



## RAW BAR

- Tartare of the day .....
- Veal tartare .....
- Sea bass tiradito with passion fruit .....

## TO SHARE

- Traditional Greek salad with cucumber, country side tomato, Feta cheese and baby onion from Mykonos .....
- Rocket and spinach leaves, avocado, balsamic vinaigrette .....
- Grilled hand-picked vegetables served on wooden tray .....
- From our wood oven :  
pie with spinach & Feta cheese .....
- Homemade oven baked open pita with Kobe beef gyros, traditional tzatziki, baked tomato, onion & paprika .....
- Grilled baby sardines with baked tomato & charred onion .....
- Jamon de Buey de Kobe, 50g, Gran Reserva Kobe beef ham, *contains no pork* .....
- Homemade traditional sauces with pita bread: Santorini fava, tzatziki with avocado, cream cheese sauce & smoked eggplant sauce ....
- Hand cut fries with Xinomyzithra cheese & oregano .....

## MASHED POTATOES

- Classic .....
- Truffle .....

## WOODFIRE

all our dishes are served with our unrivalled classic mashed potatoes

### CREEKSTONE FARMS AMERICAN BLACK ANGUS BEEF

AGE : 20 to 22 months FED : corn /120 days. Considered by the connoisseurs as the world's highest quality meat, exclusively fed with corn. American beef is famous for being the most tender meat available Silver medal at the World Steak Challenge 2015.

La Tagliata Greek style, 200g, *served with fries*

### RANGERS VALLEY AUSTRALIAN BLACK ANGUS BEEF "BLACK ONYX"

AGE : 24 to 25 months FED : grain (wheat, barley ...) /300 days. A selection of the best Black Angus cattle, bred with the same exigence as Kobe beef. The high marbeling of the meat results in an extremely tender meat with an exquisite taste.

- Filet Mignon, 200g
- Rib Eye, 300g
- Fillet, 250g
- "Châteaubriand", 700g for two

### SNAKE RIVER FARMS AMERICAN WAGYU BEEF

AGE : 25 to 30 months FED : grain (wheat, barley...) /550 days The American Wagyu is known through the United States as a reference of Michelin-starred restaurants & hotels. This meat stands out with its fine marbling as delicate as Japanese Wagyu's.

Prime rib on the bone, 1,3kg



### CERTIFIED JAPANESE KOBE / KAGOSHIMA WAGYU



AGE : 32 months FED : dried forage & herbs. The must-have of our marvelous job. Certified Kobe beef, the most exclusive and rare meat in the world is now available at Beefbar.

- Emperor's cut 100g
- Black Label Burger
- Pure Kobe ground beef, crispy Kobe beef, cheese, secret sauce

## FISH

- Grilled calamari with baked tomatoes
- Charcoal octopus with smoked eggplant
- Catch of the day

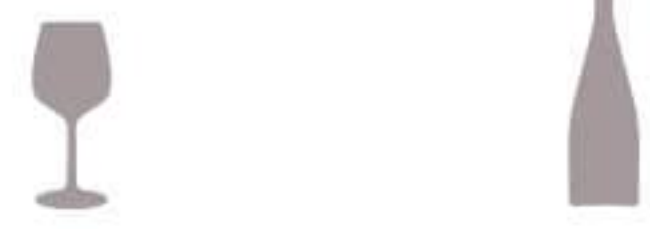
## ON THE BEACH

- Kobe beef gyros, the only one in the world .....
- Pure Kobe beef mini burgers, pickles & secret Kobe sauce .....
- Tuna tostadas, sriracha & guacamole .....
- Club sandwich .....
- Greek salad .....

Prices are in euro and inclusive of all legal charges (VAT at 24% and municipal taxes 0.5%) Responsible for market law inspection: Theodosia Kakoutis. The consumer has no obligation to pay if do not take the legal document element (proof - invoice ). Please inform in advance our personnel about any allergies or intolerances you may have. Our menu can contain traces of allergenic substances. \*Frozen item. Complaint forms are available at the cashier.



## CHAMPAGNES



Taittinger brut Réserve  
Taittinger Prestige rose  
Bollinger special cuvée  
Moët & Chandon ice  
Laurent Perrier rosé  
Dom Perignon brut  
Henri Giraud, fût de chêne  
Cuvée Dom Perignon rosé

## ROSE WINES

Alpha Estate  
La Tour Melas  
Whispering Angel  
Château Miraval  
Vinsanto (dessert wine)

## WHITE WINES

Likos Estate Malagouzia  
Viognier Gerovasiliou  
Argyros Estate Assyrtiko  
Chablis J. Drouhin Premier cru  
Vivlia Chora Estate Ovilos  
Château Carbonnieux

## RED WINES

Muses Estate, Mouhtaro  
Alpha Estate Xinomavro Réserve  
Rioja Reserva Marques de Caceres, Spain  
Penfolds Bin 28 Kalimna, Australia

## APERITIF/ DIGESTIVE

Tsilili Dark Cave  
Ouzo Plomari  
Aperol  
Kleo Mastiha Spirit  
Tentura Kastro  
Campari

## WHISKY / BOURBON / BRANDY

Glenmorangie  
Bulleit Bourbon  
Johnnie Walker Gold Label  
Metaxa Angel Treasure Brandy

## COCKTAILS

### BLOODY SANGRITA

Tequila herradura reposado,  
homemade bloody mix

### MEXICAN SPICE

Chilli infused tequila, falernum liquor,  
mango, homemade ginger syrup, lime  
juice, grapefruit bitters

### BEEFBAR SANGRIA

Aged for minimum 24 hrs Greek dry red  
wine, homemade star anise & vanilla  
syrup, Napoleon liquor, passion fruit,  
blackcurrant cream

### CRISPY SOUR

Zacapa rum 23yrs, fresh lemon juice,  
homemade crispy bacon syrup, bitters

### FROM CHAPEL TO DELOS

Grey Goose vodka, ginger, cardamom  
bitters, pineapple, lime, candy violette

## VODKA

Ketel One  
Grey Goose  
Belvedere  
Stolichnaya Elit  
Beluga Noble  
Snow Leopard

## TEQUILA

Don Julio Anejo  
Jose Cuervo  
Traditional Silver  
Herradura  
Reposado  
Patron X.O

## GIN

Hendricks  
Bull Dog  
Monkey 47  
Gin Mare  
Tanqueray No10  
Opshr

## RUM

Cachacha  
Angostura 1919  
Zacapa 23yrs  
Diplomatico Reserva  
Exclusiva  
Nation Jamaica

## BEERS

Estrella 750ml  
Mikonou blonde saison 750ml