



Wine & Dine

Lunch & Dinner



MENU

DO
ALL
YOU
DO
WITH
LOVE

SALADS

<p>BEEF SALAD (l, se, so, su) 18 Mixed greens with tomatoes, cucumbers, sauté bell peppers, onions and beef strips, served with honey mustard balsamic dressing</p> <p>CAPRESE SALAD (d, n, su) 17 Sliced tomatoes, coloured cherry tomatoes, fresh mozzarella, balsamic pearls, homemade pesto, and fresh basil leaves</p> <p>SEAFOOD SALAD 24 (ce, cr, d, g, mu, n, su, so) Mixed greens, cherry tomatoes, celery, spring onions, chives, bell peppers, calamari, mussels, octopus, clams, tempura prawns, served with lemon ginger dressing</p>	<p>CAESAR SALAD WITH CHICKEN 18 (d, e, f, g, mu, su, so) Crispy iceberg lettuce, bacon, parmesan cheese, croutons, chicken and our homemade Caesar dressing</p> <p>GREEK SALAD (d, n, su) 15 Cherry tomatoes, cucumbers, olives, capers, red onion, feta cheese and olive oil</p> <p>BURRATA SALAD (d, mu, n, su) 17 Baby roka, dried fruits, cherry tomatoes, beetroot, honey mustard dressing and balsamic pearls</p> <p>SASHIMI SALAD (f, g, se, so, su) 24 Tuna & salmon sashimi, edamame, avocado, baby greens, carrot, radish, wakame, served with sesame ponzu dressing</p>
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COLD APPETIZERS

<p>OCTOPUS CARPACCIO (mo, su) 22 Thin sliced octopus with baby roka, olive oil, lemon juice, balsamic pearls, and tomato confit</p> <p>BEEF CARPACCIO (g, d, su) 25 Thin sliced beef fillet with baby roka, parmesan shavings, truffle oil, sea salt, balsamic pearls and crostini</p>	<p>BEEF TARTARE (d, e, g, n, se, su, so) 26 Beef tenderloin (Australian Grass Fed), capers, scallions, olive oil, Worcestershire sauce, balsamic pearls, lemon juice, tabasco, egg yolk</p> <p>SALMON & AVOCADO TARTARE 18 Choice of citrus or spicy dressing</p> <p>TUNA & AVOCADO TARTARE 22 Choice of citrus or spicy dressing</p>
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HOT APPETIZERS

<p>EDAMAME (so) 8 Soya beans with salt</p> <p>SALMON CAKE (ce, d, e, f, g, mu, su) 15 Homemade salmon with homemade spicy aioli sauce on celeriac pure</p> <p>THAI SHRIMP (cr, e, g, su) 20 Tempura prawns, wasabi mayo, thai mango salsa</p>	<p>BRUSCHETTA WITH PRAWNS 16 (d, e, g, n, se, su, so) Toasted multigrain bread topped with prawns, mint, baby roka, olives, capers, spring onions, cherry tomatoes, zucchini, served with butter white wine sauce</p> <p>CRISPY CALAMARI (cr, d, g, l, so) 18 Fried breaded calamari rings, served with homemade spicy aioli sauce & homemade tartar sauce</p>
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EATALY

SEAFOOD PASTA WITH INK 28

(ce, cr, d, e, mo, su)

Inked tagliolini with prawns, octopus, green shelf mussels, calamari and vongole clams, cooked in a delicious pescatore sauce and garnished with a langoustine

SEAFOOD RISOTTO (ce, cr, d, mo, su) 28

Risotto with prawns, octopus, mussels, calamari, clams, cooked in a delicious lobster cream bisque and finished with a langoustine

SALMON PASTA (d, e, f, su) 25

Tagliolini with fresh salmon, olives, capers, sundried tomatoes, dill, served with butter white wine sauce

MUSHROOM RISOTTO (d, su) 24

Carnaroli rice with forest mushrooms, truffle oil and parmesan

TORTELLINI PESTO (d, e, n, su) 20

Spinach & Ricotta tortellini in pesto cream sauce

LOBSTER PASTA (ce, cr, d, e, su) 12/100 gr

Tagliolini with tomato bisque and fresh cream

DO WINE SPECIAL

VEAL CHEEKS approx. 180gr 29

(ce, d, su)

Braised veal cheeks from New Zealand on a bed of vegetables, creamy polenta, with red wine sauce and thyme

PORK FILLET approx. 200gr 19

(d, mu, se, su)

Pork medallions with grilled vegetables, potato gratin and creamy mushroom sauce

CHICKEN ROULADE approx. 180gr 19

(d, su)

Chicken breast, stuffed with mushroom duxelle, sundried tomatoes, metsovone cheese, served on a bed of spinach, grilled vegetables and garlic cream sauce

DUCK FILLET approx. 200gr 27

(ce, d, g, mu, su)

French duck breast with celeriac puree, grilled artichokes, pineapple and orange caramel sauce

FISH

TROUT (ce, f, su) 26

Oven baked local trout on a bed of tomatoes, lemons, sliced potatoes, red onions, olive oil, celery, star anis and steamed vegetables

JUMBO PRAWNS (cr, d, su) 29

Jumbo prawns with ratatouille, grilled baby potatoes and tomato basil salsa

SEABASS (e, f, g, su) 24

Pan seared local fresh seabass fillet with homemade gnocchi, steamed vegetables and tomato basil salsa

SALMON (f, d, su) 27

Pan seared fresh Norwegian salmon with jasmine rice, broccoli, and salsa Verde



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STRAIGHT FROM OUR JOSPER TO YOUR TABLE

Coming with 1 sauce and 2 side dishes of your choice

CHICKEN THIGH BONELESS approx. 300gr Local	20	SHORT RIBS approx. 200gr Creekstone	24
NEW YORK STRIP approx. 250gr Creekstone	36	WAGYU FILLET approx. 250gr USDA Premium	90
RACK OF LAMB approx. 250gr New Zealand	32	BEEF TENDERLOIN STEAK approx. 250gr Australian Grass Fed	48
RIB-EYE STEAK approx. 350gr Creekstone	55	TOMAHAWK Creekstone	12/100gr

SAUCES 3

PEPPER SAUCE (ce, d, mu, su)	GARLIC CREAM SAUCE (d, su)	TOMATO SAUCE (ce, su)
MUSHROOM SAUCE (d, mu, se, su)	RED WINE SAUCE WITH THYME (ce, d, su)	CHIMICHURRI
BEARNAISE SAUCE (d, e, su)	BBQ SAUCE (ce, mu, se, su)	SALSA VERDE (n)

SIDE DISHES 5

PLAIN MASHED POTATO (d, n, se, su)	RATATOUILLE (ce, su)	GRATIN POTATOES (d)
TRUFFLE MASHED POTATO (d, n, se, su)	CELERIAC PURE (ce, d)	JASMINE RICE (d, su)
CREAMY SPINACH (d, n, se, su)	BASIL GNOCCHI (d, e, g)	CREAMY POLENTA (d)
GRILLED VEGETABLES	STEAMED VEGETABLES	

BURGERS

TRUFFLE BURGER (d, e, g, mu, su) Minced beef (Creekstone farm), iceberg, tomatoes, pecorino truffle cheese, mushrooms. Served with French fries	22
DELUXE BURGER (d, g, mu, su) Minced beef (Creekstone farm), metsovone cheese, foie gras, caramelized onions. Served with French fries	27
SALMON BURGER (e, f, g, mu, su) Homemade salmon burger with tartar sauce, iceberg, tomatoes. Served with French fries	22

WRAPS

BEEF WRAP Juicy beef strips, marinated in kushiyaki sauce, crispy greens, bell peppers, onions, guacamole, sour cream Served with potatoes wedges	16
CHICKEN WRAP Chicken inner fillet, crispy greens, sliced tomatoes, homemade Caesar dressing Served with potatoes wedges	14
SALMON WRAP Smoked salmon, crispy greens, dill, cucumber, cream cheese and mustard honey sauce Served with potatoes wedges	16



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SUSHI ROLLS

CALIFORNIA	18	DRAGON ROLL	17
Fresh crab, Japanese mayo, avocado, cucumber, masago		Cucumber, asparagus, shrimp tempura, spicy mayo, unagi sauce, sesame seeds	
TRUFFLE SALMON	17	RAINBOW ROLL	17
Salmon, avocado, cucumber, chives, sesame seeds, truffle		Crabstick, tuna, salmon, tempura shrimp, avocado, spicy mayo	
SPICY TUNA	15	EBI TEMPURA	15
Tuna, spicy mayo, chives, tempura flakes		Tempura shrimp, asparagus, spicy mayo	
SPICY SALMON	14	VEGGIE	11
Salmon, spicy mayo, tempura flakes, chives, asparagus		Avocado, cucumber, asparagus, lettuce, goma wakame salad	

SIGNATURE ROLLS

CRISPY SPICY TUNA	18	TIGER ROLL	20
Crispy sushi rice topped with spicy tuna		Orange tobiko, avocado, kimchi, tempura shrimp, lettuce, spicy mayo	
UNAGI & EBI	21		
Eel, tempura shrimp, avocado, spicy			

RAW BAR

TUNA CUBES	21	SALMON NIGIRI	14
Tuna, mango, wasabi mayo, crispy flakes, sesame salad		4 pieces	
POKE BOWL	18/21	TUNA NIGIRI	16
Salmon or tuna, sushi rice, avocado, edamame, carrots, sesame seeds		4 pieces	
SASHIMI	23	UNAGI NIGIRI	16
Tuna (5) & salmon (5) sashimi flakes		4 pieces	
		EBI NIGIRI	16
		4 pieces	



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DESSERTS

PECAN CHOUX MIRACLE (d, e, g, n) 12

Pata choux with pecan cremeux, pecan patisserie cream and chocolate ganache

FERREROLICIOUS (d, e, g, n, su) 12

Homemade chocolate noisette cake with Gianduja mousse and crunchy hazelnut praline

THE ONLY COFFEE WAY (d, e, g, n) 12

Millefeuille tart with caramel, espresso, and coffee mousse

DO-NOFFEE (d, e, g, n) 12

Almond cookie base with white chocolate caramel, banana confit and mascarpone cream

LEMON ME UP (d, e, g) 12

Lemon tartlet with lemon cream, white chocolate ganache and merengue

TROPICAL SENSATION (d, e, g, n) 13

Kadaif with coconut namelaca, mango & passion fruit cream and crunchy almonds

PERFECT WINE PAIRING

MIXED BOARD (d, g, n, su) 35

HALF MIXED BOARD (d, g, n, su) 18

Variety of imported meat cuts and cheese, fresh and dried fruits, seasonal jam

LARGE FRUIT PLATTER 21

Variety of seasonal fruits

SAY CHEESE (d, g, n, su) 25

Variety of cheese, fresh and dried fruits, seasonal jam

Dishes may contain allergens. If you have any dietary requirement, please speak to a member of staff.

(ce)lery, (cr)ustaceans, (d)airy, (e)gg, (f)ish, (g)luten, (l)upins, (mo)luscs, (mu)stard, (n)ut, (p)eanuts, (se)same, (su)lphite, (so)ya

Όλες οι τιμές είναι σε ευρώ και περιλαμβάνουν όλους τους νόμιμους φόρους. | Prices are in Euro (€) and include all legal taxes.