

Kiki de Grèce

Cuisine

Burrata, sweet peppers sauce, carob dust, basil oil	12€
Green salad, honey vinaigrette, herb crust, roasted almonds (Add Greek prosciutto from Evritania region)	9/12€
Black eyed beans salad, chives, coriander, peppers, smoked trout	10€
Baked broccoli, vegetables chutney, flakes of aged Gruyère	8,5€
Beef tartare, egg, soya, crispy crust leafs	14€
Seabass carpaccio, grapefruit, chilly oil, chives, caper	12€
Tuna filet, fregola, crispy rice, citrus fruit dressing	16€
Homemade ravioli, goat cheese, asparagus, black truffles sauce	14€
Orzo, shrimps, spicy salami from lefkas island	12€
Chicken breast, gravy sauce, thyme	16€
Beef skirt steak 200gr	24€
Beef picanha 400gr (for two persons)	32€

Side plates

Baked baby potatoes, parsley sauce	5€
Baked broccoli, Parmesan, olive oil	4€
Potato purée, black truffle sauce	5,5€

Bar Food

Peinirli

Chicken , mozzarella, tomato sauce, basil oil	9€
Smoked pancetta, Volaki cheese from Andros, egg, tomato sauce, rocket	10€

Bruschetta's

Grilled peppers- eggplant spread, goat cheese, rocket, olive powder	8€
Gorgonzola, pear, nuts, grape syrup	8€
Anchovies, cream cheese, bottarga from Trikalinos	9€

Desserts

lemon cream, fruits of the forest, spearmint crumble	7€
Chocolate tart, crème chocolate, butterscotch	7€
Orange cake, vanilla ice cream from sheep's milk	7€

Cheese and cold cuts

Cheese platter	18€
Cold cuts platter	18€
Mix platter	18€

* ask us for the cheese of the day

* complimentary bread 1 euro per person