

Lunch Menu

Sandwiches

Toast

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

Brioche

stracciatella, mortadella, pistachio pesto
and baby spinach - 11€

Focaccia

pastrami, mayo with mustard pickles,
caramelized onions and gorgonzola cheese - 10€

Hide & Seek croque madame

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

First

freshly-baked bread with breadsticks and marinated olives - 2.5€

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 - 15€

Burrata

grilled beets, marinated strawberries,
carob rusk and beet vinaigrette - 15€

Hide & Seek “Caesar”

chicken, crispy pancetta, anchovy vinaigrette
and parmesan cheese - 14€

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€

Linguine

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

Risotto

saffron, and seasonal mushroom chutney - 15€

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€

SIDES

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

Desserts

Chocolate

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

Strawberry

white chocolate whipped cream, lime,
strawberry sorbet and Raspberrie biscuit - 9€

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