



## DINNER MENU

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PANINI BREAD 6  
bread sticks, sour cheese  
cream & aromatic butter

### Appetizers

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SEA BASS TARTAR 19  
with minced vegetable & mango

BEEF TARTAR 21  
with potato chips  
& cumin flavored yoghurt

SHRIMPS TEMPURA 22  
with feta cream  
& grilled tomato emulsion

GRILLED VEGETABLES 18  
IN THE WOOD FIRE OVEN  
with truffle gruyere cheese  
& fig balsamic cream

### Salads

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GREEK TRADITIONAL 15  
with feta mousse, caper & carob rusk

SPANAKOPITA 16  
with spinach, crunchy  
pastry lining & greek cream cheese

GREEN 18  
with mixed greens, kopa, ricota  
cheese, honey and sesame seed bar.

SALMON QUINOA 17  
with mixed greens, cucumber,  
avocado, orange and rocket leaves.

### Dessert

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BAKLAVAS 10

BROWNIES 13  
with salted caramel cream & hazelnut.

### Pasta

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RAVIOLI 19  
with wild mushrooms,  
truffle & roasted hazelnuts.

STROZZAPRETI 16  
CACIO E PEPE  
pecorino cheese, pepper.

STROZZAPRETI 18  
CARBONARA  
pecorino cheese, egg, guanciale

LINGUINI WITH SHRIMPS 20  
zucchini, finocchio, parsley, bisque sauce.

GNOCCHI 18  
chorizo sausage, gorgonzola cream.

### Main Dishes

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MANZO FLANK STEAK 36  
sweet potato puree, mushroom sauce.

BEEF CHEEKS 26  
with celeriac cream, black  
garlic sauce & shapes of onion.

CHICKEN FILLET 20  
mushroom, baby potatoes,  
parmesan cream.

SALMON 24  
roasted seasonal greens, finocchio  
salad, olive oil & lemon sauce.

MUSHROOM MELT 18  
TRUFFLE BURGER  
100% beef burger, cheddar,  
gouda, rocket leaves.

CHICKEN BURGER 17  
bacon, cheddar, coleslaw.

BEYOND BURGER 14  
plant based burger, plant based cheese,  
pickled cucumber, tomato, vegan mayo.

CHOUX 12

with vanilla ice-cream,  
pistachio praline & mixed berries.

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