

LUNCH MENU

Sandwiches

Toast fermented bread, smoked turkey or ham and kasseri cheese $5 \in 5$

Brioche stracciatella, mortadella, pistachio pesto and baby spinach 7ε

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

8€

Hide & Seek croque madame

fried egg, prosciutto cotto, gruyere cheese and béchamel $$13\epsilon$$

First

freshly-baked bread with bread sticks and olives $_{2.5\varepsilon}$

Beef fillet tartare espelette pepper, capers and topinambur chips

18€

Burrata

grilled broccolini, to asted bread crumble, yogurt and chimichurri sauce with 'nduja 13 ϵ

"Potato"

confit potato, potato puree with black truffle, mushroom chutney, potato chips and San Michali cheese 14ε

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

13€

 $\begin{array}{c} \textbf{Mixed Salad} \\ \text{seasonal vegetable flakes, grilled beets, nectarines, peanut} \\ \text{and goat cheese} \\ 12\epsilon \end{array}$

Hide & Seek "Caesar" chicken, crispy pancetta, anchovy vinaigrette and parmesan cheese 13 ϵ

Quinoa saladgrilled salmon, season's vegetables, corn, avocadoand soy vinaigrette 14ϵ

Spaghetti

tomato sauce, basil, cherry tomatoes and stracciatella $$_{11\varepsilon}$$

Linguine

crispy guanciale, aged parmes an cheese and grilled lemon $$_{13\rm e}$$

Risotto

sweet gorgonzola, beet, hazel and wasabi $_{14\varepsilon}$

Second

Salmon

sautéed kale, carrot cream and ponzu vinaigrette $_{22\varepsilon}$

Seabass grilled, fish roe with bonito and tabbouleh salad with purslane 23ε

Free Range Chicken marinated with spices, quinoa with seasonal vegetables and yogurt sauce 18ε

Smashed Beef Burger

aged cheddar cheese, caramelized onions, bacon and pickled mayo $$_{15\varepsilon}$$

BLACK ANGUS BEEF CUTS

Tri-tip steak tagliata 28ϵ

Flap steak tagliata 33e

SIDES

Homemade fried potatoes $4 \in$

Grilled broccolini 4€

Seasonal greens 4€

Small mixed salad 36

Desserts

 $\begin{array}{c} \textbf{Lemon Tart} \\ \text{with framboise sauce and Pomegranate sorbet} \\ \scriptscriptstyle 8\varepsilon \end{array}$

 $\begin{array}{c} \textbf{Tiramisu} \\ \text{with baileys cremeux and roasted hazelnuts} \\ \scriptscriptstyle 8\varepsilon \end{array}$

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