



HIDE & SEEK

BAR RESTAURANT

LUNCH MENU

Sandwiches

Toast

fermented bread, smoked turkey or ham and kasseri cheese

5€

Brioche

stracciatella, mortadella, peanut pesto and baby spinach

7€

Focaccia

pastrami, mayo with mustard pickles, caramelized onions
and taleggio cheese

8€

Hide & Seek croque madame

fried egg, prosciutto cotto, gruyere cheese and béchamel

13€

Starters

freshly-baked bread with breadsticks and olives

2€

Beef fillet tartare

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

15€

Burrata

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

12€

Quinoa salad

salmon, season's vegetables, corn, avocado
and soy vinaigrette

13€

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€

Spaghetti

tomato sauce, basil, cherry tomatoes and stracciatella

10€

Linguine

crispy guanciale, aged parmesan cheese and grilled lemon

13€

Tagliatelle

baby veal cheeks, gorgonzola cream and aronia berries

15€

Risotto

Hokkaido pumpkin, taleggio cheese, hazelnuts and sage

13€

MAINS

Salmon

kale, sweet potato with soy-orange sauce

19€

Free Range Chicken

marinated in mustard, grilled parsnip, quinoa and baby lettuce

17€

Beef Burger

aged cheddar cheese, caramelized onions, bacon
and pickled mayo

14€

BLACK ANGUS BEEF CUTS

Flap steak tagliata 300gr

29€

Striploin steak 300gr

32€

SIDES

Homemade fried potatoes

3€

Grilled broccolini

4€

Potatoe puree with black truffle

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€



Menu: Executive Chef: Giannis Liokas

General Manager: Effie Kostaki

All legal taxes are included in the prices