



Starters

Pugliese Buratta, cold grilled vegetables and Sweetpearl tomatoe salad, pesto alla Genovese	16€
Santorini salad, Feta cheese, raw zucchini shavings, pomegranate, olive oil dressing	18€
Grilled Octopus with mild smoked paprika and fresh gaspacho shot	17€
Yellowfin tuna tartar with yuzu and sesame olive oil, avocado and fresh mango	21€
Mediterranean sea bream Peruvian ceviche, "leche de tigre" coriander lime avocado	17€
Mexican sea bream ceviche, chili "rojo" and baby lettuce	17€
Vietnamese deep fried chicken spring rolls, ginger sweet & sour sauce	18€
The "Mykonos to Byblos" mezze platter : tzaziki, humus, baba-ganousch, pita toast, grilled and raw seasonal vegetables, Chantzios brother's Kalamata olives	19€

Fish

Canoe whole sea bass with pesto alla genovese, grilled vegetables	26€
Thaï green sea bream and yellowfin tuna curry, wok vegetables, jasmin rice	27€
Grilled lobster tail, honey lime sauce and iceberg salad	41€
Steamed Turbot filet, yuzu emulsion, sesame grilled asparagus au sesame	35€

Italian tradition

The Tartufata : white pizza with truffe and mozzarella	32€
The yummy Italian Flag... a duet of pesto linguine, Buratta and linguine with tomato sauce	25€
Truffle Gnocchi with Stracciatella and roasted tomatoes	29€

Sushi Art By BA

The Green Dragon : California avocado roll with crispy prawn, and sweet lime mayonnaise	26€
The Crispy Tiger : deep fried golden Tiger roll, prawn and cucumber, teriyaki and spicy sauce	22€
The Veggie Spring roll : Vegan spring roll with avocado, mango, sesame carrots, coriander, baby lettuce and goma-ae sauce	21€

Sashimis

Maguro – Thon 8 Pièces	16€
Shake – Saumon 8 Pièces	16€
Assortiment Sashimis 12 Pièces	22€

Our Bowls

Hawaiian poke bowl with yellowfin tuna : avocado, mango, black rice, yuzu dressing	24€
Japan chirashi with salmon : avocado, spring oignons, sushi rice, soya ginger dressing	21€
Vegan Buddha bowl : Quinoa, hummus, raw and grilled vegetables, avocado, baby lettuce, wakame, pomegranate, coriander and sesame goma dressing	24€

Meats

Charolais beef tartare, the Italian way, and french fries	24€
Grilled baby chicken, lemon flavor fresh thym and fried sweet potatoes	28€
Roasted veal chop with thyme, morel sauce	37€
Grilled lamb kefta, romaine lettuce, tzaziki, baba-ganousch and chili sauce	26€
Iberian pork pluma plancha, soft potato purée chorizo gravy & pimientos del padron	29€
Black Angus cheeseburger, French comté cheese, romaine lettuce and french fries	28€
Grilled Galician beef filet, grilled vegetables your choice of chimichurri or truffle sauce	41€

Sides

-Stir fry wok vegetables-	7€	-French fries-	6€
-Steamed jasmin rice-	6€	-Sweet potato fries-	7€
-Wakame salad-	8€	-Potato purée-	7€
-Sweetpearl tomatoes and chopped baby lettuce	8€	-Truffled potato purée-	10€
--Grilled seasonal vegetables, fresh thyme-	8€	-Truffled French fries with truffle sauce (to share)-	15€