

SUSHI

NIGIRI (2 pcs)

Spicy Seabass 9	Shrimp 8
Toro jalapeño 10	Crab 10
Salmon 7	Seabass 8
Tuna 8	Toro 9
Eel 9	Yellowtail 9

SASHIMI (2 pcs)

Salmon 7	Crab 10
Tuna 8	Seabass 8
Eel 9	Toro 9
Shrimp 8	Yellowtail 9

INSIDE OUT MAKI (8 pcs)

California
18
Shrimp Tempura
17
Salmon Avocado
17
Spicy Tuna
18
Spicy Salmon
17
Rainbow
17
Vegetarian
10

SPECIAL MAKI (8 pcs)

Crispy Spicy Tuna 21
East Roll 25
<i>Boiled shrimp & avocado topped</i>
Red Dragon 26
<i>Tempura salmon, asparagus</i>
Daytime Roll 25
<i>Spicy tuna & yellowtail with jalapeno chilli sauce</i>
Salmon Teriyaki 23
<i>Shrimp tempura, spicy mayo</i>
OMG 25
<i>Boiled shrimp, avocado, king crab, salmon</i>
Tiger maki 22
<i>Beef fillet tataki, asparagus, teriyaki sauce, truffle</i>
Toro maki 23
<i>Tuna, jalapeno, truffle, yuke sauce, asparagus</i>
Seabass Teriyaki 23
<i>Tempura salmon, wakame seaweed</i>
Crispy Sunset Roll 25
<i>Shrimp tempura, tuna tartare, chilli sauce</i>

RAW

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

Tuna Tartare Explosion
24

Beef Carpaccio
*Fresh black truffle, aioli,
horseradish*
24

Langoustine Ceviche
Coriander, lime, chilli
34

Steak Tartare
Beef fillet, egg yolk confit
22

STARTERS

Grilled Octopus
Hummus, caper dressing
27

Cuttlefish Tacos
'Tzatziki', salsa pico de gallo
26

Spicy Crab
*King crab, avocado, yuzu vinaigrette
& truffle oil*
44

Gnocchi Tartufo
*Homemade gluten free gnocchi,
parmesan sauce, fresh black truffle*
28

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*

24

Chicken Tabbouleh

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

21

Total Green Salad

Iceberg, arugula, cucumber, avocado, kale, cashews

18

Panzanella

Chèvre, cherry tomatoes, fennel, carob rusks, basil

19

Vitamina

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

19

PASTA

Bolognese

Black Angus minced meat, linguine, parmigiano

25

Bottarga Spaghetti

Lemon aromas, Madagascar pepper

31

Cacio e Pepe Tartufo

Fresh black truffle, Pecorino Romano, spaghetti

38

Grouper Linguini

Lemongrass, cherry tomatoes confit

29

Paccheri Iberico

Slow cooked black pork neck, soy & honey glaze

27

Spaghetti Pomodori

Parmigiano e Basilico

18

Udon Noodles 'Imam'

Eggplants confit, fresh herbs, feta cheese

22

FISH

Wild Cod with aromatic herb crust

Gnocchetti, velvety lemon cream

36

Octopus in the wood-oven

Barley, aromatic herb pesto

31

Grouper a la polita

Jerusalem artichokes, velvet carrot purée

42

Tuna Steak

Beluga lentils, salsa kabayaki, wasabi mayo

34

MEAT

Duck Confit

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

29

Prime beef filet Tagliata

Roasted mushrooms & broccoli in the wood-oven

39

Spicy Chicken

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

24

Schnitzel

Pasture-raised pork, mustard mayonnaise

26

Black Angus Burger

Sherry vinegar mayo, bacon, cheddar, pickles, french fries

27

Lamb 'Giouvetsi' in the wood-oven

31

SHARING PLATES

Chateaubriand for 2 people, 500gr

Roasted in the wood-oven, pepper & bearnaise sauce

98

Chicken for 2 people, 900g

Yogurt, miso, roasted in the wood-oven

56

SIDES

French Lettuce Salad

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

Exotic Pavlova

Coconut cream, mango, passion fruit

12

Tahini Millefeuille

Butter caramel, roasted sesame, black sesame ice-cream

12

Profiterole

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

15

Peach of Summer

Yogurt cream with lemon, peach carpaccio & peach sorbet

12

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