

*lunch menu*



# SNACK



## Lycabettus club sandwich

Bacon | Double fried egg | Chicken | Mayo | French fries

32€

## Katsu Sand

Fried chicken | Hoisin mayo | Iceberg | Sasebo sauce

29€

## Pita lovers

Cypriot pita | Trahana croquette | Romesco sauce | Yoghurt | Pickled onion | Herbs

28€

## Tuna brioche

Tuna salad | Cheddar cheese | Pickled cucumber | Salad mix

28€

## Focaccia

Hummus | Grilled eggplant | Peppers | Onion | Herbs

25€

## Peinirli Dough

Gyros | Tzatziki | Tomato | Onion | French fries

34€





# STARTERS

## Poke Bowl

Quinoa | Smoked Salmon | Pickled cucumber | Avocado | Jalapeno dressing  
25€

## Beetroot Salad

Salad mix | Beetroots | Tahini dressing | Goat's cheese | Pasteli  
25€

## Greek Salad

Tomato | Cucumber | Onion | Capers | Olives | Feta cheese mousse | Bread rusk  
25€

## Green leaf Salad

Green leaf Salad | Mango dressing | Grilled chicken | Goji berries | Almond  
29€

## Tuna tartare

Tuna | Wasabi vinaigrette | Pear cream | Pistachio | Kolhrabi | Rice Cracker  
38€

## Wild mushrooms

Wild mushrooms | Honey miso sauce | Yuzu | Truffle | Gorgonzola | Pine nut  
32€

## Fish & chips

Fried fish strips | Spicy mayo | Wasabi yoghurt cream | French fries | Piment d' espelette  
36€

## Meatballs

Pita bread | Tomato sauce | Feta cheese  
32€

## Shrimp bao

Bao buns | Shrimp Tempura | Pickled ginger | Tartare sauce | Avocado mousse  
34€





## MAIN

### Lycabettus burger

Black Angus burger | Cheddar cheese | Bacon chutney | Fries egg | Honey mustard sauce  
Pickled cucumber | French fries  
38€

### Rib eye

Served With French fries & grilled broccolini With Caesar sauce  
49€

### Skirt steak

Served With French fries & grilled broccolini With Caesar sauce  
38€

### Chicken

Potato cream | Caramelized onion | Marjoram | Jus With Nduja  
36€

### Linguini

Shrimps | Saffron bisque | Kombu | Katsuobushi  
34€

### Gnocchi “Moussaka”

White eggplant ragout | Slow-cooked Oxtail | Tomato | Bechamel espuma | San Michali cheese  
34€

### Risotto

Beetroot | Gorgonzola cream | Hazelnut | Aged balsamic vinegar  
32€

### “Pistachio e Pepe”

Tagliatelle | Pistachio cream | Lemon | Bottarga  
34€

### Seabass



Parsnip Puree | Wild greens | Grilled parsnip | Garlic emulsion  
40€



## DESSERTS

Coffee caramel mousse

Tahini crumble | Cream cheese sorbet | Coffee foam

22€

Rice pudding

Cardamom | Apple tatin | Honey espuma | Corn flakes tuille

24€

“Loukoumades”

Chocolate | Honey | Walnut

20€

Selection of ice cream

18€





L