

lunch menu



SNACK

Lycabettus club sandwich

Bacon | Double fried egg | Chicken | Mayo | French fries

32€

Katsu Sand

Fried chicken | Hoisin mayo | Iceberg | Sasebo sauce

29€

Pita lovers

Cypriot pita | Trahana croquette | Romesco sauce | Yoghurt | Pickled onion | Herbs

28€

Tuna brioche

Tuna salad | Cheddar cheese | Pickled cucumber | Salad mix

28€

Focaccia

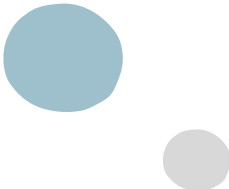
Hummus | Grilled eggplant | Peppers | Onion | Herbs

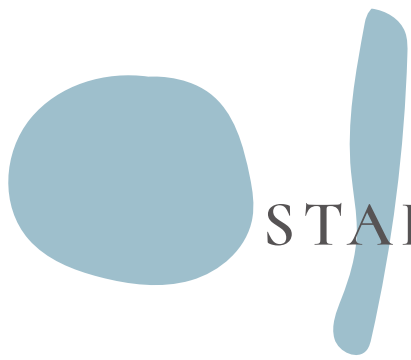
25€

Peinirli Dough

Gyros | Tzatziki | Tomato | Onion | French fries

34€





STARTERS

Poke Bowl

Quinoa | Smoked Salmon | Pickled cucumber | Avocado | Jalapeno dressing
25€

Beetroot Salad

Salad mix | Beetroots | Tahini dressing | Goat's cheese | Pasteli
25€

Greek Salad

Tomato | Cucumber | Onion | Capers | Olives | Feta cheese mousse | Bread rusk
25€

Green leaf Salad

Green leaf Salad | Mango dressing | Grilled chicken | Goji berries | Almond
29€

Tuna tartare

Tuna | Wasabi vinaigrette | Pear cream | Pistachio | Kolhrabi | Rice Cracker
38€

Wild mushrooms

Wild mushrooms | Honey miso sauce | Yuzu | Truffle | Gorgonzola | Pine nut
32€

Fish & chips

Fried fish strips | Spicy mayo | Wasabi yoghurt cream | French fries | Piment d' espelette
36€

Meatballs

Pita bread | Tomato sauce | Feta cheese
32€

Shrimp bao

Bao buns | Shrimp Tempura | Pickled ginger | Tartare sauce | Avocado mousse
34€





MAIN

Lycabettus burger

Black Angus burger | Cheddar cheese | Bacon chutney | Fries egg | Honey mustard sauce
Pickled cucumber | French fries
38€

Rib eye

Served With French fries & grilled broccolini With Caesar sauce
49€

Skirt steak

Served With French fries & grilled broccolini With Caesar sauce
38€

Chicken

Potato cream | Caramelized onion | Marjoram | Jus With Nduja
36€

Linguini

Shrimps | Saffron bisque | Kombu | Katsuobushi
34€

Gnocchi “Moussaka”

White eggplant ragout | Slow-cooked Oxtail | Tomato | Bechamel espuma | San Michali cheese
34€

Risotto

Beetroot | Gorgonzola cream | Hazelnut | Aged balsamic vinegar
32€

“Pistachio e Pepe”

Tagliatelle | Pistachio cream | Lemon | Bottarga
34€

Seabass



Parsnip Puree | Wild greens | Grilled parsnip | Garlic emulsion
40€



DESSERTS

Coffee caramel mousse

Tahini crumble | Cream cheese sorbet | Coffee foam

22€

Rice pudding

Cardamom | Apple tatin | Honey espuma | Corn flakes tuille

24€

“Loukoumades”

Chocolate | Honey | Walnut

20€

Selection of ice cream

18€



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