Lunch Menu

Sandwiches

Toast fermented bread, smoked turkey or ham and kasseri cheese - 6e

Brioche

stracciatella, mortadella, pistachio pesto and baby spinach - 11 \in

Focaccia

pastrami, mayo with mustard pickles, caramelized onions and gorgonzola cheese - $10 \in$

Hide & Seek croque madame

fried eggs, prosciutto cotto, gruyere cheese and béchamel - 13€

First

freshly-baked bread with breadsticks and marinated olives - $2.5 \in$

Salmon 'gravlax'

quinoa salad, fresh herbs, avocado cream, seasonal vegetable flakes and ponzu vinaigrette - 17€

"Potato"

grilled potato, potato puree with marjoram, potato chips and aged parmesan cheese - 15€

Tomato Salad

tomato gazpacho, variety of cherry tomatoes, greek soft cheese, samphire and grilled bread crumble - 15ϵ

Burrata

grilled beets, marinated strawberries, carob rusk and beet vinaigrette - $15 \in$

Hide & Seek "Caesar"

chicken, crispy pancetta, anchovy vinaigrette and parmesan cheese - $14 \in$

Mixed Salad

seasonal vegetable flakes, pickled grapes, watermelon vinaigrette, sunflower seeds and goat cheese - 12€

Pasta calamarata

tomato sauce, eggplant, cherry tomatoes confit, basil pesto and stracciatella - 15 \in

Linguine

crispy guanciale, aged parmesan cheese and black truffle - 17€

Risotto

saffron, and seasonal mushroom chutney - $15 \in$

Second -

Salmon "meuniere"

summer wild greens, grilled topinambur and burned butter sauce, with lemon and caper - 23€

Seabass

broccoli cream, tabbouleh salad with couscous and grilled lemon - 22€

Free Range Chicken

marinated with spicy herbs, grilled zucchini and chimichurri-yogurt sauce - 20€

Smashed Beef Burger

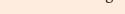
aged cheddar cheese, caramelized onions, bacon and pickled mayo - 16€

Tagliata

grilled Black Angus flap steak and butter sauce with marjoram - $39 \in$

SIDES

fried sweet potatoes 5€ homemade fried potatoes 4€ mini mixed salad 3€ summer wild greens 4ϵ



Desserts

Chocolate

bitter chocolate cremeux, crunchy cereal base, caramel sauce passion fruit and milk chocolate ice-cream - $10 \in$

Strawberry

white chocolate whipped cream, lime, strawberry sorbet and Raspberrie biscuit - $9 \in$

Profiterole

crispy choux with vanilla cream, vanilla ice-cream and chocolate sauce - 11€

Menu: Executive Chef: Giannis Liokas General Manager: Effie Kostaki All legal taxes are included in the prices