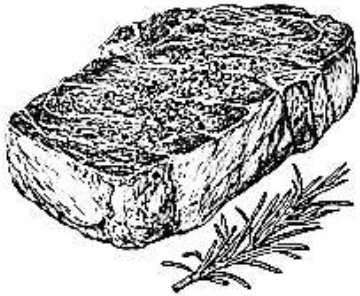


SMALL PLATES ‘MEZE’

- Homemade focaccia with Mediterranean herbs and red onion. Served with mixed Greek olives **VG 6**
- Greek bread sticks ‘kritisini’ with semolina and sesame, fresh goats’ cheese and truffle honey **V 6**
- Zucchini ‘keftedes’ fritters with spring onions, feta, mint and herbed yogurt **V 14**
- Potato croquettes with Arseniko cheese from Naxos, feta, parsley and truffle mayo **V 12**
- Greek iberico ham with Kalamata olives and sun dried tomatoes on toasted sourdough bread **14**



FROM THE GRILL

US PREMIUM BLACK ANGUS BEEF

Creekstone Farms, USA

- New York Striploin * 10oz/280g 43
- Bavette 10oz/280g 36

AUSTRALIAN BEEF

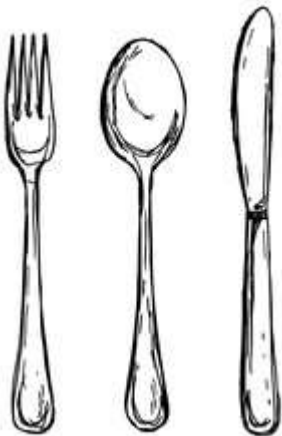
Rangers Valley/Kidman & co, Australia

- Filet Mignon * 9oz/255g 65
- Skirt steak 10oz/280g 38



MORE THAN STEAK

- Whole roasted baby chicken with chili spiced rice, charred lemon and lemon dressing 30
- Slow braised short rib on the bone with creamed sweet potato, roasted cherry tomatoes and carrots * 36
- Grilled Lamb chops ‘Paidakia’ with lemon roasted potatoes, mustard and grilled green asparagus * 40
- BBQ Iberico Pork Secreto with roasted red pepper and chili relish, hazelnuts and pork sauce 34



V Vegetarian option VG Vegan option

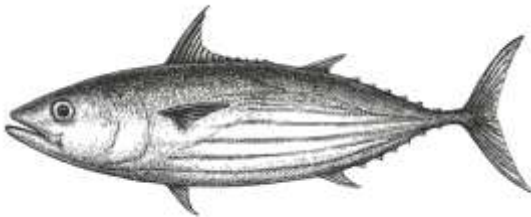
Dishes with asterisk (*) there is a supplement charge of 50% on the menu item price, for all guests under half-board meal basis

STARTERS

- Baked Talagani cheese with tomato and chili relish, toasted almonds and pine honey **V 16**
- Greek dolmadakia stuffed with rice, vegetables and mixed herbs served with yogurt sauce **V 16**
- Roasted red prawns with chili and garlic butter and lemon * 24
- Marinated red bell pepper stuffed with feta and myzuthra cheese **V 16**
- Beef meatballs, tomato, ouzo, chili flakes and aged Mykonian Graviera 20

SALADS

- Pink lady apple salad with lollo rosso, hazelnuts, sumac and dill **VG 16**
- Baby spinach with dried figs, almonds, sesame and fresh Goats cheese **V 18**
- Roasted summer beetroot with fresh stone fruit, basil, oxymeli and fennel **VG 18**



RAW & CHILLED

- Amberjack crudo, raw fennel, orange, baby radish, fresh green apple and coconut miso vinaigrette 22
- Searred Mediterranean tuna with avocado, mango, tomato, chili, red onion and soy sauce and lime dressing 24
- Black angus Beef Tartare, pickled onions, cucumber pickle, mustard mayo and roasted bone marrow * 26



WAGYU

Kagoshima, Japan/Snake River Farms, USA

- Picanha * 7oz/200g 120
- Flat iron * 10oz/280g 80

LARGE CUTS TO SHARE

Ask for availability

- Bone-in Tomahawk * 170/kg
- Ribeye * 180/kg
- T-bone Steak * 170/kg

- | SAUCES | 3 | ADD TO THE CUT |
|-------------------------|---|---------------------------|
| Béarnaise | | Wild Mushrooms 6 |
| Red wine Beef sauce | | Caramelised Onions 5 |
| Peppercorn | | Café de Paris butter 4 |
| Green chili Chimichurri | | Roasted Foie Gras 12 |
| | | Greek Black Truffle 5g/10 |

BURGERS

- Mykonian Cheese Burger with tomato, onion, pickles, burger sauce and country potatoes 28
- Grilled Chicken Burger with lettuce, onion, pickles, goats cheese and truffle mayo and country potatoes 26
- Pulled Pork Sliders with peach BBQ sauce, fresh coleslaw, pickles, mustard mayonnaise and sweet potato fries 24



- Pan fried Sea Bass with eggplant, cherry tomatoes, green olives, basil and roasted pinenuts 32
- Pan fried Grouper with a wild girolle fricassee, spinach, tarragon, celeriac, fresh clams and capers * 38
- Harisa baked Salmon, strained Greek yogurt, bulgar wheat, cucumber, dill, mint and tomato salsa 32
- Grilled Lobster with garlic butter served with fresh pappardelle pasta, tomato, ouzo, spring onions and bell peppers * 140/kg
- Catch of the day *Ask for availability* 100/kg
- Served with your choice of side and lemon sauce*

SIDE DISHES

- French fries with Greek oregano **VG 9**
- Mixed side salad **VG 8**
- Buttered baby potatoes with lemon and chives **V 10**

- Spinach and lemon ‘Spanikorizo’ risotto with fresh dill, anthoturo cheese, spring onion and baby spinach **V 22**
- Homemade goats cheese gnocchi, wild mushrooms, fresh truffle, toasted hazelnut and parmesan **V 26**
- Fresh penne rigate pasta with Mediterranean vegetables, feta cheese, fresh basil and black pepper **V 22**
- Fresh tagliolini pasta with summer zucchini, lemon zest, mint and basil **V 22**



- Grilled Mediterranean vegetables **VG 10**
- Steamed Basmati rice **VG 8**
- Sweet potato fries **VG 12**



Executive Chef, Philipos Staboulis|Head Chef, Georgia Sabani

Our menu contains allergens, if you suffer a food allergen or intolerance, please let a member of the restaurant team know upon placing your order

The Greek Steakhouse.