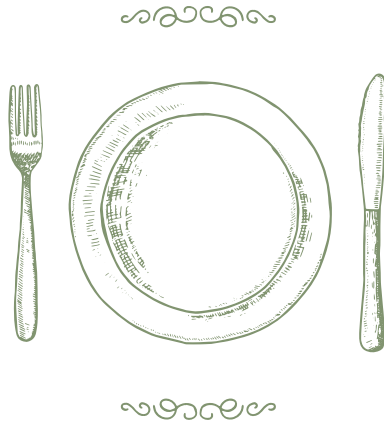


STOFFA

• • • 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 & poached egg yolk at 65°C

Carpaccio caper vinaigrette κάπαρης with sweet chilli, smoked salt

Schinoussa Fava with lime & pico de gallo

Smoked eggplant tomato gel & marinated feta cheese

Artichokes ala polita roasted in a wood-fired oven, Jerusalem artichoke puree, early carrot, egg & lemon sauce & crispy peas

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

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

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

Cycladic Fried Cheese Balls bergamot chutney & sprouts

Traditional Pita with feta, thyme, honey & sesame seeds

Tart zucchini, feta, mint tart with strained yogurt & fennel aromatic olive oil

Greek Sausages with spicy sauce

SALADS

Buffalo Burrata cherry tomatoes, extra virgin olive oil & basil

Koukouvagia barley rusk, grated tomato, cherry tomatoes, smoked eggplant salad, Cretan anthotyros cheese, olives, capers & extra virgin olive oil

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

Salad with Peach compote, prosciutto San Daniele, Chevre goat cheese & roasted almonds

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

Pappardelle Ragu beef cheeks, Cretan gruyere, thyme

"Giouvetsaki" beef short ribs, orzo pasta & mascarpone

Schnitzel veal, baked potato

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

Wood-fired salmon fennel pie & warm kakavia

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 & roasted baby potatoes

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

Chicken fillet marinated with tsipouro, honey & thyme, grilled zucchini, Mediterranean caper & green olive sauce

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

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

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

Tomahawk style Pork Rib Steak mustard variety & 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)	 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
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