

menu

brunch lovers

served until 14:00

Benedict served on crispy rye toast, guacamole with Mousseline sauce and smoked salmon or Prosciutto Rosemarino (g,f,d,e) 14

Croque Madame with Prosciutto Cotto Tartuffo, melted Graviere Thymari served with baby spinach salad (g,d,n,e) 14

French omelette with Cotto Rosemarino, Queso Oveija, rucola salad with pine nuts (d,n) 12

Grilled croissant with Iberian white ham and Pyrenean sheep cheese (d,g) 10

Quinoa tabbouleh with chickpeas, broccolinis, sweet potato and black tahini dressing (F,se) 12

French toast, forest berries & Madagascar vanilla ice cream (g,e,d,n) 8

Overnight Chia pudding, maple pearls and local bananas (F,n) 10

Pinky crepes, Valrhona-Metaxa sauce, crispy raspberries (g,e,d,n) 10

Continental basket of croissants, and breads with Echire butter and jam (g,d,n) 8

Mimosa eggs in a kataifi nest (e,g) 8

Avocado dip with cilantro (F) 8

Sautéed forest mushrooms (d) 6

Baby leaf salad with pinenuts and sundried tomatoes (F,n) 6

appetizers to share

served from 12:00

OREKTIKA & SALATES

Melitzanosalata (F,n) 6

Tyrokafteri (d) 6

Greek salad a'la Chef Bastien (F,d) 14

Beetroot super salad with chargrilled Halloumi, fingerlime and forest berries, red vinaigrette(F,d) 14

10

10

6/pc

10/pc

FRITTO MIXTO Y PINTXOS

Fisherman's accras with dill sour cream (f,d,g)

Breaded Halloumi sticks (se,e,g,d)

Mini Bocadillo with Chorizo Iberico, Kozani saffron (g,n)

Beef tartar with Oscietra caviar (e,g,f)

main dishes

from the grill

Australian Beef Filet with Metaxa jus (200gr) (d) 60

Australian Ribeye with morel jus (250gr) (d) 40

Giant Prawn with sauce vierge (F,cr) 18/pc

Chargrilled Octopus with Chimichurri (F,cr) 24

Tarbouriech oysters, zesty herb dressing, pine nuts (F,m,n) 8/pc

SIDES

Roasted vegetables with pesto verde (n,d) 8

Chargrilled king oyster mushrooms (F) 8

Patatas Bravas loaded with Feta (F,d) 6

Green vegetables from the market (F,n) 6

Duo of Louvana (F) 6

CHEF BASTIEN'S SIGNATURES

Free range chicken with Bois Boudran sauce, toasted hazelnuts (n) 18

Calamari alla Carbonara (mu,g,d) 18

Iberico smashed burger with Queso Oveija, pickled shallots 22
black garlic mayo, Patatas Bravas (g,d)

Fisherman's catch in a coconut-curry sauce (f) 22

THE SWEET CORNER

Rizogalo (d) 8

Burning Lava Desire (d,g,e) 12

Cypriot Tiramisu (d,g,e) 12

Basque Anari Cheesecake (d,g,e) 6

Dishes may contain allergens. If you have any dietary requirements, please speak to a member of staff.
(d)airy, (g)luten, (e)gg, (m)ut, (f)ish, (m)olluscs, (s)e(s)ame