

Lunch Menu

Sandwiches

Toast

fermented bread, smoked turkey or ham
and kasseri cheese - 5€

Brioche

stracciatella, mortadella, pistachio pesto
and baby spinach - 8€

PLT

whole grain fermented bread, pastrami,
fried egg, butterhead lettuce,
tomato and mayo - 9€

Hide & Seek Croque Madame

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

First

freshly-baked bread with breadsticks and olives - 2.5€

Assortment of cold cuts & cheeses - 22€

Octopus Carpaccio

fennel, chilled tomato sauce, olives,
capers and salsola - 17€

Beef fillet Tartare

espelette pepper, topinambur chips
and smoked mayo - 20€

Burrata

grilled tomato, Florina pepper, romesco sauce,
basil oil and grilled bread crumble - 17€

Mixed Salad

seasonal vegetable flakes,
grilled zucchini, grapes, pistachio pesto
and goat cheese - 13€

Hide & Seek "Caesar"

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

Tomato Salad

variety of tomatoes, cherry tomatoes,
cucumber, caper leaves, basil cream
and shallot vinaigrette - 14€

Orzo

shrimp, 'nduja, tomato sauce
and 'ouzo' flavor - 19€

Linguine cacio e pepe

cacio e pepe sauce
with crispy guanciale, aged parmesan
and black truffle - 16€

Calamarata Pasta

amatriciana sauce, cherry tomato confit,
basil and stracciatella - 15€

Second

Shi drum "Meuniere"

pickled greens, topinambur,
burned butter sauce with lemon
and capers - 24€

Seabass

fish roe cream, tabbouleh salad with couscous,
seasonal vegetables and salsola - 25€

Free Range Chicken

in harissa with warm zucchini salad,
green beans, edamame, chimichurri sauce
and yogurt - 19€

Smashed Beef Burger

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

Beef Tagliata (300gr)

grilled Black Angus
and butter sauce with tarragon - 35€

SIDES

homemade fried potatoes 4€
fried sweet potatoes 5€
seasonal greens 4€
mini mixed salad 4€

Desserts

Profiterole

crispy choux with vanilla cream,
vanilla ice-cream and chocolate sauce - 12€

Trilogia

crispy praline rice base with café chocolate crème,
namelaka caramel,
Madagascar vanilla ice cream - 11€

Forest Fruit

raspberry soil with raspberry namelaka,
gelly cassis, ganaze monte pistachio
with sorbe lemon basil - 9€

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