

SUSHI

NIGIRI (2 pcs)

Spicy Seabass	Shrimp
9	8
Toro jalapeño	Crab
10	10
Salmon	Seabass
6	8
Tuna	Toro
8	9
Eel	Yellowtail
9	9

SASHIMI (2 pcs)

Salmon	Crab
6	10
Tuna	Seabass
8	8
Eel	Toro
9	9
Shrimp	Yellowtail
8	9

INSIDE OUT MAKI (8 pcs)

California
17
Shrimp Tempura
15
Salmon Avocado
15
Spicy Tuna
16
Spicy Salmon
15
Rainbow
17
Vegetarian
10

SPECIAL MAKI (8 pcs)

Crispy Spicy Tuna 19
Crab Tartare 25
<i>Boiled shrimp & avocado topped</i>
Red Dragon 24
<i>Tempura salmon, asparagus</i>
Daytime Roll 23
<i>Spicy tuna & yellowtail with jalapeño chilli sauce</i>
Salmon Teriyaki 23
OMG 23
<i>Shrimp tempura, avocado, king crab, salmon</i>
Tiger maki 22
<i>Beef fillet tataki, asparagus, teriyaki sauce, truffle</i>
Toro maki 20
<i>Tuna, jalapeño, truffle, yuke sauce, asparagus</i>

RAW

Grouper 'Athinaiki' Ceviche
Citrus aromas, dill, cornichons
26

Yellowtail Sashimi
Ponzu, truffle
28

**Tuna Tartare
Explosion**
23

Beef Carpaccio
*Fresh black truffle, aioli,
horseradish*
22

Salmon Tartare
DIY
22

Langoustine Ceviche
Coriander, lime, chili
32

STARTERS

Octopus in the wood-oven
Hummus, caper dressing
27

Homemade Iberico Dumplings
Prune syrup
21

Spicy Crab
King crab, avocado, yuzu dressing
36

Gnocchi Tartufo
*Homemade gluten free gnocchi,
parmesan sauce, fresh black truffle*
27

Rock Shrimp Tempura
Spicy mayo
24

Cauliflower in the wood-oven
Turmeric mayo, macadamia nuts
21

SALADS

Caprese

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

22

Chicken Tabbouleh

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

19

Roast Cabbage in the wood-oven

Salsa with Thai aromas, salmon roe

18

Panzanella

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

18

Vitamina

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

19

PASTA

Bottarga Spaghetti

Lemon aromas, Madagascar pepper

31

Cacio e Pepe Tartufo

Fresh black truffle, Pecorino Romano, spaghetti

36

Grouper Linguini

Lemongrass, cherry tomatoes confit

29

Orecchiete 'Giouvarlaki'

Prime Black Angus meat, egg n' lemon sauce

23

Paccheri Iberico

Slow cooked black pork neck, soy & honey glaze

27

Pumpkin garganelli

Gruyere, pumpkin seeds, basil

24

FISH

Wild Cod with aromatic herb crust

Gnocchetti, velvety lemon cream

34

Octopus in the wood-oven

Barley, aromatic herb pesto

31

Grouper Fricassée

Wilted greens, fennel salad, egg & lemon sauce

38

Tuna Steak

Beluga lentils, salsa kabayaki, wasabi mayo

32

MEAT

Duck Confit

Duck leg cooked for 16 hours, orange-infused polenta, sauce a l'orange
29

Black Angus Tagliata

*Prime Beef Filet USA, roasted Shimeji mushrooms & broccoli
in the wood-oven*
38

Spicy Chicken

Juicy chicken leg, salsa Pico de Gallo, yoghurt, broccoli in the wood-oven
24

Schnitzel

Organic pork, mustard mayonnaise
26

Black Angus Burger

Sherry vinegar mayo, bacon, cheddar, pickle, french fries
27

Chateaubriand for 2 people, 500gr

Roasted in the wood-oven, pepper & bearnaise sauce
98

Lamb 'Giouvetsi' in the wood-oven for 2 people

62

SIDES

French Salad

Green salad, mint & lemon oil

7

French Fries

6

French Fries with Fresh Black Truffle

Parmigiano Reggiano

12

Potato Purée

8

Broccoli in the wood-oven

8

DESSERTS

The Ultimate Almond Dessert

*Different textures of almond, white chocolate,
tonka ice-cream*

12

Galaktoboureko

Mastic 'air', pistachio ice-cream

12

Milk Chocolate

Coffee, hazelnut praline

13

Tahini Millefeuille

Butter caramel, roasted sesame, black sesame ice-cream

12

Profiterole

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

15

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

Olive oil or cow 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