

STOFFA

*** άλλη κουζίνα ***





APPETIZERS
&
SALADS

Bread basket daily in house baked breads & dips

APPETIZERS

Daily soup

Basque savory cheesecake tomato chutney, peach, thyme crumble, honey, fresh truffle

Veal tartare eschalots, lime, parmesan biscuit and poached egg yolk at 65°C

Carpaccio caper vinaigrette κάπαρης with sweet chilli, smoked salt

Fava beans with lemongrass & pico de gallo

Smoked eggplant tomato gel & marinated feta cheese

"Spanakopita" Tart with barrel-aged feta & organic egg

Country style potatoes chorizo, graviera cheese sauce flavored with truffle and poached eggs

Baked mushrooms katiki cream-cheese, truffle, lemon and pepper

Traditional cheese doughs bergamot chutney and sprouts

Twisted cheese pie with feta, thyme, honey and sesame seeds

Zucchini stuffed balls 'ndujia Kalabrias, smoked cheese

Roasted artichokes in the wood stove, topinambur puree, baby carrots, lemon cream & crunchy peas

Veal Liver rocket leaves, extra virgin olive-oil, lemon and graviera cheese

Greek spiced meatballs with pita bread yogurt & sumac

Greek Sausages with spicy sauce

SALADS

Buffalo Burrata cherry tomatoes, extra virgin olive oil & basil

Greek Salad with pickled onion, carob rusk & feta mousse

Spinach Salad with roasted carrot, grilled mushrooms, multigrain croutons & orange

Winter Salad with roasted roots, grilled manouri cheese & truffle

Green salad with fennel bulb, avocado, spring onion, cucumber spaghetti, wild fennel greens & lemon



MAIN COURSES
&
PASTA - RISOTTI

MAIN COURSES

Mushroom risotto taleggio cream-cheese, herbs & truffle

Risotto with sweet pumpkin, corn, raisin & goat cheese

Cannelloni with iberico & spicy Cretan graviera foam

"Giouvetsaki" with slow-cooked short ribs beef, orzo & mascarpone

Schnitzel veal, baked potato

Fried chicken (Kiev's recipe) parmesan butter and herbs

Salmon miso green beans, wild greens

JOSPER MENU



The one of a kind wood oven that combines the speciality of traditional Spanish oven with cooking on the grill, giving a very special flavor to the meat.

Dry aged Veal Tagliata rocket, cherry tomatoes confit, parmesan and roasted baby potatoes

Hanger Steak Black Angus marinated with Argentinian spices mix & country style potatoes

Chicken marinated in yogurt & herbs with Atzem pilaf

Winter Truffle Burger with potato bun, sautéed mushrooms, aged cheddar, truffle mayo & caramelized onions

Turkey Patties extra virgin olive-oil and lemon topped on steamed vegetables

Dry-aged Veal steak flavored with Hawaiian black salt & rosemary

Tomahawk style Pork Rib Steak mustard variety and roasted baby potatoes

Beef Patties topped on potato pure with bearnaise sauce

Pepper Steak veal tenderloin, Boulangere potato

ON THE SIDE

Country style potatoes // Potato pure // Baby roasted potatoes //

Steamed vegetables // Basmati rice



SPIRITS
&
BEVERAGES

WATER-BEVERAGES-BEERS

μ. Artisan Water (Still)		700ml
μ. Artisan Water (Sparkling)		750ml
μ. Artisan Water (Sparkling)		250ml
S. Pellegrino (natural carbonated water)	ARTISAN WATER	250ml
S. Pellegrino (natural carbonated water)		750ml

REFRESHMENTS

Coca-Cola (Zero, Regular, Zero No Caffeine, Light)	250ml
Vikos Cola (Classic, Zero Sugar)	250ml
Fanta (Orange, Blue, Lemon)	250ml
Sprite	250ml
Vikos (Orange, Orange Without Carbonation, Lemon)	250ml
Vikos (Pink Grapefruit, Tonic, Soda)	250ml
Schweppes (Indian Tonic Water, Soda Water, Pink Grapefruit)	250ml

BEERS

Heineken	330ml
Mamos	330ml
Mamos no filter	330ml
Fischer	330ml
Nimfi	330ml
Erdinger	330ml
Alfa no alcohol	330ml
Alfa sea salt	330ml
Craft	330ml



CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN
RECEIVED (RECEIPT - INVOICE)

THE STORE IS OBLIGED TO HAVE COMPLAINT FORMS AVAILABLE TO CUSTOMERS IN
THE SPECIAL CASE BY THE EXIT OF THE VENUE

PRICE ARE INCLUSIVE OF ALL TAXES AND DUTIES
PRICES CAN CHANGE WITHOUT PRIOR NOTICE

EXTRA VIRGIN OLIVE OIL IS USED IN OUR SALADS,
OLIVE OIL IS USED FOR FRYING.

IF YOU ARE ALLERGED IN ANY INGREDIENT, PLEASE INFORM US.

EXECUTIVE CHEF:
APOSTOLOS TAKOULAS

PERSON RESPONSIBLE UPON MARKET INSPECTION:
SPYROSTSAVOUTAS