



# HIDE & SEEK

BAR RESTAURANT

## LUNCH MENU

### Sandwiches

#### Toast

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

#### Brioche

stracciatella, mortadella, pistachio pesto and baby spinach  
7€

#### 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€

### First

freshly-baked bread with breadsticks and olives  
2.5€

#### 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€

#### Quinoa salad

grilled salmon, season's vegetables, corn, avocado  
and soy vinaigrette  
14€

## Spaghetti

tomato sauce, basil, cherry tomatoes and stracciatella

11€

## Linguine

crispy guanciale, aged parmesan cheese and grilled lemon

13€

## 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€

### Free Range Chicken

marinated with spices, quinoa with seasonal vegetables  
and yogurt sauce

18€

### Smashed Beef Burger

aged cheddar cheese, caramelized onions, bacon and pickled mayo

15€

## BLACK ANGUS BEEF CUTS

### Tri-tip steak tagliata

28€

### Flap steak tagliata

33€

## SIDES

Homemade fried potatoes 4€

Grilled broccolini 4€

Seasonal greens 4€

Small mixed salad 3€

## Desserts

### “Cheesecake” yogurt

namelaka yogurt, sour cherry compote, crispy biscuit  
and almond ice cream

9€

### “Exotic”

banana-passion cremeux, coconut marshmallow,  
fresh pineapple and mango sorbet

9€

### Profiterole

crispy choux with vanilla ice-cream  
and chocolate sauce

10€



OUR MENU

Menu: Executive Chef: Giannis Liokas

General Manager: Effie Kostaki

All legal taxes are included in the prices