

SUSHI

NIGIRI

(2 pcs)

Salmon

6

Tuna

8

Eel

9

Shrimp

8

Crab

10

Seabass

8

Toro

9

SASHIMI

(2 pcs)

Salmon

6

Tuna

8

Eel

9

Shrimp

8

Crab

10

Seabass

8

Toro

9

INSIDE OUT MAKI

California

15

Shrimp tempura

13

Salmon Avocado

13

Spicy Tuna

13

Spicy Salmon

13

Rainbow

14

Vegetarian

10

SPECIAL MAKI

(8 pcs)

Salmon Teriyaki

23

Dragon

18

OMG

*Shrimp tempura, avocado,
king crab, salmon*

22

Crab Tempura

*King crab tempura, tuna,
soy dressing*

25

RAW

Beef Tataki

Onion broth, soya
18

Carpaccio Grouper

Tomato salsa, capers
21

Tuna Tartare

Sesame, soy, honey
19

Salmon Tartare

Chili garlic salsa
17

Steak Tartare

Beef fillet, egg yolk confit
19

STARTERS

Gnocchi Tartufo

*Homemade gluten free gnocchi,
parmesan sauce, fresh black truffle*
22

Dumplings

*Homemade dumplings with
Rainbow shrimps & fresh coriander*
15

Spicy Crab

*Royal crab, avocado,
yuzu dressing*
26

Rock Shrimp Tempura

Spicy mayo
17

Spring Rolls

Homemade vegetable spring rolls
12

SALADS

Caprese

*Burrata, homemade basil pesto
cherry tomatoes confit, pine-nut crumble*
17

Chicken Tabbouleh

*Roast chicken, bulgur wheat, grapes, broccoli
tahini vinaigrette*
16

Panzanella

*Chèvre, cherry tomatoes, fennel, carob rusks
basil vinaigrette*
15

Caesar's

*Baby lettuce, smoked chicken breast, soft-boiled egg,
Garlic mayo, anchovies*
14

Vitamina

*Baby spinach, cranberries, walnuts, gorgonzola
balsamic vinaigrette*
15

PASTA

Grouper Linguini

Lemongrass, cherry tomatoes, citrus aromas
26

Bottarga Spaghetti

25

Cacio e Pepe Tartufo

*Pecorino Romano, Madagascar pepper
fresh black truffle, spaghetti*
26

Umami

Smoked eel, parmesan sauce, lemon, linguine
23

Iberico

*Slow cooked black pig neck
soy - honey, paccheri*
22

Zucchini Tagliatelle

Barrel-matured feta, fresh mint
14

FISH

Zurba Poke Bowl

*Spicy tuna, egg yolk confit
avocado cream, sushi rice, soy*
23

Shrimp & Chips

*Jumbo shrimp, homemade chimichurri
Freshly cut French fries*
33

Grouper Fricassée

*Wilted greens, fennel salad,
egg & lemon sauce*
36

Salmon Fillet

*Avocado cream, hitziki seaweed,
ginger teriyaki*
19

Tuna Steak

Spicy cucumber salad
29

MEAT

Duck Confit

*Duck leg cooked for 16 hours
orange polenta, sauce a l'orange*

24

Spicy Chicken

Juicy chicken leg, salsa Pico de Gallo, yoghurt

19

Black Angus Tagliata

*Prime Flap USA, roasted Shimeji mushrooms
in the wood-oven*

27

Schnitzel

Organic pork, mustard mayonnaise

18

Black Angus Burger

Sherry vinegar mayo, bacon, cheddar, pickles

24

Chateaubriand

*Pepper sauce, béarnaise
for 2 people 500 gr, roasted in the wood-oven*

84

SIDES

French Salad

Green salad, mint lemon oil

6

Shimeji Mushrooms

In the wood-oven

8

French Fries

Freshly cut French fries

4

Spicy Basmati Rice

Crispy onion

5,5

Mashed Potatoes

With truffle oil

6,5



DESSERTS

Tahini Millefeuille

*Butter caramel, roasted sesame,
black sesame ice cream*

10

Profiterole

*Homemade wholemeal choux,
chocolate sauce, Madagascar vanilla ice-cream*

12

Pavlova

Yoghurt cream, fresh fruit, lemon pepper, thyme honey

9

Chocolate Collection

*Crispy milk chocolate, dark chocolate cream
white chocolate whipped 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

In the above prices, service, V.A.T. and municipal taxes, are included

