

# 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 - 22€

### 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 flap steak  
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