



BLU

STARTERS

SELECTION OF BREADS (per person)

Sourdough | Tomato-Olive Bread | Carob Bread | Semi-dried tomato butter | Extra Virgin Olive Oil

D | G | N

6,00

EXTRA BREAD

4,00

BIO-BEEF TARTARE

63°C Yolk | Egg & Lemon sauce | Pickled mustard seed | Onion biscuit | Bottarga

E | G | D | M U

23,00

SEA BASS "CRUDO"

Sea Bass fillet marinated in Tsipouro | Spicy Verjus | Chives emulsion

E | G | D | F

20,00

SEMI-CURED SCALLOPS

Radish | Yellow Beetroot | Orange | Lime-Ginger Sorbet | Sriracha-Kumquat

S | D | S E

24,00

GREENS PIE

Feta cheese | Seasonal greens | Kefir

D | G

16,00

SMOKED EGGPLANT

Onion compote | Florina Peppers | Tahini | Lemon | Dukkah

N | S E | S | M U | D | F

18,00

RAVIOLI

Pumpkin | Shrimp | Eel | Ginger | Herring eggs | Coconut

G | F | S | E | D | N

19,00

CALAMARI

Pistachio Romesco | Kale | Artichoke | Verbena | Furikake

S E | N | G | M U | F

30,00

SALADS

GREEK SALAD

Cherry Tomatoes | Fermented Peach | Xinomizithra
Carob Biscuit | Olives

D | G | N

20,00

GREEN SALAD

Mizuna | Feta | Pecan | Melon In Osmosis | Tamarind
Verbena | Multiseed cracker

D | G | N | S E | E

18,00

TO SHARE

BEETROOT

Tsimeni Olive Oil | Cured Tuna | Xygalo

F | D | E | M U

18,00

BEEF CHEEKS

Orzo | Smoked San Michali Gruyere P.D.O. from Syros | Xinomavro Wine | Oregano

D | G

32,00

LAMB FRICASSEE

Egg & Lemon Foam | Dill Oil | Lettuce

E | D

35,00

CHICKEN

Leek | Mushroom Flan | Parmesan Chips | Yeast Sauce

D | G | E | S

28,00

SHREDDED OXTAIL

Paccheri Pasta | Graviere Cream | Summer Truffle

D | G | E | S

30,00

CATCH OF THE DAY

Asparagus | Spinach | Wild Greens Foam | Ariani-Tahini Sauce

D | S | E | F

38,00

STRIP LOIN WAGYU

Strip Loin Wagyu BMS 6+ | Padrón peppers | Miso-butter sauce

D | G

94,00

LOBSTER PASTA (HALF)

Half Lobster | Bisque | Tomato | Boukovo | Basil | Sweet wine of Samos

C R | G | D

90,00

LOBSTER PASTA (WHOLE)

Half Lobster | Bisque | Tomato | Boukovo | Basil | Sweet wine of Samos

C R | G | D

160,00

JOSPER

GRILLED CUTS DRY AGED 30 DAYS+

PORTERHOUSE

850g+

GREEK VEAL 115,00 | SPANISH BLACK ANGUS 123,00

BONE-IN RIB-EYE

750g+

GREEK VEAL 101,00 | SPANISH BLACK ANGUS 109,00

T-BONE

800gr+

GREEK VEAL 104,00 | SPANISH BLACK ANGUS 112,00

NEW YORK

700g+

GREEK VEAL 91,00 | SPANISH BLACK ANGUS 98,00

TOMAHAWK

1000g+

SPANISH BLACK ANGUS 145,00

PREMIUM CUTS RUBIA GALLEGA DRY AGED 45 DAYS+

PORTERHOUSE

850g+

128,00

BONE-IN RIB-EYE

750g+

113,00

T-BONE

800g+

116,00

NEW YORK

700g+

98,00

SIDES & SAUCES

GRILLED ZUCCHINI

Mint-Lemon Oil | Saffron | Salmon Roe

12,00

POTATO MILLEFEUILLE

Smoked Mayonnaise | Fermented Ketchup

14,00

CHARCOAL-ROASTED CARROTS

NDUJA | Yoghurt | Citrus Sauce

12,00

FIRE-GRILLED GREENS CHIMICHURRI

5,00

BEARNAISE

6,00

DESSERTS

CAROB BROWNIE

Cocoa Nibs | Salted Caramel Ice Cream
Chocolate-Coffee Sauce | Pecans | Chocolate Foam

D I G I N | E I S

16,00

PAVLOVA

Passion Fruit Cream | Citrus Fruits | Verbena
Chocolate Yoghurt Soil | Hazelnuts

D I G I N | E

17,00

AEGINA PISTACHIO

Pistachio Cream | Goat's Milk Ice Cream | Forest Fruit Sauce
Hibiscus Meringue | Pistachio Sponge Cake

D I G I N | E

19,00

ICE CREAM

4,00 / SCOOP

SORBET

4,00 / SCOOP

ALLERGENS

D DAIRY
G GLUTEN
E EGG
F FISH
CR CRUSTACEANS

P PEANUT
S SOYA
N NUTS
MU MUSTARD
SE SESAME

LU LUPIN
CE CELERY
MO MOLLUSCS
SO2 SULFATE

Please let us know of any dietary requirements.

All prices are in € and include all applicable taxes. No service charge included.

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

Responsible for market law inspection: Ervis Giovaso