

M E N U

SPECIAL

Beef carpaccio: Thinly sliced Beef tenderloin, Fassona breed from the Piedmont region in Italy
Steak tartare: Hand-cut Beef tartare (Beef tenderloin), Fassona breed from the Piedmont region in Italy

PASTA

Papardelle with tomato sauce and Beef short ribs
Papardelle with mushrooms and sauce with Cretan graviera cheese

SALADS AND APPETIZERS

Tzatziki: Cucumber and garlic Greek strained yogurt sauce
Tyrokafteri: Spicy feta cheese and red peppers spread
Smoked aubergine salad
Spicy carrot salad: Raw grated carrots with spices
Dolmades: hand-rolled grape leaves stuffed with herbs, rice and currants
Horiatiki: Greek salad with feta cheese
Green salad Telemachos (iceberg, baby rocket, lolita red lettuce, avocado)
with kefalotyri cheese from Kefalonia and citrus fruits dressing
Salad with oxymel (honey and vinegar) dressing, baby rocket, cherry tomatoes,
katiki goat cheese, fennel and Cretan rusk
Green salad with xinomyzithra cheese from Crete (lettuce, iceberg, xinomyzithra cheese)
with dressing made using olive oil, vinegar and mustard
Wild greens
Roasted Portobello mushrooms
Handmade pan-fried cheese pie with 5 cheeses, a la minute
Cheese platter [KEFALOTYRI FROM KEFALONIA-MARIARENO FROM KASOS GRAVIERA (GOAT & SHEEP CHEESE)-
INOSPERITIS FROM IOS (GOAT CHEESE)-GRAVIERA FROM SKYROS (GOAT & SHEEP CHEESE)-
SOFT CHEESE FROM TINOS (COW CHEESE)]
Aged Agonari from mountain Olympus (sheep cheese)

TRADITIONAL GREEK CUISINE

TELEMACHOS sausages - made from black Pork
Grilled veal liver
Marinated, pulled Chicken leg, grilled
Kokoretsi: Slow spit-roasted Lamb intestines wrapped around seasoned offal
Char-grilled filleted milk-fed Lamb and milk-fed Lamb chops
Small Kebabs from Mutton
Neck pork chops from indigenous ancient Greek black Pig breed
Pork chops from indigenous ancient Greek black Pig breed
Lettuce fricassee with pulled milk-fed Lamb in avgolemono sauce
Milk-fed Lamb with wild greens
Daily special
Kontosouvli from indigenous ancient Greek black Pig breed
Spit roasted Lamb

DRY-AGED MEAT ON THE GRILL

Mutton patties (free-range)
Select ground dry-aged prime beef patties -best served Medium Rare or Medium
Tagliata (PIEDMONTESE, FASSONA - ITALIA - PREMIUM MEAT) -best served Rare or Medium Rare
Rib Eye (GREECE) -best served Rare or Medium Rare
Rib Eye (AMERICA - BLACK ANGUS - PREMIUM MEAT) -best served Rare or Medium Rare
Sirloin steak (GREECE) -best served Rare or Medium Rare
Hanger steak (SPAIN - BLACK ANGUS) -best served Rare or Medium Rare
Dry-aged Beef Entrecôte (GREECE) -best served Rare or Medium Rare
Dry-aged Beef Entrecôte (SPAIN - BLACK ANGUS) -best served Rare or Medium Rare
Dry-aged T-BONE (PIEDMONTESE, FASSONA - ITALIA - PREMIUM MEAT) -best served Rare or Medium Rare
Dry-aged T-BONE (SPAIN - BLACK ANGUS) -best served Rare or Medium Rare
Chateaubriand beef tenderloin -best served Rare or Medium Rare
Picanha (AMERICA - PREMIUM MEAT) -best served Medium Rare or Medium

If you suffer from a food allergy or intolerance please let your waiter know upon placing your order.
All menu options are subject to change according to seasonality or availability from our selected farmers.