



HIDE & SEEK

BAR RESTAURANT

DINNER MENU

First

freshly-baked bread with breadsticks and olives

2.5€

Marinated Sea bass

nectarines, cucumber, jalapeno, ponzu and black olives

17€

Beef fillet tartare

espelette pepper, capers and topinambur chips

18€

Burrata

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

13€

“Potato”

confit potato, potato puree with black truffle, mushroom chutney,
potato chips and San Michali cheese

14€

“Tomato Salad”

tomato variety, pickled greens, rusk, sour version
of Mizithra cheese and basil oil

13€

Mixed Salad

seasonal vegetable flakes, grilled beets, nectarines, peanut
and goat cheese

12€

Hide & Seek “Caesar”

chicken, crispy pancetta, anchovy vinaigrette and parmesan cheese

13€

Linguine

crispy guanciale, aged parmesan cheese and grilled lemon

13€

Calamarata

crayfish, amatriciana sauce, smoked pancetta and cherry tomatoes

17€

Risotto

with saffron, shrimp tartare and harissa

16€

Risotto

sweet gorgonzola, beet, hazel and wasabi

14€

Second

Salmon

sautéed kale, carrot cream and ponzu vinaigrette

22€

Seabass

grilled, fish roe with bonito and tabbouleh salad with purslane

23€

Pork “schnitzel”

grilled zucchini salad and burnt butter sauce
with capers, lemon and mustard seeds

19€

Free Range Chicken

marinated with spices, quinoa with seasonal vegetables
and yogurt sauce

18€

Veal fillet

eggplant cream, tomato chutney and marjoram sauce

33€

BLACK ANGUS BEEF CUTS

Tri-tip steak tagliata

28€

Flap steak tagliata

33€

SIDES

Baby potatoes with lemon flavor

4€

Grilled broccolini

4€

Seasonal greens

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