



THE SUSHI SELECTION

TUNA TARTAR ROLL	€ 14,50
avocado, black sesame	
SALMON ROLL	€ 14,50
Creamy Philadelphia cheese	
PRAWN ROLL	€ 14,50
Cucumber, avocado	
CALIFORNIA ROLL	€ 14,50
Snow crab, avocado, Tobiko	
CAESAR ROLL	€ 13,50
Chicken, anchovy mayo, bacon	
VEGETABLE ROLL	€ 11,50
“BURGER” SUSHI	€ 19,00
Salmon, avocado, cucumber, teriyaki sauce	
NIGIRI (variety 6 pcs)	
Prawn, tuna, salmon	€ 14,50
SASHIMI (variety 12 pcs)	
Salmon, tuna, prawn, sea bass	€ 18,00
SUSHI (variety 22 pcs)	
Rolls and Nigiri	€ 28,00



COOKING PREPARATION

Rare 45° -50°

Sealed outside while center is warm throughout

Medium Rare 55° - 60°

Centre is very red, slightly brown toward the exterior portion

Medium 60° - 65°

Centre is light pink, outer portion is brown

Medium Well 65° - 70°

Brown from edge to edge with slight pink center

Well Done 70°

Very firm with little juice, brown throughout

HORS D'OEUVRES - SALADS

BRUSCHETTA WITH SAN DANIEL PROSCIUTTO

tomato jam, basil and fresh Burrata Mozzarella

LETTUCE HEARTS WITH TALAGANI CHEESE

dried figs, red wine vinaigrette

BON BON WITH GOAT'S CHEESE

roast vegetables, basil pesto and tomato syrup

BEEF TARTAR

Served with celeriac bulb puree and poached egg with truffle



€ 19,00

€ 17,00

€ 17,00

€ 20,00

SPECIFIC MEAT CUTS - PREMIUM QUALITY

BLACK ANGUS RIB EYE STEAK, U.S.

(150 days dry aged, grain fed)

300GR € 35,00

BEEF FILLET

250GR € 33,00

BEEF PRIME RIB STEAK

(dry aged 28 days, Irish Beef)

500GR € 36,00

GREEK KONTOSOULI WITH PICANHA

(dry aged 150 days, ocean beef)

350GR € 30,00

BEEF TAGLIATA BLACK ANGUS

(dry aged 150 days, Irish beef)

300GR € 35,00

BEEF BURGER BLACK ANGUS, U.S.

250GR € 30,00

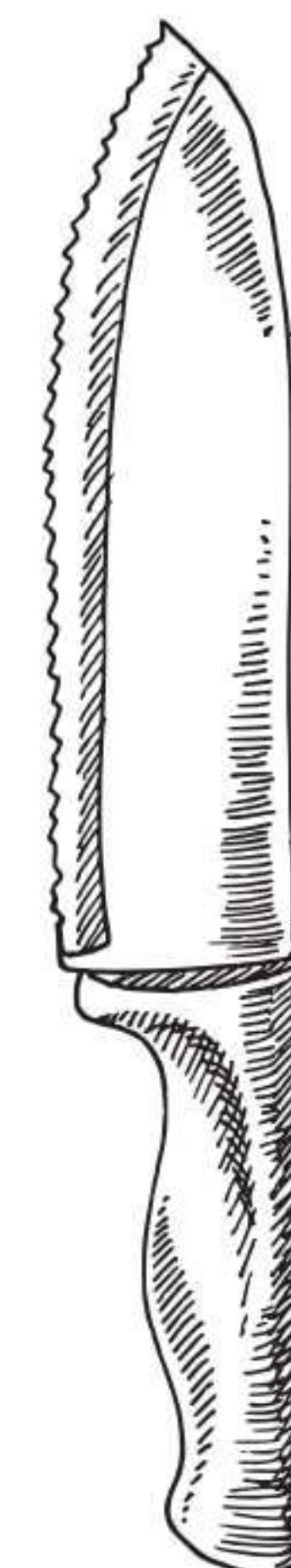
SIDE PLATES

FOIE GRAS	50GR	€ 8,00
MASHED POTATOES WITH TRUFFLE AROMA		€ 5,00
MUSHROOMS RAGOUT		€ 6,00
BABY POTATOES WITH BUTTER & THYME		€ 5,00
HOMEMADE MACARONI AU GRATIN WITH GRUYERE CHEESE		€ 6,00
FRESH POTATOES, FRIED IN OLIVE OIL, WITH SEA SALT		€ 5,00
ORGANIC GRILLED VEGETABLES		€ 5,00
CHILLED SALAD		€ 5,00



SAUCES

BEARNAISE
GRAVY
PEPPER
PORCINI MUSHROOM CREME
TERIYAKI



ADDITIONAL CHOICES

LAMB CHOPS	400GR	€ 33,00
PORK SPARE RIBS	300GR	€ 25,00
FREE RANGE CHICKEN FROM CORFU		€ 22,00

DESSERTS

MILLEFEUILLE WITH DIPLOMAT CRÈME € 12,00
Red fruit coulis

TATEN TART € 12,00
caramelized apples, lemon financier
Served with peanut ice cream



.A.t. Is Included In Prices - «Consumer Is Not Obligated To Pay If The Notice Of Payment Has Not Been Received (Receipt - Invoice)» | Responsible For Implementation Of Statutory Regulations: Hotel Manager



JAPANESE TAJIMA WAGUE BEEF

"Tajima-gyu" cows originally came from Tajima, a mountainous region in the north of Hyogo Prefecture which is bordered by the sea. Tajima cows have such a long history that there are descriptions in a historical book written in the Heian period(794 to 1185 AD) about their figure, qualities and characteristics as domestic cattle for working on farms, carrying goods, and eating.

Rib eye | 260gr 160,00 € FILET | 160gr 130,00 €

28 DAYS DRY AGED IRISH BEEF

Today, Ireland sets the benchmark for high quality cattle. Enviably lineage and exemplary breeding practices have enabled Irish farmers to produce cattle that possess many benefits of different breeds – from superior conformation and marbling to fertility and milk production.

Cote de boef | 0,8-1kgr 90,00 € Tomahawk | 1kgr 94,00 € T-bone | 1 kgr 97,00 €

PORK IBERICO

This meat from specially bred 'Pata Negra' pigs from Extremadura in Spain, is renowned worldwide for its luxurious flavour. In comparison to Iberico pork loin's exceptional flavour, traditional pork seems bland and tough! Fine food aficionados will notice the abundance of marbling on the meat. It's this high fat content which gives Iberico pork its tenderness and full flavour.

Iberico pata negra Garree frenched | 250gr 32,00 €

DUCK

Duck filet canette de challans
180-200gr 31,00 €

TUNA YELLOWFIN

Tuna steak
200gr 28,00 €

GUINEA FOWL

Guinea fowl filet france
180-200gr 27,00 €

KING GRAB

King grab legs
148,00 €

The above products will be available within 4 days after receiving the order