5 €

**Basmati Rice**

5,5 €

## DESSERTS

### Millefeuille with Tahini Cream

*roasted sesame seeds, butter candy  
& black sesame ice cream*

10 €

### Profiteroles

*with handmade whole wheat choux, hot chocolate  
& vanilla Madagascar ice cream*

12 €

### Red Velvet

*strawberry cake with mascarpone cream & red chocolate biscuit*

9 €

### Pavlova

*with yoghurt cream, fresh fruit,  
lemongrass & thyme honey*

9 €

### Mont Blanc

*chestnut cream, caramelized apples & cognac 12 \**

10 €

### Chocolate Collection

*crisp chocolate milk with cremeux bitter chocolate 70%  
& white chocolate wheaped cream*

10 €



Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice).

Olive oil or vegetable butter is used in salads, main dishes and desserts  
Sunflower oil is used in fried food

The restaurant is obliged to have Complaint Forms  
Person in charge in case of market inspection: Koutoumanos Andreas