



FLAME

HEMGROWN MEAT & VEGETABLES

CHOICE OF APPETIZER OR SALAD

Greek Salad

Local Tomatoes, compressed cucumber, green capsicums, Kalamata olive tapenade, 12 month aged feta cheese from Kostarellos cheese factory, pickled shallots, oregano, virgin olive oil

or

Flame Salad

Mesclun salad, pickled beetroots, pomegranate, glassy pecans, Kopanisti cheese and a balsamic and petimezi dressing

Or

Tomato Soup

With herb oil and Crostini

or

Classic Beef Tartare

Beef, cornichons, shallots, cured egg yolk, mustard emulsion, baguette crisps

CHOICE OF MAIN COURSE

Grilled Chicken Breast

with sweet potato puree, sautee mushrooms and pepper sauce

or

Seabass

Smoked root ratatouille, celeriac pure and mushroom Beurre Blanc

or

Braised Lamb Leg

"Trahanoto" with Metsovone cheese, smoked black eggplant puree, sheep's yoghurt, lamb jus

or

Beef Rib Eye

With mash potato, asparagus, wine jus

DESSERT

Flame Dessert

Caramel ice cream, caramelia chocolate, hazelnut, chocolate sauce

Or

Black Cherry Cheesecake

We welcome enquiries from guests who wish to know whether any dishes contain particular ingredients. Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

da Luigi

1st course Choice of appetizer/salad

Bruschetta

Focaccia bread, smoked tomato drizzled, ricotta, basil pesto
or

Giardino

Arugula leaves and mesclun salad, roasted sweet potatoes, asparagus, caprino, pasteli, honey-lemon dressing
or

Burrata salad

Burrata cheese, heirloom cherry tomatoes, pine kernel, basil pesto, bruschetta
or

Arancini

Traditional rice croquets with amatriciana flavors, pecorino Romano cream and fried parsley

2nd course Pizza

Pizza Margherita

Mozzarella fior di latte, tomato sauce, mozzarella di buffalo, tomatoes cherry and basil

3rd course Choice of Main Course

Rigatoni alla Sorentina

Oven roasted tomato sauce, basil fresh, tomatoes cherry and mozzarella
or

Funghi

Wild mushrooms, truffle oil & black truffle fresh, parsley
or

Pappardelle Bolognese

Fresh pappardelle pasta, beef ragout sauce, parmesan cream with truffle, basil, tomatoes cherry
or

Pollo alla Griaglia

Slow cooked chicken breast, mini broccoli crusted , sinnapi sauce , red rice with thyme and garlic
or

Branzino

Seabass, lentils puree with squid ink, asparagus, topinambur cubes with espresso flavors, sundried tomatoes, capers and leaves, lemon-ginger foam

4th course Choice of Dessert

Tiramisu

Layers of homemade Savoyard, mascarpone cheese cream, Tia Maria foam
or

Torta Caprese

Traditional chocolate cake named from the island of Capri accompanied by vanilla Madagascar ice cream and raspberry coulis



Denotes vegetarian

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Appetizers

Παραδοσιακή σαλάτα με σφέλα
Traditional cheese salad

Φάβα
Fava

Καλαμάρι σχάρας
Grilled squid

Σαρδέλες σχάρας
Grilled sardines

Main course

Φιλέτο λαβράκι με χόρτα βραστά
Sea bass fillet with boiled greens
ή /or

Κριθαράκι με ντοματα και γαρίδες
Orzo with tomato sauce and shrimps

Dessert

Ekmek kataifi

Appetizers

Selection of

Greek salad with cherry tomatoes, soft feta cream from Tripoli, carob rusk & capers

Crispy egg with wild Taygetus mushrooms, potato cream, truffle & San Michalis Syros cheese

Roasted **Vegetables** with hummus, goat cheese, walnut, pomegranate & truffle vinaigrette

Halloumi cheese with grilled pickled lettuce, dukkah, hummus with cumin & pomegranate

Main

Selection of

Seabass fillet with aged risotto, fennel, Trikalino roe & black garlic

Piglet with crispy baby pork with cereal, raisin, almond, carrot cream & charissa

Desserts

Selection of

Orange pie with orange cream & Kaimaki ice cream

Lemon Tart with glazed citrus & yoghurt ice cream

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει αν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη-τιμολόγιο) - Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice) / Οι τιμές είναι σε Ευρώ και συμπεριλαμβάνουν όλους τους νόμιμους φόρους - Our prices are in Euro and include all applicable taxes / Θα χαρούμε να απαντήσουμε στα ερωτήματα των επισκεπτών μας, οι οποίοι επιθυμούν να μάθουν κατά πόσο τα πιάτα μας περιέχουν συγκεκριμένα συστατικά. Παρακαλούμε να μας ενημερώσετε για τυχόν αλλεργίες ή διατροφικές ανάγκες, τις οποίες πρέπει να γνωρίζουμε κατά την προετοιμασία του μενού που ζητήσατε. - We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform us of any allergy or special dietary requirements that we should be aware of when preparing your menu request. Please ask us about the steps we have taken to minimise cross contamination with gluten-containing foods / Το κατάστημα υποχρεούται να διαθέτει έντυπα δελτία σε ειδική θήκη δίπλα στην έξοδο, για τη διατύπωση οποιασδήποτε διαμαρτυρίας - The restaurant is obliged to have printed documents in a special case by the exit, for setting out of any existed complaint.



Cold Appetizers to share

Hommos

Chickpeas purée blended with tahini sauce and topped with olive oil

Moutabbal

Grilled eggplant purée blended with tahini and topped with Pomegranate seeds and olive oil

Fattoush

Mixed salad with lettuce, rocket, tomato, radish, cucumber, mint leaves
And topped with sumac, crispy bread and lemon oil sauce

Hot Appetizers to share

Kebbé

Fried meatballs stuffed with minced meat, onion and pine nuts

Falafel

Fried chickpea patties blended with Lebanese spices, garlic and coriander. Served with tahini sauce dip

Cheese Rakakat

Cheese spring rolls filled with parsley, feta & akawi cheese

Main Course by choice

Shish Taouk

Skewers of tender marinated chicken breast served with garlic dip

Or

Kebab Nargile

Classical skewers of minced lamb meat with onion

Or

Kebab Chicken

Classical skewers of minced chicken

With mustard sauce

Main course served with French Fries Freshly homemade

Dessert to share

Mohalabieh

Custard with rosewater, mastic, chopped banana, strawberries and topped with pistachios