

BE SAVAGE
NOT AVERAGE

COLD APPETIZERS

BEEF NIGIRI

Beef fillet, sushi rice, wasabi, soy glaze,
habanéro pickles, Siberian Antonius caviar, foie gras flambe

Black Angus (USA)

Wagyu (AUSTRALIAN)

Kobe (JAPAN)

BEEF CARPACCIO

Yuzu ponzu, pink grapefruit, truffle oil, chives,
horseradish cream

Charolais Grass Fed (FRANCE)

Black Angus (USA)

Wagyu (AUSTRALIAN)

BEEF STEAK TARTARE

Finger lime, truffle oil, sesame kimchi, wasabi mayonnaise,
maple syrup, chives

Charolais Grass Fed (FRANCE)

Black Angus (USA)

Wagyu (AUSTRALIAN)

Wagyu (JAPAN)

FUSION TATAKI

Striploin tataki, yuzu and truffle dressing, beetroot,
jalapeño salsa, crispy parsnip, wasabi avocado cream

Black Angus (USA)

Wagyu (AUSTRALIAN)

Wagyu (JAPAN)

INSIDE OUT ROLL

Beef fillet, cucumber, enoki, sisho leaves,
spring onion, kimchi sesame and wasabi mayo

Black Angus (USA)

Wagyu (AUSTRALIAN)

Wagyu (JAPAN)

BREAD SELECTION

butter with beef marrow and herbs

SALADS

MIZUNA SALAD

Wild rocket, mustard leaves, macerated pear,
kimchi sesame pasteli, yuzu soy dressing

AVOCADO SALAD

With kale, baby spinach, goji berries, cherry tomatoes and
lime dressing

CAESAR'S SALAD

Iceberg and romain lettuce, chargrilled chicken,
pancetta affumicata, croutons,
aged parmesan and Caesar's dressing

BURATTA SALAD

Buffalo buratta, baby pomodori, roasted red pepper, pinenuts and basil

ASIAGO SALAD

Asiago P.D.O cow's milk, mixed green salad leaves, green apple,
hazelnut and balsamic vinaigrette

HOT APPETIZERS

CRISPY DUCK

Crispy duck, hoisin orange, sakura salad with yuzu

BEEF GYOZAS

Dumplings with black angus beef, chives,
sesame oil and chili sake soy dip

GYROS... THE NEXT LEVEL

Secreto di pata Negra, roasted pepper, pita bread
chimichurri, Persian tzatziki

BEEF TACOS (6 pcs)

Tacos with chili con carne black angus, sour cream,
guacamole and coriander cress

BLACK ANGUS MEATBALLS WITH OUZO AND MINT

Black angus meatballs, mizuna leaves, red chilli,
Padrón pepper, yogurt with shiso ponzu

DRAKOULIS

HOMEMADE SAUSAGES

SMYRNEIKO SAUSAGE

Smirneiko sausage with beef, pork and lamp mince and mixed spices

PATA NEGRA CHORIZO

Smoky & spicy, smoked mayo

BLACK ANGUS BEEF SAUSAGE

Black truffle, aged parmesan, truffle mayo

MAINS

BOLOGNESE BLACK ANGUS

Ragout with black angus beef, fresh tomato, smoked garlic, red wine, oregano

SMASH BURGER

Mayo bbq, our own bacon, cheddar, onion, pickled cucumber

CRISPY CHICKEN BURGER

Crispy chicken fillet, cheddar sauce, iceberg and tomato

HOUSE PEPPER STEAK 250gr

US Prime Hanging Tender, wild mushrooms with soy glaze, pepper sauce and endive

HOUSE ROQUEFORT STEAK 250gr

Black Angus Flap, Roquefort sauce, broccolini with almonds

SIDES

FRENCH FRIES N' KETCHUP

POTATO PURÉE WITH PARMESAN

Mashed potatoes with smoked parmesan and egg yolk

POTATO TRUFFLE PURÉE

Mashed potatoes with black truffle, smoked parmesan and egg yolk

CREAMED SPINACH

Creamed spinach with mushrooms and caramelized onions

GRILLED ASPARAGUS

Asparagus in jospier with olive oil, chives and fleur de sel

WILD MUSHROOMS

Wild mushrooms roasted in jospier with garlic butter and tarragon

SPICY BROCCOLINI

Sauteed broccolini with chili, ginger and lemon

STEAKS

High quality meats are carefully selected and come from the best suppliers in the world. With cuts from Australia, USA, Japan, among other countries we invite you to explore this delicious premium collection of various meat cuts, grilled to perfection.

PRIME CUTS

USA BLACK ANGUS

Ribeye
Tenderloin
Striploin

JAPANESE WAGYU

Ribeye
Tenderloin
Striploin

AUSTRALIAN WAGYU

Ribeye
Tenderloin
Striploin

SECOND CUTS

USA WAGYU

Hanging Tender

AUSTRALIAN WAGYU

Flap / Tagliata

BIG CUTS

BLACK ANGUS

Tomahawk
Porterhouse
T-bone
Prime Rib

WAGYU

Tomahawk
Porterhouse
T-bone
Prime Rib

SASHIMI

JAPANESE WAGYU

Tenderloin
Striploin

SAUCES

PEPPERCORN

With cognac

ROQUEFORT CHEESE SAUCE

Roquefort sauce with smoked garlic and chives

DRAKOULIS CHILI SAUCE

BÉARNAISE SAUCE

DIJON MAYO

DESSERTS

CHOCOLATE PROFITEROLES

Choux pastry balls filled with hazelnut praline and Valrhona chocolate sauce

STRAWBERRY & WHITE CHOCO CHEESECAKE

Strawberry compote, white chocolate cheesecake, caramelised white chocolate, lemon crumble and red shiso

CINNAMON MOUSSE

Cinnamon cream, caramelized bananas, hazelnuts

BITTER CHOCOLATE FONDANT

With bourbon and vanilla, amaretto crumble and cinnamon ice cream

ICE CREAM SELECTION

Please note that our dishes contain ingredients that may be allergenic, such as peanuts and walnuts, seafood including shellfish, wheat / gluten, egg and soy.
Please inform your waiter of any allergies you may have.

Market Inspection Manager: Spyros Voulgaris
Prices include VAT and all legal charges

The restaurant has certified point of sales terminals for payment with cards
Complaint sheets are available within a special box at the restaurant's exit
The consumer is not obliged to pay, if the notice of payment is not received (receipt-invoice)