



# HIDE & SEEK

BAR RESTAURANT

## STARTERS

freshly-baked bread with breadsticks and olives

2€

### Beef fillet tartare

with smoked paprika, aged parmesan cheese, horseradish  
and crispy buckwheat

15€

### Celery Root Carpaccio

parmesan sauce, pickled pear, hazelnuts  
and aged balsamic vinegar

13€

### Burrata

grilled broccolini, toasted bread crumble, yogurt  
and chimichurri sauce with 'nduja

12€

### Crispy Egg

potato cream, topinambur, grilled chestnuts and black truffle

12€

### Warm Potato salad

with smoked eel, watercress, fresh herbs  
and sweet garlic emulsion

14€

### Hide & Seek "Caesar"

chicken, crispy pancetta, anchovy vinaigrette  
and parmesan cheese

12€

### Mixed Salad

seasonal vegetable flakes, quinoa, cauliflower pickle  
and vinaigrette made of aged balsamic vinegar

10€

### Linguine

crispy guanciale, aged parmesan cheese and grilled lemon

13€

### Tagliatelle

baby veal cheeks, gorgonzola cream and aronia berries

15€

### Risotto

with saffron, shrimp tartare and harissa

16€

### Risotto

Hokkaido pumpkin, taleggio cheese, hazelnuts and sage

13€

## MAINS

### Salmon

kale, sweet potato with soy-orange sauce  
19€

### Black Pork

smoked pancetta chutney and celery roots textures  
20€

### Free Range Chicken

marinated in mustard, grilled parsnip, quinoa and baby lettuce  
17€

### Veal fillet

potato cream and terina, mushroom chutney and sichuan pepper sauce  
27€

## BLACK ANGUS BEEF CUTS

### Flap Steak Tagliata 300gr

29€

### Striploin Steak 300gr

32€

## SIDES

Baby potatoes with lemon flavor

3€

Potatoe puree with black truffle

4€

Grilled broccolini

4€

Small mixed salad

3€

## DESSERTS

### Lemon Tart

with framboise sauce and Pomegranate sorbet  
8€

### Tiramisu

with baileys cremeux and roasted hazelnuts  
8€

### Profiterole

crispy choux with vanilla ice-cream  
and chocolate sauce  
10€



OUR MENU



Menu: Executive Chef: Giannis Liokas

General Manager: Effie Kostaki

All legal taxes are included in the prices