

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 shepherd's salad with tomatoes and feta cheese
Green salad Telemachos (baby spanish, iceberg, baby rocket, lolla red lettuce, cherry tomatoes and avocado) with avocado dressing
Green salad with citrus fruits (iceberg, baby rocket, lolla red lettuce, cherry tomatoes, pomegranate and avocado), kefalotyri cheese from Kefalonia and citrus fruits dressing
Salad with oxymel (honey and vinegar) dressing, rocket, tomatoes, katiki goat cheese, fennel and Cretan rusk
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 GOATCHEESE-GRAVIERA FROM SKYROS SOFT CHEESE FROM TINOS COW CHEESE)
Aged Agonari from mountain Olympus (sheep cheese)

TRADITIONAL GREEK CUISINE

TELEMACHOS sausages - black Pig sausage
Grilled veal liver
Marinated, pulled Chicken leg, grilled
Kokoretsi: Slow spit-roasted Lamb intestines wrapped around seasoned offal
Char-grilled filleted milk-fed Lamp and milk-fed Lamp chops
Small Kebabs from Mutton
Neck pork chops from indigenous ancient Greek black pig breed
Slow-cooked braised Beef short ribs, finished with Mani peninsula extra virgin olive oil and lemon
Lettuce fricassee with pulled milk-fed Lamp in avgolemono sauce
Milk-fed Lamp cooked in hot oil with wild greens
Daily special (ask our waiters)
Daily special in rotisserie (ask our waiters)

DRY-AGED MEAT ON THE GRILL

Mutton patties (free-range)
Select ground dry-aged prime beef patties with green salad with citrus fruits - 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 (ARGENTINA-BLACK ANGUS-PREMIUM MEAT) - best served Rare or Medium Rare
Sirloin steak with bone
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 (GREECE) - 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 server know upon placing your order.
All menu options are subject to change according to seasonality or availability from our selected farmers.