










# Grill Night


## Starters

Steamed mussels served in .....  
sea broth  



Kunefe with Mastelo cheese.....  
Chios & orange molasses  



Shrimp in shellfish broth with.....  
pickled feta & fresh basil   

Charcoal-grilled pie with .....  
aromatic greens & herbs  

Smoked eggplant salad.....  
with herbs 

Tzatziki with strained yogurt .....  
and black garlic  



Spicy cheese spread with roasted.....  
pepper & smoked tomato  


Variety of smoked mushrooms.....  
with garlicky butter & herbs  

## Main Courses


Grilled lobster on .....  
charcoal ash sea broth   


Optional: with orzo, caramelized.....  
cherry tomatoes and fresh herbs

Grilled marinated calamari .....  
 



Fresh fish, grilled or .....  
in salt crust 

All fish dishes are served with one of the  
following:

Boiled vegetables .....  
Tender amaranth greens, zucchini,  
potatoes & carrots, served with extra  
virgin olive oil & sea salt 

Grilled vegetables .....  
Eggplant, green & red pepper,  
white mushrooms & sweet pumpkin  
with caramelized balsamic  

## Salads

Greek village salad with cherry tomatoes, pickled onion .....  
Kalamata olives and feta mousse  

Fresh green salad with avocado, cucumber & lime-chili dressing  

Salad with cherry tomatoes, xinomizithra cheese, .....  
kritamo (sea fennel), olives & barley rusk   

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## Premium Cuts

**Ribeye Black Angus** .....  
250-300g

**Picanha Black Angus** .....  
250-300g

**Strip Loin Black Angus** .....  
250-300g

**Tomahawk Black Angus** .....  
1200g

**Lamb chops** .....

**Iberico pork** .....

**Chicken breast** .....


## Side Dishes


**Corn with garlic & parmesan**   .....

**Grilled vegetables** .....

**Fresh fried potatoes** .....

## Sauces



**Bearnaise butter sauce**  .....




**Lightly spicy pepper sauce**  .....



**Sweet wine sauce** .....

**Herb chimichurri sauce with truffle** .....  
Contains garlic. May contain traces of vinegar & nuts

## Deserts

**Basque burnt**.....  
**cheesecake**  
 

**Chocolate brownie** .....  
**with caramelized nuts**  
  

**Lemon tart with**.....  
**mint cream**  
 

Prices in Euro - service and VAT included

Our dishes may contain common allergens such as gluten, nuts, dairy, eggs, soy, and shellfish. Please inform us of any allergies or dietary restrictions so we can accommodate your needs. Please let us know of any allergies to ensure a safe and enjoyable experience.

 VEGETARIAN

 CONTAINS GLUTEN

 CONTAINS MILK

 CONTAINS MILK & EGGS

 CONTAINS NUTS

 CONTAINS MUSHROOMS

 CONTAINS FISH

 CONTAINS CRUSTACEAN

 CONTAINS MOLLUSCS

 CONTAINS NIGHTSHADES

 CONTAINS ALLIUMS

 CONTAINS AVOCADO