

M E N U

G L O B A L D E L I G H T S



Nachos with guacamole and horseradish mayo 10 €



Shrimps Tempura with rose chutney and japanese mayo sauce 19 €



Fine Greek and Italian Cheese and Charcuterie Platter 32 €



Ceviche of the day's white fish with smoked sea salt ,tiger's milk, tobiko ,jalapeños ,ginger, sesame oil and passion fruit 23 €



Chicken Gyros or Vegan Gyros nibbles with tzatziki sauce,fries ,pita bread and fresh mediterranean salad 20 €



Tuna Tartare with truffle oil, coriander, avocado ,mango, chilli ,pepper drops,yuzu ponzu , pine seeds and onion pearls 25 €

S A L A D S

Cycladic Salad with cherry tomatoes, thyme, arugula, samphire, greek goat cheese and carob rusk 18 €



Sunset Salad with mesclun, citrus vinaigrette, grilled manuri cheese ,orange fillet ,pomegranate and almonds 16 €



Poke Salad with Teriyaki glaze ,Mirin,black and white sesame ,fresh seasonal vegetables and daily fish 17 €

M A I N S

Delicious Burger with beef patty, goat cheese,caramelized onions ,tomato, iceberg ,pickled cucumber (served with fresh homemade fries) 22 €



Open Bouritto with crispy sesame and honey, chicken, kimchi, cool yogurt dressing with sumac and grilled carrots (served with couscous and grilled vegetables) 18 €



Falafel Tortilla with homemade hummus, eggplant,mediterranean vegetables and tabbouleh salad 17 €

D E S S E R T M E N U

P R O F F I T E R O L L E

/with croissants filled with champagne mousse,
strawberry-flavored patisserie cream, Granduja chocolate
a n d red fruits/

20 €

R E D V E L V E T C A K E

/with cream cheese , buttermilk, red fruits
and served with fruit yogurt ice cream /

16 €

C H O C O L A T E T A R T

/with bitter,milk and chocolate couverture, seasonal
fruits,biscuit and gianduja cream.Served with Ferrero ice
cream/

18 €

L I L A P A U S E

/with chocolate ganache, strawberry, milk mousse and
cookies ice cream/

17 €

P L A T T E R W I T H F R E S H S E A S O N A L F R U I T S

20 €