

VIEW

DRY AGING NEXT LEVEL

BAR



GRILL

RESTAURANT

RAW & COOKED SEAFOOD BAR

APPETIZERS

SOUS VIDE OCTOPUS - COOKED

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**

DRY AGED SALMON TROUT CARPACCIO - RAW

A NEW FOR THE GASTRONOMY, MATURED FOR 21 TO 28 DAYS IN OUR OWN DRY AGER. MATURATION ADDS NEW, INTENSE FLAVORS AND THE TEXTURE BECOMES SILKY-SOFT.

JURAQUELL FROM WELLHEIM | REGIONAL SUSTAINABLE | ALWAYS FRESH **20**

SCALLOPS - COOKED

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

DRY AGED TUNA CARPACCIO - RAW

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

ARGENTINE WILD PRAWNS - COOKED

GRILLED IN THE SHELL FOR MORE JUICINESS WITHOUT THE HEAD, PRE-CUT FOR EASIER CONSUMPTION

GARLIC OLIVE OIL WITH HOMEMADE SPICE MIXTURE | LUKEWARM, SHORTLY GRILLED **20**

VIEW TIP

MATURED IN OUR OWN DRY AGER

MAIN COURSES

EXTREME 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 | GRILLED CORN ON THE COB | GREEN SALAD

350GR. 66.5 300GR. 57 250GR. 47.5

EXTREME TRIPLE AGED AUSTRALIA RUMPSTEAK PREMIUM UP TO 162 DAYS

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

STRONGLY MARBLE | VERY TENDER | NO FAT EDGE | DALICATE GRAIN FED

NATURAL, ORIGINAL AROMA | SLIGHTLY NUTTY, BUTTERY FLAVOR

GREEK GARLIC OLIVE OIL WITH HOMEMADE SPICE MIX | GRILLED CORN ON THE COB | GREEN SALAD

350GR. 70 300GR. 60 250GR. 50

APPETIZERS - SALADS - PASTA VEGGI & VEGAN

WAGYU ORIGINAL FROM JAPAN RIB EYE A5 HIGHEST MEAT QUALITY LEVEL
AN OVERWHELMING EXPERIENCE THAT APPEALS TO YOUR SENSES! SO DELICATE IT MELT IN YOUR TONGUE.
MILD TEXTURE | RICH, SWEET AROMA DUE TO THE HIGH FAT CONTENT PER **100GR 42**

DRY AGED BEEF CARPACCIO

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

DRY AGED BEEF TARTAR

A VERY SPECIAL HIGH-QUALITY TYPE OF DRY-AGED GROUND BEEF,
FROM THE CENTER OF THE FILLET CHATEAUBRIAND WITH HOMEMADE SPICE MIXTURE **20**

BURRATA DI BUFALA

BUFFALO MILK | CREAMY SOFT CORE | FLAVOR INTENSE | PESTO ROSSO DI POMODORO | **VEGGI 13,5**

FETA CHEESE & OLIVES

COCKTAIL TOMATOES | CAPERS | GREEK OLIVE OIL | **VEGGI 11.5**

FETA FROM THE OVEN

REFINED WITH COCKTAIL TOMATOES, SNACK PEPPERS, ZUCCHINI, GREEK GARLIC OLIVE OIL
AND PESTO ROSSO DI POMODORO | **VEGGI 12.5**

GRILLED HALOUMI

MADE OF GOAT, SHEEP AND COW MILK | FIG SPREAD | **VEGGI 11.5**
GRILLED PEPPERONI GREEK GARLIC OLIVE OIL WITH HOMEMADE SPICE MIXTURE | ZATSIKI | **VEGGI 10**

GRILLED VEGETABLES

SNACK PEPPERS | ZUCCHINI | GREEK GARLIC OLIVE OIL WITH HOMEMADE SPICE MIXTURE | BALSAMIC | **VEGAN 10**

SALAD MEDITERRANEAN

MIXED LEAF SALAD WITH BLUEBERRIES, MANDARINES, GRAPES, COCKTAIL TOMATOES, OLIVES, CUCUMBERS,
FETA CRUCES AND BALSAMICO OLIVE OIL DRESSING | **VEGGI 14**

WITH ARGENTINIAN WILD SHRIMP EXTRA CHARGE **12**

WITH CHICKEN BREAST FILLET FROM FRANCE EXTRA CHARGE **8**

WITH GRILLED CALAMARIS EXTRA CHARGE **8**

PASTA

TAGLIATELLE WITH SPINACH | TOMATO VEGETABLE SAUCE | GRATED PARMESAN | **VEGGI 14**
KRITHARAKI NOODLES | RICE SHAPED PASTA | TOMATO VEGETABLE SAUCE | FETA CHEESE CRUCES | **VEGGI 14**

WITH ARGENTINE WILD SHRIMP EXTRA CHARGE **12**

WITH CHICKEN BREAST FILLET FROM FRANCE EXTRA CHARGE **8**

WITH GRILLED CALAMARIS EXTRA CHARGE **8**

VEGAN PLATE

SNACK PEPPERS | ZUCCHINI | GREEK GARLIC OLIVE OIL WITH HOMEMADE SPICE MIXTURE | BAKED POTATOES
RICE IN VEGETABLE SAUCE | MUSTARD DIP | **VEGAN 18**

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.
BACK POTATOES | 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 **25**

KALAMARI

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

SEAFOOD TRILOGY

SCALLOP MEAT | ARGENTINE WILD PRAWNS | CALAMARIS
BREADED POTATOES | GARLIC AND OLIVE OIL WITH HOMEMADE SPICE MIXTURE | GREEN SALAD **32**

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 ROSSO DI POMODORO
GRATED PARMESAN | GREEN SALAD **40**

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 ROSSO DI POMODORO
GRATED PARMESAN | GREEN SALAD **37**

NEW ZEALAND RACK OF LAMB

SLICED | SAVOURY TASTE | SWEET POTATO PUREE | PESTO ROSSO DI POMODORO | GREEN SALAD **33,5**

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 **28**

STUFFED DRY AGED GROUND BEEF STEAK

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

SPANISH PORK

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

DRY AGED BIG BURGER

FOCACCIA BURGER BUN (WITH DRIED TOMATOES AND OLIVE OIL, SPRINKLED WITH ROSEMARY)
DRY AGED GROUND BEEF STEAK 250GR | BARBEQUE SAUCE | SEMI-DRIED TOMATOES | FETA CHEESE CRUMBLES
GREEN SALAD | SWEET POTATO FRIES | BLACK TRUFFLE MAYONNAISE **22**

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 OR RICE IN VEGETABLE SAUCE.
PLUS GREEN SALAD AND GARLIC OLIVE OIL WITH HOMEMADE SPICE MIXTURE

ALL STEAKS AS SURF & TURF WITH ARGENTINE WILD SHRIMP EXTRA CHARGE 9

ALL STEAKS AS SURF & TURF WITH SCALLOP MEAT EXTRA CHARGE 13.5

EXTREMELY DRY AGED PREMIUM STEAKS

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

EXTREMELY DRY AGED BEEF RUMP STEAK PREMIUM 70 DAYS

PARTICULARLY INTENSIVE OF FLAVOR | AROMATIC | VERY TENDER | WITHOUT A FAT EDGE 300GR. 54 250GR. 45

EXTREMELY DRY AGED BEEF FILLET Tournedos-Mignon PREMIUM 70 DAYS

PARTICULARLY TENDER | HARDLY ANY FAT CONTENT 250GR. 50

DRY AGED STEAKS

DRY AGED BEEF FILLET CHATEAUBRIAND 28 DAYS

FROM THE MIDDLE PIECE OF THE FILLET | VERY TENDER | HARDLY ANY FAT CONTENT 250GR. 34.5

DRY AGED BEEF PORTERHOUSE 42 DAYS

RUMP STEAK ON THE BONE | INCLUDING FILLET PER 100GR. 9

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

RIB EYE ON THE LONG BONE | ESPECIALLY JUICY PER 100GR. 9

EXTREMELY WET AGED AUSTRALIA STEAKS

EXTREMELY WET AGED RIB EYE 120 DAYS

STRONGLY MARBLE | VERY JUICY, TENDER

GRAIN FED | NATURAL, ORIGINAL FLAVOR 350GR. 56 300GR. 48 250GR. 40

EXTREMELY WET AGED RUMP STEAK 120 DAYS

LEAN | VERY FINE TASTE | VERY TENDER

GRAIN FED | NATURAL, ORIGINAL FLAVOR 350GR. 49 300GR. 42 250GR. 35

EXTRA SIDE DISHES, SAUCES & DIPS

PITA BREAD 3 GARLIC BAGUETTE 6 SWEET POTATO PUREE 6 RICE IN VEGETABLE SAUCE 5

KRITHARAKI NOODLES RICE SHAPED PASTA IN TOMATO VEGETABLE SAUCE 6

VEGETABLE SNACK PEPPERS & ZUCCHINI 6 BACK POTATOES WITH SEA SALT AND ORGANIC OREGANO 5

GARLIC OLIVE OIL WITH HOMEMADE SPICE MIXTURE 3 BLACK TRUFFLE MAYONNAISE 3

VEAL JUS REFINED WITH PORT WINE 5 MUSTARD DIP REFINED WITH CRETAN FOREST THYME HONEY 3

ZAZIKI YOGURT DIP WITH CUCUMBERS AND GARLIC 6 BARBEQUE DIP 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 HEALTHEST COOKING FAT.

IT IS EXTREMELY PLEASANT AND VERY FINE IN TASTE.

DESSERTS & COFFEE

ORGANIC YOGURT SERVED IN A GLASS WITH FRUITS, CRETAN FOREST THYME HONEY AND WALNUTS **10**

MOUSSE AU CHOCOLAT HANDMADE WITH BELGIAN CHOCOLATE IN A GLASS SERVED WITH FRUITS **10**

DAILY OFFERS. PLEASE ASK US.

ESPRESSO 2.5

CUP OF COFFEE 3.5

CAPPUCCINO 4

LATTE MACCHIATO 4