



Scan for our group dining brochure

To start

Pita with herb butter	4.6
Tzatziki	7.5
Mezze	7.5
Bruschetta	6.5
Tirokafteri	7.8
Pikilia	16

Cold starters

Burrata	12
Florinis	13
Dolmadakia	7
Beef carpaccio	15
Wagyu carpaccio	18
Greek salad	9.5

Soup

Cream of tomato soup	6.5
Cream of mushroom soup	6.5

ALLERGEN KEY

Gluten-containing cereals	Crustaceans	Egg	Fish	Peanuts
Soy	Milk	Nuts	Celery	Mustard
Sesame	Sulphites	Lupin	Molluscs	

The allergens listed are based on information from our suppliers and may be present only in sauces or side dishes, or reflect possible traces. Please speak to our staff so we can discuss suitable options. Some allergens may be avoidable by adapting your dish. Cross-contact can occur in our kitchen, so always inform our staff of any allergies.

Elliniko Trapezi 37 p.p.

For 2 or more guests Please ask about allergens

Our kitchen creates a three-course menu with meat, fish and vegetarian bites, followed by a delicious dessert.

Meat Me Menu 50 p.p.

For two guests, served in stages.

- Beef carpaccio
- Beef fillet tips
- Rib-eye 250 g
- Tournedos 200 g
- Grand dessert
- Option: black truffle oil +2.5

The Signature Grill Experience 200 per experience

A generous selection of premium meat to share: tomahawk, picanha, flat iron and Ibérico secreto. Around 2 kilos in total.

With Parmesan fries, truffle mayonnaise, fresh salad and homemade chimichurri.

Option: black truffle oil +2.5

For 2 to 4 guests. Larger group? Ask about the options.

TIP: pair with a full-bodied red wine.

Hot starters

Goat's cheese	12
Portobello	11
Boujourdi	9
Saganaki	9
Talagani	10
Cheese croquettes	7.5
Courgette fritters	9
Meatballs	8
Beef fillet tips	12.5
Kalamaria	12
Spicy mussels	12.5

For the children

Gyros	13
Souvlaki	13
Burger	16
Spaghetti bolognese	13
Penne carbonara	13
Salmon fillet	17

On Fridays, Saturdays and Sundays, a minimum of two courses per person applies. Sharing starters? A minimum of three starters counts as one main course.

Changes to dishes incur a surcharge.

Meat and more

Food for the soul

Pasta & risotto		
Penne alla vodka 🍴 ○ 🍷	20	Onion, garlic, chilli, goat's cheese, prosciutto and tomato cream sauce with vodka
Penne salmone 🍴 ☞ 🍷	23	Salmon, cherry tomatoes, dill, spinach, Grana Padano and cognac cream sauce
Tagliatelle saganaki garides 🍴 🍷 ☞ 🍷	24	Prawns, feta, tomato, chilli, white wine and fresh herbs
Tagliatelle bolognese 🍴 ○	17	Minced meat and tomato sauce
Penne burrata 🍴 🍷 ☞	22	Cherry tomatoes, basil, pine nuts and pesto cream sauce
Spaghetti carbonara 🍴 🍷	16	Bacon, white wine and cream sauce
Tagliatelle al filetto 🍴 ○ ☞ 🍷	25	Beef fillet, mushrooms, sun-dried tomatoes, garlic, onion, spinach and tomato cream sauce
Option: Black Angus - ask for the surcharge		
Risotto ai funghi 🍷 ☞ 🍷	19	Shiitake, oyster mushrooms, mushrooms, rocket, Grana Padano and white wine
Option: black truffle oil +2.5		
Risotto Aurora 🍷 ☞ 🍷	23	Lamb fillet, Mediterranean herbs, cherry tomatoes, garlic, lemon, feta, Grana Padano and white wine
Option: black truffle oil +2.5		
Oven & pan		
Chicken fillet 🍷 ☞ 🍷	22	Masticha liqueur sauce
Moussaka 🍴 ○ 🍷	24	Potato, aubergine, mince and béchamel sauce
Vegetarian platter 🍷	21	Stewed vegetables, pepper filled with rice, halloumi and accompaniments
Bekri meze ☞ 🍷	26	Beef fillet, pork fillet and vegetables, deglazed with Metaxa cognac
Option: Black Angus - ask for the surcharge		
Loukaniko 🍷 ☞ 🍷	24	Wild boar sausage, vegetables, mildly spicy sauce and mashed potatoes

Prime Cuts		Our favourites
Beef fillet 🍴 🍷 ☞ 🍷	24 - (150 g) 33 - (200 g) 43 - (300 g)	
Option: Black Angus - ask for the surcharge		
Rib-eye grain fed 🍷	33	250 g. Marbled, juicy, full of flavour. Chimichurri
Bavette ☞ 🍷	30	250 g. Robust, coarse texture, rich beef flavour. Herb butter and truffle oil
T-bone (veal) ☞ 🍷	30	350 g. Tender, refined, mild flavour. Herb butter
Picanha 🍷	34	250 g. Fat cap, juicy, a Brazilian classic. Chimichurri
Rack of lamb 🍷	36	±450 g. Aromatic, juicy, indulgent. Chimichurri
Flat iron 🍷	37	300 g. Marbled, tender, full of flavour. Chimichurri
Ibérico secreto 🍷	37	±300 g. Nutty, juicy, melting fat. Chimichurri
Tomahawk 🍷	97	±1100 g. Aromatic, juicy, indulgent. Chimichurri Available by advance order or while in stock.
TIP: with our steaks Black truffle oil +2.5		
Served with mashed potatoes.		

Grill	
Gyros platter ☞ 🍷	20
Tzatziki	
Suzuki platter ○	20
Seasoned minced meat, tzatziki	
Suflaki platter	20
4 skewers, chicken or pork	
Bifteki platter ○ 🍷	20
Seasoned minced meat filled with feta	
Option: Grana Padano and/or cheddar +3 🍷	
Hermes platter ○	26
Suzuki, gyros, suflaki, lamb chop and schnitzel	
Pork fillet 🍷	22
Feta sauce	
Lamb chops	25.5
Pancetta Allergen information pending	23
Seasoned pork belly, pita, fries, sauce and salad	
Served with rice and coleslaw.	
Fish	
Salmon fillet 🍴 ○ ☞ 🍷 ☞	26
Lemon and olive oil dressing	
Sea bream fillet 🍴 ○ ☞ 🍷 ☞	25
Lemon and olive oil dressing	
Sea bass 🍴 ○ ☞ 🍷 ☞	26
Whole fish, Mediterranean herbs, lemon and olive oil dressing	
Prawns 🍴 ☞ ○ 🍷 ☞	26
5 prawns, garlic oil; choice of chilli or tomato sauce	
Tuna steak 🍴 ○ ☞ 🍷 ☞	26
Lemon and olive oil dressing	
Served with vegetable couscous.	

Side dishes	
Fries with mayonnaise ○ 🍷	4.2
Coleslaw	5
Extra pita 🍴	2.8
Rice with tomato sauce	4
Gigantes ☞ 🍴	5
Extra gyros	8
Stewed vegetables	8
Vegetable couscous 🍴 ○ 🍷	8

Sauces	
Mayonnaise / ketchup / chilli ○ 🍷	0.75
Mustard / sambal / apple sauce 🍷	0.75
Truffle mayonnaise 🍴 ○ 🍷	1.5
Black truffle oil	2.5
Garlic / mushroom ○	3
Pepper / feta 🍴 🍷 🍴	3
Small tzatziki / chimichurri 🍷	3.5