

## RAW BAR

### CRUDO & TARTAR

#### **SALMON & TUNA TARTARE 16**

Alaskan salmon caviar, spring onions & ponzu truffle vinaigrette

GLUTEN, FISH, SOYA, MUSHROOMS, SULPHUR DIOXIDE

#### **BEEF CARPACCIO 18**

Beef Fillet Carpaccio with Truffle Oil, Smoked Mayo, Hazelnuts, Blueberries, Parmesan & Baby Rocket

CELLERY, GLUTEN, FISH, SOYA, SULPHUR DIOXIDE

#### **BEEF TARTARE 17**

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

GLUTEN, DAIRY, EGG, FISH, MUSTARD, SULPHUR DIOXIDE

## SIGNATURE COLDS

#### **SHRIMP GAMBA ROJA CARPACCIO 27**

Lime, Raspberry, Tarama, Olive Oil & Balsamic Pearls

GLUTEN, FISH, DAIRY, SEASAME, SHELLFISH

## 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

LUPIN, GLUTEN, FISH, SEASAME

## YAKITORI

#### **OCTOPUS 13**

With Lemon & Oil, Oregano & Crispy Onion

MOLLUSC, MUSTARD

#### **SURF & TURF 13**

Beef & Shrimps with Truffle Mayo and Chimichurri Sauce

GLUTEN, CRUSTACEANS, SOYA

## SALADS

#### **BURRATA SALAD 16**

Variety of Cherry Tomatoes, Basil Pesto, Handmade Xynomeli, Strawberries & Pistachio

DAIRY, PEANUTS, SULPHUR DIOXIDE

#### **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

#### **BEETROOT SALAD 15**

Tricolor Beetroots, bio-Lentils, Bottarga, Green Apple, Caramelized Walnuts & Feta cheese cream

FISH, DAIRY, NUTS

## SPREADS

#### **BREAD 6**

With Black Truffle Butter

#### **TARAMA & SALMON CAVIAR 9**

GLUTEN, FISH, DAIRY, SESAME SEEDS

## HOT STARTERS

### MOUSSAKA CROQUETTES (4 PCS) 14

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

GLUTEN, DAIRY

### SEAFOOD MEZEDAKI 16

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

LUPIN- CEREALS, MOLLUSC, MUSTARD

### SHRIMPS PIL PIL SAGANAKI 12

With Aged Feta Cheese and Sofrito Oil

GLUTEN, CRUSTACEANS

### DOLMAS 15

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

GLUTEN, FISH, DAIRY, MUSTARD

### ZUCCHINI LOUKOUMA (4 PCS) 13

Zucchini Croquettes & Shellfish Egg Lemon Sauce

GLUTEN, CRUSTACEANS, EGGS, DAIRY, SULPHUR DIOXIDE

## PASTA

### SEAFOOD LINGUINI 24

Tomato Bisque, Beetroot, Raspberries & Metsovone Cheese

GLUTEN, CRUSTACEANS, DAIRY, MOLLUSC, SULPHUR DIOXIDE

### INK & CALAMAR ORZO 21

Ouzo Aroma, Fennel & Chorizo

GLUTEN, FISH, MOLLUSC, SULPHUR DIOXIDE

### CACCIO E PEPPE 19

With Truffle and Porccini Mushrooms

GLUTEN, EGGS, DAIRY

### TAGLIATELLE PASTITSIO 22

Bolognese & Truffle Bechamel

GLUTEN, EGGS, DAIRY

## RISOTTO

### SHRIMP RISOTTO 22

Tarama Cream, Espelette pepper, Tarragon & Champagne

GLUTEN, CRUSTACEANS, DAIRY, SULPHUR DIOXIDE

### 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

### SEA BASS A LA BRASA 24

Citrus Hollandaise, Pear gel & Asparagus

EGGS, FISH, DAIRY, MOLLUSC

### CATCH OF THE DAY

\*ASK YOUR WAITER

## POULTRY & MORE

### PORK CHOP TOMAHAWK

24 (700gr)

Smoked Kale, Mediterranean Tomato Sauce & Aji Limo Vinaigrette

FISH, MUSTARD

### ORGANIC CHICKEN AHUMADO

22 (450gr)

Baby Chicken, Grilled Corn, Miso Beurre Blanc & Padron Peppers

DAIRY, SOYA, SULPHUR DIOXIDE

### LAMB RACK A LA BRASA

28 (250gr)

Broccolini, Dolmas roll & Wine Gravy

DAIRY, SULPHUR DIOXIDE

## JOSPER - MEATS

### PRIME STEAKS

All our steaks are served with a selection of seasonal vegetables, mushroom sauce and baby potato.

#### GRILLED MARROW (1 PIECE) 9

Herb Sauce, Smoked Salt, Mustard Seeds & Brioche

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

#### PICANHA BLACK ANGUS U.S.A 32 (250gr)

#### RIBEYE STEAK BLACK ANGUS 49 (300gr)

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

#### BEEF FILLET BLACK ANGUS 36 (250gr)

#### FLAP STEAK BLACK ANGUS U.S.A 39 (300gr)

#### SIRLOIN U.S.A PRIME 34 (250gr)

## LEVEL UP YOUR STEAK

#### FOIE GRASS 9 (50gr)

## SAUCES

#### Cafe de Paris 5

#### Bearnaise sauce 5

#### Porcini & truffle sauce 5

#### Green peppers sauce 5

## SIDES

#### TRUFFLE BABY POTATOES & THYME 7

GLUTEN, EGGS, DAIRY

#### GRILLED PLEUROTUS MUSHROOMS 8

MUSTARD, MUSHROOMS

#### ASPARAGUS & LEMON SAUCE 8

MUSTARD

#### SIMPLE MASHED POTATOES & PARMESAN 6

GLUTEN, DAIRY

#### CHARRED CORN ON THE COB WITH CHIMICHURRI 6

#### ROASTED BROCCOLINI CITRUS VINAIGRETTE 8

MUSTARD

#### ZUCCHINI TEMPURA & FETA CHEESE 8

GLUTEN. DAIRY

#### HAND-CUT POTATOES 5

Served With Snow Halloumi Cheese

GLUTEN. DAIRY

# DESSERTS

## ORANGE PIE 9.50

Coconut Ice Cream, 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

## CHOCOLATE TART 9.50

Tsoureki ice cream, pistachio  
praline & toasted nuts

GLUTEN, EGGS, DAIRY, NUTS

# AMANO

MEDITERRANEAN FUSION CUISINE



Please inform the waiter for any allergies.