



BAR MENU

Mixologist: Andreas Avramidis

APERITIVOS

CIRCUS SPRITZ

Sweet & sour, fruity. Aperol,
berries, prosecco, lemon 7

ILLUSIONIST

Herbal, sweet. Ottos vermouth,
gin, kumquat, rhubarb 7

EVENFALL

Bittersweet & spicy. Fat-washed
Punt E Mes, mastic, orange 8

GET TO KNOW HER

Fragrant & sweet. Antica Formula,
spiced rum, bergamot, lime 8

TEASERS

SMOKED SHRIMP POPS

Smoked shrimp cake pops,
basil & mango coulis 7

CRISPY RAVIOLI

Beetroot ravioli with metsovone cheese
cream, fresh oregano & pesto 7

AHI TUNA

Fresh tuna fillet, marinated & smoked,
with lemon crèmeux and avocado-fish
roe spread on a kantaif phyllo base 9

DUCK CONES

Crispy cones with roasted cauliflower
cream, smoked duck, pearl onion
and sour cherry 8

TUSCANESE TARTELETTE

Smoked pears, gorgonzola
mousse and honey on
almond tartelette 6

SQUARE MEAL

Cheese loaf with pistachios, figs &
tarragon, served with assorted
handmade crackers 8

OLD FASHIONED CONCOCTIONS

Pick the bourbon of your choice from our selection of rare and famous bourbons and we mix old fashioned cocktails with distinctive aromatic & flavor profiles.

MAKER’S MARK

Vanilla & caramel with a soft finish 9

OLD FORESTER

Butter, honey & citrus notes 10

MICHTER’S US’1 SINGLE BARREL RYE

Spicy, peppery, note of orange 17

WOODFORD RESERVE DOUBLE OAK

Figs, almonds, toasted wood 15

GEORGE DICKEL No.12 SOUR MASH

Spicy, with notes of hazelnut 13

EZRA BROOKS RYE

Cedar, black pepper & rye 9

WILD TURKEY RARE BREED

Intense caramel, chocolate 13

EAGLE RARE 10 YEARS

Maple, walnuts and oak notes 15

SIGNATURE SLINGS

WISE FOOL

Herbal. Gin, Green Chartreuse, blood orange 8

TALL TALE

Spicy, flowery. Spiced rum, elderflower, ginger beer 9

DON’T TALK TO STRANGERS

Smoke & citrus notes. Tequila, curaçao, guava, tonka 9

FRIENDLY FIRE

Fruity. Vodka, cotton candy, ginger, pineapple 8

REVOLT

Sweet & sour, smoked. Pisco & mezcal, green apple, basil 9

PRETTY UGLY

Bloody Mary. Vodka, Antica Formula, Punt E Mess, lemongrass 9

HALF NAKED

Spicy, fruity. Gin, berries, passion fruit, chili 10

RECKLESS

Zombie, fruity & sweet. spiced rum mix, yuzu, pineapple, orgeat 10

LUNCH THE MAIN EVENT

'DON'T SAY PHILLY' CHEESESTEAK

Black Angus steak sandwich,
with asiago cheese on handmade
whole-grain bread, candied jalapeños,
fig mustard & truffle mayonnaise.
Served with thick-cut fries 16

POUSSIN OF THE CARIBBEAN

Whole, slow-smoked
jamaican jerk poussin, handmade
puff-pastry pillow with herbal ricotta
cream and honey rum sauce 17

HAVANA SLIDERS

Carolina style, slow-smoked &
shredded pork on pretzel buns, with
charred brie, baked pineapple
and black garlic mayonnaise.
Served with thick-cut fries 12

RITUAL OF THE TROUT

Trout fillet, seasoned with oak
fire smoke, with celeriac mash,
pickled cauliflower & green apple
and a spicy citrus sauce 17

RUSTIC SPARE RIBS

Slow-smoked, barbecue glazed
spare ribs, with smoked baked beans
cream, fragrant coleslaw and a
basil & italian pancetta croquette 16

WOOD-SMOKED BURGER

Black Angus burger smoked on oak,
with mature cheddar, bacon,
green apple, herb mayonnaise and
maple mustard on a ciabatta roll.
Served with thick-cut fries 15

FLAT IRON STEAK TAGLIATA

Grain-fed, Black Angus
shoulder blade steak
on roasted corn cream, with
asparagus, rainbow baby carrots
and chipotle butter sauce 19

PUMPKIN GNOCCHI MISHMASH

Handmade pumpkin gnocchi
in a mascarpone-sage cream,
with smoked mozzarella
di buffalla and toasted
hazelnut drizzle 14

Low & Slow Barbecue

*The art of time & smoke demands patience, passion and relentless attention to
the small things that make all the difference.*

*We build our fires with seasoned oak wood. We keep the fire burning strong, and the
temperature low, for hours on end. There is no rushing it.*

We savor the one of a kind, immersive flavor and deep aroma of our barbecue.

DINNER THE MAIN EVENT

SALT, PEPPER & SMOKE BRISKET

Slow-smoked, grain-fed
Black Angus brisket, inspired by the
authentic Texas barbecue experience,
with topinambur purée,
potato hazelnuts & beef gravy 19

POUSSIN OF THE CARIBBEAN

Whole, slow-smoked
jamaican jerk poussin, handmade puff-pastry
pillow with herbal ricotta
cream and honey rum sauce 17

FALL APART PORK & FREGULA

Carolina style pulled pork
in fig sauce, smoked low and slow,
with italian fregula risotto
and chèvre 17

FLAT IRON STEAK TAGLIATA

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on roasted corn cream,
with asparagus, rainbow baby carrots
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in a mascarpone-sage cream,
with smoked mozzarella
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hazelnut drizzle 14

AD' LIB

Creativity & experimentation lie in the
heart of our philosophy.
Ask us about the inspiration of
the day

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SOCIALIZE

EVERYBODY'S FAVORITE

Thick-cut french fries,
cooked three times,
with herbal butter, fleur de sel
& cracked pepper 6

GENTLEMAN'S MAC

Our take on mac & cheese,
with crème fraîche, mature cheddar,
herbs and smoked brisket burnt ends
in whiskey sauce 8

ELOTE WITH A TWIST

Corn on the cob roasted in anchovy
butter, with lime-coriander aioli,
parmesan & maple bacon candy 7

BRIE ON FIRE

Smoked brie with blueberry &
pear compote, truffle dressing
and roasted almond flakes 11

SPINACH CRUNCH

Layers of crunchy wonton wraps with
spinach & herbs, pickled artichoke,
chèvre foam and crispy prosciutto,
on a lemon crémeux 9

OUT OF THIS WORLD RAGU

Octopus ragu smoked low and slow,
parmesan polenta cream, sautéed broccoli
& sour cream 12

MIXED & TOSSED

WEST COAST CHICKEN SALAD

Mixed greens salad and crispy
chicken, with caramelized pistachios,
coconut flakes, sweet & sour
green apple and
avocado-mint dressing 10

QUINOA HUSTLE

Quinoa & crunchy kale salad,
caramelized pecans, orange,
pickled shallots, xynomyzithra cheese
and cherry dressing 11

BURRATA MEDLEY

Spicy beetroot - cherry tomato tartare
and baby arugula on smoked tomato
cream, with mozzarella burrata
and pickled salicornia 14

SALMON CANDY OF THE ORIENT

Smoked & candied salmon fillet
and baby spinach, with mango & carrot
pickles, crunchy wonton chips
and hoisin dressing 12

Assorted bread selection & dip 1.5 per person

CURTAIN CALL

CHOCOLATE BON-BON

Bitter chocolate half sphere
with a mango-passion fruit coulis filling,
espresso mousse, caramelized hazelnuts,
on a feuilletine crumble
& praline sauce 9

CHARLOTESVILLE CHEESECAKE

Allspice New York style
cheesecake on a pecan pie base,
with orange curd and
burnt butter sauce 8

COBBLER OF THE SEASON

Baked peaches and cherries with almond crumble,
accompanied by tonka mousse and salted caramel ice cream.

Flavor compositions vary seasonally

(40' preparation time)

For two persons 11 / For four persons 15

Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice).

All prices include VAT and all legal taxes. ~ The establishment is obliged to provide printed forms upon request for the registration of complaints.

All meat, fish, poultry and vegetables are fresh with the exception of poussin which are frozen. ~ Extra virgin olive oil is used in the preparation of salad dressings. ~ Sunflower oil is used for deep frying.

Liable towards health authorities: C. Bastias

WINE LIST

WHITE

TAKUN CHARDONNAY

Caliterra, Chile

Fresh, discretely floral
and citrusy

Glass 150ml 4.5 / Bottle 21

THE WOLFTRAP VIOGNIER (BLEND)

Boekenhoutskloof, South Africa

Rich peppery taste,
notes of white fruit

Bottle 29

CLOUDY BAY SAUVIGNON BLANC

Cloudy Bay, New Zealand

Pleasant acidity and intense
passion fruit & lime notes

Bottle 46

APLA (MALAGOUSIA BLEND)

Oenops, Greece

Intense aroma, peach, tropical fruits
and jasmin

Glass 150ml 7 / Bottle 24

SPY VALLEY GEWÜRZTRAMINER

Spy Valley, New Zealand

Soft, sweet notes
of exotic fruit

Bottle 32

KUNG FU GIRL RIESLING

Charles Smith, USA

Complex citrus notes &
a mineral mouthfeel

Bottle 38

ROSÉ

CRUDO NEGROAMARO (ORGANIC)

Mare Magnum, Italy

Crisp, with strawberry
and melon notes

Glass 150ml 4.5 / Bottle 21

APLA ROSE (XINOMAVRO BLEND)

Oenops, Greece

Rich notes of cherries
and tomatoes, lasting aftertaste

Bottle 24

LA VIE EN ROSE

Château Roubine, France

Peppery, with grapefruit
notes

Bottle 33

WINE LIST

RED

TAKUN CARMENERE

Caliterra, Chile

Discretely peppery,
with prune & berry notes

Glass 150ml 4.5 / Bottle 21

BROQUEL MALBEC

Trapiche, Argentina

Subtle aromas of tobacco
and black fruit notes

Bottle 29

SPY VALLEY PINOT NOIR

Spy Valley, New Zealand

Pleasant spiciness
with dark chocolate notes

Bottle 42

AYEHOROS (XINOMAVRO BLEND)

Dalamara Estate, Greece

Intense aromas of tomatoes, olives
and prunes, smooth body

Glass 150ml 7 / Bottle 24

PRIVATE SELECTION CAB. SAUVIGNON

Robert Mondavi, USA

Rich notes of wood
and vanilla

Bottle 33

CHOCOLATE BLOCK

Boekenhoutskloof, South Africa

Complex notes of clove, pepper
and red fruit

Bottle 58

SPARKLING

GANCIA PROSECCO

Gancia, Italy

Dry, with notes of
green apple

Glass 150ml 6 / Bottle 24

MARTINI MOSCATO D'ASTI

Martini, Italy

Fragrant, sweet
& fruity

Glass 150ml 7 / Bottle 29

*Our cellar is stocked
with selected premium labels from Greek and international vineyards, not included in the Wine List.*

Ask us for more information and availability.

AYEHOROS (XINOMAVRO BLEND)

Dalamara Estate, Greece

Intense aromas of tomatoes, olives
and prunes, smooth body

Glass 150ml 7 / Bottle 24