

RAW BAR

CRUDO & TARTAR

TRUFFLE TARTAR 16

Salmon & Tuna, Alaskan salmon caviar, spring onions & yuzu truffle vinaigrette

BEEF CARPACCIO 18

Beef Fillet Carpaccio with Truffle Oil, Smoked Mayo, Hazelnuts, Blueberries, Parmesan & Baby Rocket Served on Tortilla Bread

VEAL TARTAR 17

Hand-Chopped Beef Fillet, Seasonal Pickled Roots, Mustard Seeds, Avruga Caviar, Confit Egg Yolk, Served on Pave Potatoes

CEVICHE

AEGEAN CEVICHE 16

This Sophisticated Dish Elegantly Combines the Fresh and Zesty Flavors of Aegean Ceviche with the refreshing and Slightly Sweets Notes of Sea Urchin Leche de Tigre and Mango Cream

SIP & BITES YAKITORI

OCTOPUS 15

With Lemon & Oil, Oregano & Crispy Onion
MOLLUSC, MUSTARD | PESC

SURF & TURF 15

Beef & Shrimps with Truffle Mayo and Chimichurri Sauce
GLUTEN, CRUSTACEANS, SOYA

SIGNATURE COLDS

GAMBA ROJA CARPACCIO 28

Lime, Raspberry, Tarama, Olive Oil & Ponzu Caviars

ROYAL RED SHRIMP TARTARE 22

Lemon Basil granita, togarashi, lime, Shiso leaves & Chipotle Mayo

TUNA MARINE 16

Fresh Tuna Slices with Tarama, Melon, Spicy Greek Vinaigrette & Sea Fennel. Combined with Spanakopita Bread

SALADS

BURRATA SALAD 15

Variety of Cherry Tomatoes, Basil Pesto, Handmade Xynomeli, Strawberries & Pistachio
DAIRY, PEANUTS, SULPHUR DIOXIDE | VEG

SPANAKOPITA SALAD 15

Baby Spinach, Kale baby, Iceberg Filo Pastry, Avocado, Honey Dressing, Picked pears, Manouri Cheese & Granola
GLUTEN, LUPIN- CEREALS, DAIRY, MUSTARD, SESAME SEEDS | VEG

AEGEAN BEETROOT SALAD 15

Tricolor Beetroots, bio-Lentils, Bottarga, Green Apple, Caramelized Walnuts & Goat cheese
FISH, DAIRY, NUTS | VEG

SPREADS

BREAD 6

With Extra Virgin Olive Oil & Butter

TARAMA & SALMON CAVIAR 9

GLUTEN, FISH, DAIRY, SESAME SEEDS | PESC

HUMMUS & CHILI OIL 8

LUPIN- CEREALS, PEANUTS, SESAME SEEDS | VEG

TZATZIKI TRADITIONAL WITH GARLIC CHIPS 8

GLUTEN, DAIRY, SESAME SEEDS | VEG

HOT STARTERS

MOUSSAKA CROQUETTES 14

Moussaka with Tender Eggplant, Flavorful Ground Beef Meat and Creamy Bechamel Sauce. Served with Smoked Tomato & Snow from Parmesan Cheese

GLUTEN, DAIRY

SEAFOOD BITES 16

Octopus & Calamar. Combine with Santorini Fava Mousseline, Spinach & Mediterranean Pico de Gallo

LUPIN- CEREALS, MOLLUSC, MUSTARD | PESC

SHRIMPS PIL PIL SAGANAKI 16

With Aged Feta Cheese and Sofrito Oil

GLUTEN, CRUSTACEANS | PESC

DOLMAS 15

Aromatic Wine Rolls stuffed with rice and herbs. Combine with Tuna Tartar and Sour Cream

GLUTEN, FISH, DAIRY, MUSTARD | PESC

ZUCCHINI PATTIES 16

Zucchini Croquettes, Shrimps Tartar & Shellfish Egg Lemon Sauce

GLUTEN, CRUSTACEANS, EGGS, DAIRY, SULPHUR DIOXIDE | PESC

PASTA

SEAFOOD LINGUINI 24

Bisque, Beetroot, Raspberries & Metsovone Cheese

GLUTEN, CRUSTACEANS, DAIRY, MOLLUSC, SULPHUR DIOXIDE | PESC

INK & CALAMAR ORZO 21

Ouzo Aroma, Fennel & Chorizo

GLUTEN, FISH, MOLLUSC, SULPHUR DIOXIDE | PESC

CACCIO E PEPPE 17

With Truffle and Porccini Mushrooms

GLUTEN, EGGS, DAIRY | VEG

TAGLIATELLE PASTITSIO 18

Bolognese & Truffle Bechamel

GLUTEN, EGGS, DAIRY

ARROZ- RISOTTO

SHRIMP RISOTTO 24

Tarama Cream, Espelette pepper, Tarragon & Champagne

GLUTEN, CRUSTACEANS, DAIRY, SULPHUR DIOXIDE | PESC

VEAL CHEEK RISOTTO 24

Veal Cheek, Cacao Beans, Marsala Wine, Porcini Mushroom

& Summer Truffle

CELERY, GLUTEN, DAIRY, SULPHUR DIOXIDE, MUSHROOMS

ROBATA - FRESH FISH

GRILLED CALAMARI 19

Tarama with Ink, Lemon Sauce, tomato tartar & Salicornia

GLUTEN, FISH, MOLLUSC, MUSTARD | PESC

SEA BASS A LA BRASA 26

Citrus Hollandaise, Pear gel & Asparagus

EGGS, FISH, DAIRY, MOLLUSC | PESC

CATCH OF THE DAY

Choose Your Ceviche, Head to Tail, Robata Fillet & Head, Grilled in Josper Oven

*ASK YOUR WAITER

POULTRY & MORE

PORK CHOP TOMAHAWK 24 (700G.)

Smoked Kale, Mediterranean Tomato Sauce & Aji Limo Vinaigrette

FISH, MUSTARD

ORGANIC CHICKEN AHUMADO 21 (450G.)

Baby Chicken, Grilled Corn, Miso

Beurre Blanc & Padron Peppers

DAIRY, SOYA, SULPHUR DIOXIDE

LAMB RACK A LA BRASA 28 (200G.)

Broccolini, Dolmas roll & Wine Gravy

DAIRY, SULPHUR DIOXIDE

JOSPER - MEATS

PRIME STEAKS

All our steaks are served With a side of Corn on the Cob, Oyster Mushroom, Grilled Tomato and Padron Peppers

GRILLED MARROW (1 PIECE) 9

Herb Sauce, Smoked Salt, Mustard Seeds & Brioche

TOMAHAWK BLACK ANGUS U.S.A. PRIME 14 (PER/ 100G.)

PICANHA BLACK ANGUS U.S.A 32 (250G)

RIBEYE STEAK BLACK ANGUS 17 (PER/ 100G.)

T-BONE BLACK ANGUS U.S.A PRIME 13 (PER/100G.)

BEEF FILLET BLACK ANGUS 36 (250 G.)

FLAP STEAK BLACK ANGUS U.S.A 13 (PER/100G.)

SKIRT STEAK U.S.A PRIME 28 (250 G.)

LEVEL UP YOUR STEAK

FOIE GRASS 9 (50 G.)

HALF LOBSTER 25 (150 G.)

Live the experience of Surf & Turf

SAUCES

Cafe de Paris 5

Bearnaise sauce 5

Porcini & truffle sauce 9

Tequila green peppers sauce 8

SIDES

TRUFFLE BABY POTATOES & THYME 7

GLUTEN, EGGS, DAIRY | VEG

CAULIFLOWER ON CHARCOAL 6

Parmesan, Truffle Mayo & Almonds

GLUTEN, EGGS, DAIRY | VGN, VEG

GRILLED PLEUROTUS MUSHROOMS 8

MUSTARD, MUSHROOMS | VGN

ASPARAGUS & LEMON SAUCE 9

MUSTARD | VGN

SIMPLE MASHED POTATOES & PARMESAN 6

GLUTEN, DAIRY | VEG

CHARRED CORN ON THE COB WITH CHIMICHURRI 6

| VGN

ROASTED BROCCOLINI CITRUS VINAIGRETTE 8

MUSTARD | VGN

ZUCCHINI TEMPURA & FETA CHEESE 8

GLUTEN. DAIRY | VEG

ROCK POTATOES 5

Served With Snow Halloumi Cheese

GLUTEN. DAIRY | VEG

DESSERTS

PIÑA COLADA ORANGE PIE 9.50

Coconut Ice Cream, Piña colada foam,
orange gel, caramelized pumpkin
seeds & traditional orange pie

GLUTEN, EGGS, DAIRY

BOUGATSA BALLOON 9

With Salted Caramel, Cinnamon
& icing sugar

GLUTEN, EGGS, DAIRY, SULPHUR DIOXIDE | VEG

CHOCOLATE TART 9.50

Tsoureki ice cream, pistachio
praline & toasted nuts

GLUTEN, EGGS, DAIRY, NUTS | VEG

AMANO

MEDITERRANEAN FUSION CUISINE



Please inform the waiter for any allergies.