

The title "LUNCH MENU" is centered in a dark green, sans-serif font. It is flanked by two large, stylized brackets of the same color, one on the left and one on the right, which are open towards the center.

LUNCH 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 €

«Athinaiki» with Grouper cheeks

and confit vegetables in olive oil with herbs

16 €

Cannelloni

with chicken, xynomyzithra cheese, granules jam & grated hazelnut

16 €

Bruschetta with Porcini mushrooms

parmesan and jamon with aged botanico vinegar

13 €

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 €

Spaghetti with Sautéed Zucchini

fresh mint leaves, soft feta cheese & agourolado

12 €

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 €

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 €

Tagliata Black Angus Cooked in a Wood Oven
27 €

Beef Burger Black Angus
17 €

Beef Burger Black Angus
and foie gras
26 €

**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