

MAIN COURSES

100 layers lasagna
Oxtail “pastitsada” & aged graviera
17

Beef cheeks “Krasato”
With xinomavro wine / parsnip/ gremolata
20

Baby poussin
Grilled baby poussin marinated with miso
18

Slowly roasted lamb “giouvetsi”
Roasting juices / handmade orzo pasta / fresh goat cheese “tsalafouti”
22

Iberico pork
With quinces / kale & green apple
22

Roasted salmon
Fresh spinach “spanakorizo”/ butter-lemon sauce with Greek saffron
22



DOME

PRIME STEAKS & DRY AGED PRIME BEEF CUTS

Iberico pork
cut - pluma
22

Beef Tagliata M-R
Cut / flank or flap steak
200 gr./ 22

Black Angus “kontosouvli”
cut - short ribs
250 γρ./ 22

Cote de Veau M-W
Limousine veal French rack
440 gr./ 36

°Tenderloin°
prime Black Angus (*grain finished*) R / M
300 gr./ 44

Tenderloin “Rossini” prime Black Angus (*grain finished*) R / M
Foie gras / black truffle
300 gr./ 53

Prime Rib eye °Black Angus° (*grain finished*) M
350gr./ 34



DOME