

## 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

### 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  
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  
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  
Mageiritsa  
Daily special in rotisserie (ask our waiters)

### DRY-AGED MEAT ON THE GRILL

Select ground dry-aged prime beef patties with green salad with wild greens on the side  
-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 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.