

# APPETISERS

LEAFY GREEN SALAD WITH FRESH PINEAPPLE, CUCUMBER, CARAMELISED CASHEW,  
CREAMY GORGONZOLA AND VINAIGRETTE PASSION FRUIT

ROYAL QUINOA SALAD WITH BEETROOT, ORANGE,  
GOAT CHEESE, PINE NUTS & FRESH BASIL

NOODLE SALAD WITH BEEF FILLETS, CRISPY VEGETABLES,  
SESAME & SOYA-LIME-GINGER VINAIGRETTE

SUMMER SALAD WITH CHERRY TOMATOES, STRAWBERRIES,  
RASPBERRIES, MINT & YOGURT

SALMON TARTARE, SOUR CREAM, AVOCADO & RADISH

BEEF TARTARE WITH PICKLED LEMON, SOYA & WASABI MAYO

BEEF CARPACCIO WITH HAZELNUT, GRUYERE,  
HORSERADISH & ROSEMARY VINAIGRETTE

FISH OF THE DAY CEVICHE, LECHE DE TIGRE,  
PINEAPPLE, FRESH CHILI AND ONION PICKLE

STEAM BUNS WITH MARINATED CHICKEN DRUMSTICKS,  
HOMEMADE PICKLES & SPICY YOGURT

RISOTTO WITH FRESH COURGETTE, BASIL AND LEMON PICKLE

CHEF: PANAGIOTIS ZOKOS

## **MAIN DISHES**

CHICKEN BREAST WITH CARROT PUREE, ROASTED ONIONS & CHICKEN BROTH

SALMON FILLET WITH CELERIAC PUREE & CELERY SAUCE AND CELERIAC

ORZO WITH OX TAIL, GRUYERE CREAM & PEAR

SHORT-RIB BLACK ANGUS COOKED FOR 20 HOURS

## **BEEF CUTS**

BLACK ANGUS PICANHA (USA) 700GR

BONE-IN RIB EYE HOLSTEIN (DENMARK) 700GR

RIB-EYE BLACK ANGUS 300GR

FLAP (URUGUAY) 300GR

T-BONE STEAK DRY AGED FOR 40 DAYS (GREEK) 500GR

BREAD AND DIP 3,00

## **SIDES**

POTATO PUREE WITH WHITE TRUFFLE OIL

WILD MUSHROOMS SAUTEED WITH HAZELNUTS & CHIVE

BABY SEASONAL VEGETABLES IN BUTTERMILK WITH LIME

BABY POTATOES SAUTEED WITH FRESH HERBS

## **SAUCES**

SPICY CHIMICHURRI

SWEET WINE WITH BEEF BROTH

BEARNAISE

## **DESSERTS**

MILK CHOCOLATE 45% CREMEAUX,  
FEGIENTIN, HAZELNUTS, PASSION FRUIT ICE CREAM

LEMON TART  
YUZU, LIME MERINGUE, RASPBERRY SORBET

PLEASE INFORM US OF ANY FOOD ALLERGIES

## LOW ABV COCKTAILS



### **Pinã Spritz**

Aperol, Campari, Cinzano Prosecco, Pineapple,  
Top Up Schweppes Pink Grapefruit Soda

### **Pink Spritz**

Raspberries Infused Aperol,  
Cinzano Prosecco, Schweppes Pink Grapefruit Soda

### **Oki "Doggi"**

Bulldog Gin, Cinzano Prosecco, Cucumber,  
Caper, Top Up Schweppes Bitter Lemon

RON GRAN RESERVA

# 1888

DOBLEMENTE AÑEJADO



### **The Mai Tai**

Brugal Rum 1888, Spiced Rum, Orange Liqueur, Fresh Lime,  
Roasted Pineapple, Pistachio - Orgeat Syrup, Tiki Bitters

### **Lulu's Colada**

Brugal Blanco Rum, Mahina Clement Coconut Rum,  
Fresh Pineapple, Coconut Milk, Citric Acid, Ginger

### **Cucumber Madness**

Bulldog Gin, Green Apple Liqueur,  
Fresh Lime, Ginger Syrup, Cucumber

### **Zombie #3**

Brugal 1888, Blend Of Spiced Rums,  
Overproof Rum 69c, Apricot Brandy,  
Fresh Lime, Passion Fruit, Citrus  
Oleosaccharum Cordial, Cocktail Bitters

### **Aloha Aloha**

Finlandia Vodka, M Dry Mastiha, Mixed Berries,  
Lime Juice, Orange Liqueur, Plum Bitters

### **Tropical Bowl**

Finlandia Vodka, Brugal Branco,  
All spices Oleosaccharum,  
Mango, Lime, Passion Fruit Foam

## **Cherry Paloma**

El Jimador Blanco Tequila, Fresh Lime,  
Maraschino Liqueur,  
Grapefruit Bitters, Top Up Three Cents Cherry Soda

## **Banana Daiquiri**

Brugal Blended Rum, Zacapa 23,  
Banana - Tonka, Spices, Chocolate Bitters

HONO & LULU TO SHARE



## **PINEAPPLE DIABLO (for 2)**

El Jimador Tequila Blanco, Chartreuse Yellow Liqueur, Gomme Syrup,  
Fresh Lime Juice, Pineapple Purée, Fresh Mint, Plum Bitters

## **LIVE LIKE A PUMPKIN (for 4)**

Brugal Blanco Rum, Plantation OFTD, Spiced Syrup,  
Fresh Lime Juice, Giffard Pineapple Liqueur, Tropical Fruit Purée,  
Multi Citrus Oleosaccharum, Cocktail Bitters

*\*ask your bartender  
for any non alcoholic cocktail*