

# SUSHI

## NIGIRI

(2 pcs)

**Spicy Seabass**

9

**Eel foie-gras**

12

**Toro jalapeño**

10

**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

(8 pcs)

**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 22**

*Shrimp tempura, avocado, king crab, salmon*

**Crab Tempura 25**

*King crab tempura, tuna, soy dressing*

**Spicy Sea bass 19**

*Salmon tempura, avocado, seared seabass*

**Tiger maki 22**

*Beef fillet tataki, asparagus, teriyaki sauce, truffle*

**Toro maki 20**

*Tuna, jalapeño, truffle, yuke sauce, asparagus*

## RAW

### **Beef Carpaccio**

*Fresh black truffle, aioli,  
horseradish*

22

### **Sea Bream**

*Tomato-capers Salsa*

23

### **Tuna Tartare Explosion**

21

### **Grouper 'Athinaiki' Ceviche**

*Citrus aromas, dill, cornichons*

24

### **Steak Tartare**

*Beef fillet, egg yolk confit*

21

### **Langoustine Ceviche**

*Coriander, lime, chili*

26

## STARTERS

### **Gnocchi Tartufo**

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

27

### **Homemade Dumplings 'Pastitsio'**

21

### **'Gyros' Beef**

#### **Strip Loin Dry-Aged**

*Olive oil pita bread, cherry tomatoes  
confit, goat cheese cream*

33

### **Spicy Crab**

*Royal crab, avocado, yuzu dressing*

34

### **Rock Shrimp Tempura**

*Spicy mayo*

19

### **Homemade Vegetable Spring Rolls**

16

## SALADS

### **Caprese**

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

19

### **Chicken Tabbouleh**

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

18

### **Panzanella**

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

16

### **Beetroot in the wood-oven**

*Grilled wild greens, walnut cream, beetroot jam*

17

### **Vitamina**

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

17

### **Caesar's**

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

18

## PASTA

### **Grouper Linguini**

*Lemongrass, cherry tomatoes confit*  
29

### **Bottarga Spaghetti**

*Lemon aromas, Madagascar pepper*  
27

### **Cacio e Pepe Tartufo**

*Fresh black truffle, Pecorino Romano,  
spaghetti*  
36

### **Aegean Red Shrimps with Orzo**

*Fresh ginger, shrimps bisque*  
32

### **Bolognese**

*Black Angus minced meat, lumacconi*  
21

### **Iberico**

*Slow cooked black pork neck, soy & honey glaze, paccheri*  
23

### **Udon Noodles 'Imam'**

*Eggplants confit, fresh herbs, feta cheese*  
19

## FISH

### **Fresh Squid grilled in the wood-oven**

*'Couscous' Greek pasta, aromatic herb pesto*  
28

### **Shrimps n' Chips**

*Jumbo shrimps, homemade chimichurri, french fries*  
42

### **Grouper Fricassée**

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

### **Salmon Fillet**

*Sauté asparagus, tomato jam, salmon roe*  
28

### **Tuna Steak 'Niçoise'**

*Baby potatoes double cooked, fresh green beans,  
Kalamata Olives, soft-boiled egg*  
29

## MEAT

### Duck Confit

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

28

### Black Angus Tagliata

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

34

### Spicy Chicken

*Juicy chicken leg, salsa Pico de Gallo, yoghurt,  
broccoli in the wood-oven*

22

### Schnitzel

*Organic pork, mustard mayonnaise*

23

### Black Angus Burger

*Sherry vinegar mayo, bacon, cheddar, pickle,  
french fries*

26

### Chateaubriand for 2 people, 500gr

*Roasted in the wood-oven, pepper & bearnaise sauce*

98

## SIDES

### French Salad

*Green salad, mint & lemon oil*

7

### Shimeji Mushrooms

*In the wood-oven*

8

### French Fries

*Freshly cut*

5

### French Fries with Fresh Black Truffle

*Parmigiano Reggiano*

12

### Potato Purée White truffle oil

8

### Broccoli in the wood-oven

6

## DESSERTS

### **Tahini Millefeuille**

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

10

### **Profiterole**

*Homemade whole meal choux, chocolate sauce,  
Madagascar vanilla ice-cream*

12

### **Pavlova**

*Crispy meringue, pineapple, raspberries*

10

### **Chocolate Madness**

*Bitter, milk & white chocolate, espresso cream*

10

### **'Ravani' with Mastic aroma**

*Coconut & white chocolate cream, strawberry soup & sorbet*

11

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