

**VIEW**

**DRY AGING NEXT LEVEL**

**BAR**

**\***

**GRILL**

**RESTAURANT**

# VIEW TIP MATURED IN OUR OWN DRY AGER

## MAIN COURSES

### DOUBLE AGED AUSTRALIA RIB EYE PREMIUM UP TO 141 DAYS

120 DAYS WET AGED AND 21 DAYS DRY AGED

STRONGLY MARBLE | VERY JUICY, DELICATE GRAIN FED | NATURAL, ORIGINAL AROMA | SLIGHTLY NUTTY FLAVOR  
GREEK GARLIC OLIVE OIL WITH HOMEMADE SPICE MIX | SIDE DISH | GREEN SALAD

350GR. 69,9 300GR. 59,9 250GR. 49,9

### BUTTER AGED AUSTRALIA RIB EYE UP TO 162 DAYS

120 DAYS WET AGED, 21 DAYS DRY AGED AND 21 DAYS AGED IN BUTTER

STRONGLY MARBLE | VERY TENDER | NO FAT EDGE | DELICATE GRAIN FED  
NATURAL, ORIGINAL AROMA | SLIGHTLY NUTTY, BUTTERY FLAVOR

GREEK GARLIC OLIVE OIL WITH HOMEMADE SPICE MIX | SIDE DISH | GREEN SALAD

350GR. 77 300GR. 66 250GR. 55

### BOURBON AGED AUSTRALIAN RIB EYE 141 DAYS

WET-AGED FOR UP TO 120 DAYS AND SOAKED IN BOURBON WHISKEY FOR UP TO 21 DAYS DEFINITELY MARBLED

| VERY JUICY, TENDER | GRAIN-FED NATURAL,  
ORIGINAL FLAVOR | LIGHT BOURBON FLAVOR

350GR. 77 300GR. 66 250GR. 55

## APPETIZERS - SALADS - PASTA - VEGGI

### SOUS VIDE OCTOPUS

DUE TO THE VACUUM SEALED BAGS AND LOW COOKING TEMPERATURES THE AROMAS AND TASTE ARE FULLY PRESERVED WHEN COOKING SOUS-VIDE. VITAMINS AND NUTRIENTS ARE NOT LOST, COOKED FOR 6 HOURS.

SLICED | CARROTS | PEPPER | HERBS **20**

### SCALLOPS

SCALLOP MEAT | LEMON GURD CREAM | MEDIUM GRILLED **22**

### DRY AGED TUNA CARPACCIO

MATURED IN OUR OWN DRY AGERS | BLACK TRUFFLE MAYONNAISE | COLD **20**

### DRY AGED BEEF CARPACCIO

FROM THE CENTER OF THE FILLET CHATEAUBRIAND | FETA CHEESE CRUMBLES | GREEK OLIVE OIL | CAPERS **20**

### WET-AGED BEEF TARTARE FROM AUSTRALIA 120 DAYS

A PARTICULARLY HIGH-QUALITY TYPE OF WET-AGED MEAT GRAIN-FED | NATURAL, ORIGINAL FLAVOR  
WITH HOUSE-MADE SPICE BLEND **20**

### BURRATA DI BUFALA

BUFFALO MILK | CREAMY SOFT CORE | FLAVOR INTENSE | PESTO | VEGGI **15,5**

### GRILLED HALOUMI

MADE OF GOAT, SHEEP AND COW MILK | FIG SPREAD | VEGGI **13,5**

### FETA CHEESE & OLIVES

TOMATOES | CAPERS | GREEK OLIVE OIL | VEGGI **12,5**

### GRILLED PEPPERONI

GREEK GARLIC OLIVE OIL WITH HOMEMADE SPICE MIXTURE | ZATZIKI | VEGGI **10**

## SALAD MEDITERRANEAN

MIXED LEAF SALAD WITH TOMATOES, OLIVES, CARROTS,  
FETA CRUCES AND VINEGAR-OLIVE OIL DRESSING  
WITH CHICKEN BREAST FILLET FROM FRANCE **22**

## PASTA

TAGLIATELLE WITH SPINACH | TOMATO VEGETABLE SAUCE | GRATED PARMESAN | PESTO VEGGI **14**

## VIEW SPECIALS - GRILLED FISH

### DRY AGED TUNA STEAK

A NEW FOR THE GASTRONOMY, MATURED IN OUR OWN DRY AGER.  
MATURATION ADDS NEW, INTENSE FLAVORS AND THE TEXTURE BECOMES SILKY-SOFT.  
WITH A SLIGHTLY CRISPY EDGE | BACK POTATOES | VEAL JUS REFINED WITH PORT WINE | GREEN SALAD **32**

### ARGENTINE WILD SHRIMP

GRILLED IN THE SHELL FOR MORE JUICY HEADLESS, PRE-CUT FOR EASIER CONSUMPTION.  
RICE IN VEGETABLE SAUCE | GARLIC OLIVE OIL WITH HOMEMADE SPICE MIXTURE | GREEN SALAD **28**

### SALMON TROUT FILLET FROM JURAQUELL FROM WELLHEIM

RICE IN VEGETABLE SAUCE | MUSTARD DIP REFINED WITH CRETAN FOREST THYME HONEY | GREEN SALAD **26**

### KALAMARI

RICE IN VEGETABLE SAUCE | GARLIC OLIVE OIL WITH HOMEMADE SPICE MIXTURE | GREEN SALAD **24,5**

### SEAFOOD TRILOGY

SCALLOP MEAT | ARGENTINIAN WILD SHRIMP | CALAMARIS | RICE IN TOMATO AND VEGETABLE SAUCE | GREEN SALAD | GARLIC OLIVE OIL WITH HOUSEMADE SEASONING BLEND **32,5**

## VIEW SPECIALS - GRILLED MEAT

### PASTEAK

DRY AGED BEEF FILLET CHATEAUBRIAND 28 DAYS FROM THE MIDDLE PIECE OF THE FILLET  
VERY TENDER | HARDLY ANY FAT  
TAGLIATELLE VERDI WITH SPINACH IN TOMATO AND VEGETABLE SAUCE | PESTO  
GRATED PARMESAN | GREEN SALAD **45**

### TAGLIATA DI MANZO

EXTREMELY WET AGED WET AGED AUSTRALIAN BEEF RUMP STEAK 120 DAYS  
WITHOUT FAT EDGE | SLICED ON A BED OF SWEET POTATO PUREE | PESTO  
GRATED PARMESAN | GREEN SALAD **45**

### NEW ZEALAND RACK OF LAMB

SLICED | SAVOURY TASTE | RICE IN VEGETABLE SAUCE | GARLIC OLIVE OIL WITH HOMEMADE SPICE MIXTURE  
GREEN SALAD **34,5**

### NEW ZEALAND LAMB FILLETS

FROM THE DELICATE CENTERPIECE | HARDLY FAT CONTENT | SPECIAL DELICATE  
RICE IN VEGETABLE SAUCE | GARLIC OLIVE OIL WITH HOMEMADE SPICE MIXTURE | GREEN SALAD **29,5**

### STUFFED DRY AGED GROUND BEEF STEAK

FILLED WITH FETA | RICE IN VEGETABLE SAUCE  
MUSTARD DIP REFINED WITH CRETAN FOREST THYME HONEY | GREEN SALAD **22**

### GREEK SUVLAKI

TILLET ON A SKEWER | NUTTY AROMA | VERY TENDER | RICE IN VEGETABLE SAUCE | ZATZIKI | GREEN SALAD **24**

### DRY AGED BURGER

DRY AGED GROUND BEEF STEAK 28 DAYS | WHOLE WHEAT BUN | BARBEQUE SAUCE | FETA CHEESE CRUMBLES  
GREEN SALAD | SWEET POTATO FRIES | BLACK TRUFFLE MAYONNAISE **23,5**

### CHICKEN BREAST FILLET FROM FRANCE

FREE RANGE | FEEDING WITHOUT GENETIC ENGINEERING | RICE IN VEGETABLE SAUCE | MUSTARD DIP REFINED  
WITH CRETAN FOREST THYME HONEY | GREEN SALAD **22**

### LOW CARB DRY AGED GROUND BEEF STEAK

SNACK PEPPERS | ZUCCHINI | GREEN SALAD | MUSTARD DIP REFINED WITH CRETAN FOREST THYME HONEY **22**

## GRILL GENUSS - STEAKS

OUR MAIN FOCUS IS ON GRILLING! THIS TYPE OF PREPARATION COMBINS HEALTHY WITH TASTY!

WE SERVE OUR STEAKS AS STANDARD WITH:

BACK POTATOES WITH SEA SALT AND ORGANIC OREGANO.

PLUS GREEN SALAD AND GARLIC OLIVE OIL WITH HOMEMADE SPICE MIXTURE

ALL STEAKS AS SURF & TURF WITH ARGENTINE WILD SHRIMP EXTRA CHARGE 16

### DRY AGED PREMIUM STEAKS

AN EXCLUSIVE FROM OUR RESTAURANT, AGED FOR 70 DAYS IN OUR OWN DRY AGERS.

DRY AGED BEEF RUMP STEAK ODER RIB EYE PREMIUM 70 DAYS

PARTICULARLY INTENSIVE OF FLAVOR | AROMATIC | VERY TENDER | WITHOUT A FAT EDGE

300GR. 59,9 250GR. 49,9

### DRY AGED STEAKS

DRY AGED BEEF FILLET CHATEAUBRIAND 28 DAYS

FROM THE MIDDLE PIECE OF THE FILLET | VERY TENDER | HARDLY ANY FAT CONTENT

250GR. 42,9

DRY AGED BEEF PORTERHOUSE 42 DAYS

RUMP STEAK ON THE BONE | INCLUDING FILLET

PER 100GR. 10,9

DRY AGED IRISH BEEF TOMAHAWK SALT-MOSS-AGED 28 DAYS

RB EYE ON THE LONG BONE | ESPECIALLY JUICY

PER 100GR. 10,9

### WET AGED AUSTRALIA STEAKS

WET AGED RIB EYE 120 DAYS

STRONGLY MARBLE | VERY JUICY, TENDER

GRAIN FED | NATURAL, ORIGINAL FLAVOR

350GR. 56 300GR. 48 250GR. 40

WET AGED RUMP STEAK 120 DAYS

LEAN | VERY FINE TASTE | VERY TENDER

GRAIN FED | NATURAL, ORIGINAL FLAVOR

350GR. 56 300GR. 48 250GR. 40

### EXTRA SIDE DISHES, SAUCES & DIPS

GARLIC BAGUETTE 6 SWEET MASHED POTATOES 6.5 GRILLED VEGETABLE SNACK PEPPERS & ZUCCHINI 6

SEA SALT AND ORGANIC OREGANO POTATOES 5 VEGETABLE RICE 5 BBQ GRILLED PEPPER DIP 3

BBC HONEY MUSTARD DIP 3 TRUFFLE MAYONNAISE 3 GREEK GARLIC OLIVE OIL 3

WE USE OLIVE OIL ONLY FROM GREECE!

THE OLIVE TREE HAS BEEN CULTIVATED AND HONORED IN GREECE FOR EVERY TIME.

THE CLIMATE CONDITIONS AND THE SOIL CONDITIONS PROVIDE THE OPTIMAL CONDITIONS

FOR THE GROWTH OF THE OLIVE TREE.

GREEK OLIVE OIL CONTAINS, AMONG OTHER THINGS, APPROX. 77% UNSATURATED FATTY ACIDS, PROVIDES THE BODY WITH VITAMIN A AND E, IS SALT AND CHOLESTEROL FREE AND SO THE HEALTHIEST COOKING FAT.

IT IS EXTREMELY PLEASANT AND VERY FINE IN TASTE.

## DESSERTS & COFFEE

### GALAKTOBOUREKO

SEMOLINA PUDDING IN PUFF PASTRY WITH VANILLA ICE CREAM **10**

### YOGHURT

WITH WILD THYME HONEY AND WALNUTS **10**

### HANDMADE CHOCOLATE MOUSSE

WITH BELGIAN CHOCOLATE **10**

ESPRESSO 2.5

CUP OF COFFEE 4

CAPPUCCINO 4.5

LATTE MACCHIATO 4.5