

# BBQ Pits

by our chef tableside

## Meat Menu #1

90€ per person

### Variety of dips with pita bread

Tzatziki, babaganoush, humus, spicy cheese

### Gozleme

Chargrilled silver beet and haloumi gozleme with humus

### Power green salad with Smoked salmon and avocado

Home smoked salmon, avocado, kale, cucumber, dukkha, apple cider vinaigrette, salmon caviar

### Greek Salad

Tomato, cucumber, red onion, Kalamata olives, green peppers, feta cheese, oregano, extra virgin olive oil

### Mains

Beef rib eye  
Lamb chops from local Messinian farms  
Beef Picanha  
Pork chop  
Grilled Black chicken

### Sides

Jacket potatoes  
Grilled vegetables

### Desserts

Variety of Greek sweets  
Seasonal fruit platter

Local fish catch of the day: 95€/kg additional charge

Lobster upon availability: 135€/kg additional charge

Japanese Kobe beef upon availability: 800€/kg

- Beverages are not included. • Reservation 24 hours in advance is required.
- Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.
- For any special requests or additional options, do not hesitate to contact us.

## BBQ Pits

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### Fish Menu #2

95€ per person

#### **Variety of dips with pita bread**

Tzatziki, babaganoush, humus, spicy cheese

#### **Gozleme**

Chargrilled silver beet and haloumi gozleme with humus

#### **Power green salad with Smoked salmon and avocado**

Home smoked salmon, avocado, kale, cucumber, dukkha, apple cider vinaigrette, salmon caviar

#### **Greek Salad**

Tomato, cucumber, red onion, Kalamata olives, green peppers, feta cheese, oregano, extra virgin olive oil

#### **Mains**

Grilled Shrimps with lemongrass  
Grilled scallops seaweed butter and lime  
Grilled whole seabass  
Shichimi Togarashi tuna steak on the grill

#### **Sides**

Jacket potatoes  
Grilled vegetables

#### **Desserts**

Variety of Greek sweets  
Fresh fruit platter

Local fish catch of the day: 95€/kg additional charge

Lobster upon availability: 135€/kg additional charge

Japanese Kobe beef upon availability: 800€/kg

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### Surf N Turf #3

125€ per person

#### **Variety of dips with pita bread**

Tzatziki, babaganoush, humus, spicy cheese

#### **Caesar Salad**

Baby gem and iceberg lettuce, crispy pork Pancetta, cured lemon peel, Greek yogurt Caesar dressing, sour dough croutons, grilled black chicken

#### **Power green salad with Smoked salmon and avocado**

Home smoked salmon, avocado, kale, cucumber, dukkha, apple cider vinaigrette, salmon caviar

#### **Greek Salad**

Tomato, cucumber, red onion, Kalamata olives, green peppers, feta cheese, oregano, extra virgin olive oil

#### **Mains**

Grilled jumbo shrimps with lemongrass  
John Stone 23 days dry aged grass fed Irish Cote de Boef  
Beef flank steak  
Grilled scallops with seaweed butter and lime  
Shichimi Togarashi tuna stake on the grill

#### **Sides**

Jacket potatoes

#### **Desserts**

Dessert platter  
Variety of Greek sweets  
Seasonal fruit platter

Local fish catch of the day: 95€/kg additional charge  
Lobster upon availability: 135€/kg additional charge  
Japanese Kobe beef upon availability: 800€/kg

- Beverages are not included. • Reservation 24 hours in advance is required.
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