

STOFFA

άλλη κουζίνα





APPETIZERS
&
SALADS

Bread basket daily in house baked breads & dips

APPETIZERS

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

Vitello Tonnato veal, tuna sauce, capers

Fava beans with lemongrass & pico de gallo

Smoked eggplant tomato gel & marinated feta cheese

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

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

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

Greek Sausages with spicy sauce

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

SALADS

Buffalo Burrata cherry tomatoes, extra virgin olive oil & basil

Koukouvagia salad rusk, tomato, smoked salad of eggplant, anthotyro of Crete, olives, capers & extra virgin olive oil

Stoffa crispy leaves, marinated peach, goat cheese crumble thyme-honey, roasted almond, passion fruit vinaigrette

Summer salad zucchini, peppers, portobello mushroom, Messinian talagani, roasted pine nuts, herb & black garlic vinaigrette

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

Papardelle ragu beef cheeks, gruyere, thyme

Rotoli pasta stuffed with spinach, herbs, katiki cream-cheese and tomato sauce flavored with basil

Schnitzel veal, baked potato

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

Slowcooked Short Ribs parmesan-carrot pure, cabernet vinaigrette

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

Rooster in the wood stove smashed baby potatoes with smoked butter

Cheese Burger Black Angus (250gr) with pickle mayo, cheddar, onion, tomato, salad & homemade ketchup

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



SPIRITS
&
BEVERAGES

WATER-BEVERAGES-BEERS

μ. Artisan Water (Still)	 ARTISAN WATER	700ml
μ. Artisan Water (Sparkling)		750ml
μ. Artisan Water (Sparkling)		250ml
S. Pellegrino (natural carbonated 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	330 ml
Mamos	330 ml
Mamos no filter	330 ml
Fischer	330 ml
Nimfi	330 ml
Erdinger	330 ml
Alfa no alcohol	330 ml
Alfa sea salt	330 ml
Craft	330 ml



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 ALERGED IN ANY INGREDIENT, PLEASE INFORM US.

EXECUTIVE CHEF:
APOSTOLOS TAKOULAS

PERSON RESPONSIBLE UPON MARKET INSPECTION:
SPYROS TSALAVOUTAS