

BBQ Pits

Enjoy a tasteful selection of delicacies grilled by our chef's 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

Aberdeen Angus beef 100 days grain fed 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.

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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 & jumbo shrimp

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
Australian ranger Valley Angus beef 300 days grain fed 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

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