



Two + 1 Spreads

GUACAMOLE 12 €

Mexican Salad with Hass Avocado
Jalapeños peppers Onion Cilantro Lime juice Tomato

FISH ROE DIP "Taramosalata" 8 €

Carob Crumbs Toasted Bread

HUMMUS BOWL 8 €

Checkpea Paste Tahini

In the Middle of the Greek Table

SMOKED EGGPLANT 13 €

Honey Miso Red Onion Pickles Atari Goma Sauce

MUSHROOMS 11 €

Variety of Grilled Mushrooms Shitake Oyster Mushrooms
Portobello Champignon Butter Soy Sauce Molasses

VEAL CARPACCIO "Harry's Bar" 24 €

Veal Pickled Mustard Seeds
Parmesan Flakes Arugula

CHEESE CANDY 9 €

Feta Cheese Truffle Honey Black Sesame Seeds

PRAWNS TEMPURA 16 €

Sesame Oil Mayonnaise with Yuzu Juice Escarole Salad

PRAWN PIES 16 €

Mascarpone Cream Prawns Sweet n' Sour Sauce Pineapple

ZUCCHINI TEMPURA 12 €

Yogurt Sauce with Soy Sauce

DAILY SOUP 9 €



From the Raw Bar

TUNA TATAKI 18 €

Marinated Tuna fillet Wakame Salad
Truffle Oil Wasabi Cream

SPICY CRAB TARTAR 36 €

Royal Crab Mayonnaise Chili Garlic
Massago Asparagus Eggs Yuzu Juice
Truffle Oil Pepperoncino

SPICE TUNA TARTAR 18 €

Red Miso Dressing Ginger Smoked Paprika

DON CEVICHE 22 €

Marinated Amberjack in Japanese Lemon &
Orange Sauce – Corn

Salads & Vegetables

AEGEAN 12 €

Cherry Tomatoes Caper Leaves Sea fennel Cretan White Soft Cheese Olive Oil

GOLDEN GARDEN 14 €

Lettuce Hearts Arugula Tomato Cucumber Caper Olives Dill
Green Onions Radishes Aging Vinegar sauce

SUPER FOOD 16 €

Green Salad Pomegranate Seeds Pine Seeds Cassius White & Red Quinoa
Wild Rice Goat Cheese Citrus Sauce

MANGO CAESAR 14 €

Green Salad Fresh Mango Grilled Chicken Breast
Cherry Tomatoes Crispy Croutons Aging Parmesan Mango Sauce

ZUCCHINI 14 €

Finocchio Turnip Estragon Chèvre Cheese Flaked Almonds Mint Horseradish

PRAWN 18 €

Lettuce Avocado Carob rusk bite Cider Mango Dressing



Pasta

Gluten free pasta is served when asked

CHICKEN & MUSHROOMS 15 €

Penne Chicken Breast Mushroom Sauce
Porcini Parmesan Flakes

ITALIAN CARBONARA 14 €

Egg Smoked Pancetta Parmesan

ROOSTER TRAHANOTO 16 €

Lemon flakes San Michali Cheese (from Syros Island)

Risotto

PUMPKIN - PRAWNS 22 €

Mascarpone Cream Turmeric

MUSHROOM & TRUFFLE 19 €

Porcini Mushrooms Red Wine Truffle Oil Parmesan

CRAWFISH ORZO 22 €

Caramelized Cherry Tomatoes

VEAL CHEEKS ORZO 22 €

Black Truffle Peccorino



From the Sea

SEA BASS 32 €

Spinach Fricassée Lettuce Hearts
Celery Root Zucchini Baby Carrots Finocchio

SALMON 24 €

Asparagus Kale Ginger Sauce

From the Land

Our beef meat comes from well known family farms
It's certificated as a natural product and antibiotic free

TAGLIATA 28 €

Santa Maria Style Black Angus Flap Steak
Mashed Potatoes Crème de Cassis Sauce

PICANHA 28 €

Grilled Vegetables French Fries Béarnaise Sauce

ORGANIC CHICKEN BREAST 18 €

Marinated in Rosemary & Thyme

TAGLIATA TARTUFATA 28 €

Flank Steak Black Truffle Cream

FILLET 38 €

Café De Paris Sauce

RIB EYE (for 2) 88 €

USA Omaha Black Angus Grilled Vegetables
French Fries Béarnaise Sauce

Executive Chef

Iosif Sikianakis

Prices include all taxes.

The store has a complaint form prospectus in five languages at the entrance.
The Consumer has no obligation to pay if you he does not
take the legal document element (Receipt – Invoice).