



• SALADS •

Greek Salad

cherry tomatoes, cucumber, Florina's pickled pepper, cherry tomato confit, olives, crouton, kritamo, myzithra

Green Salad

Strawberry vinaigrette, sour apple, cashews, raisins, crispy prosciutto

Arugula Salad

arugula, pomelo, caramelized peach, goat cheese, pasteli, fig balsamic

Capresse

tricolor cherry tomatoes, mini burrata, basil leaves, caper dressing, basil dressing

Sweet and sour shrimp salad

iceberg, shrimp, turmeric yogurt, pineapple, mango crispy tortilla

Green Salad Terroir

Fresh mixed baby salad, halloumi, pasteli, dates, balsamic dressing

• APPETIZERS •

Stuffed zucchini

rice, minced beef, herbs, egg-lemon sauce

Arancini Tabbouleh

oatmeal, mint, parsley, tomato, pepper, yogurt sauce

Marinated sea bass with baby spinach

Variety of mushrooms with Trikala sausage

pleurotus, portobello, shitake, agaricus, 2% yogurt, Trikala sausage

Octopus carpaccio

balsamic pearls, lemon pearls, fava beans, caper dressing, arugula

Moussaka patty

minced beef, eggplant, allumette potatoes, goat cheese sauce

Salmon Ceviche

rice leaf, apricot, chili pepper, orange juice



• PASTA & RISOTTO •

Orecchiette Terroir

Florina's pesto, sun-dried tomato, goat's cheese, fried onion

Spaghetti Terroir

feta cheese, eggplant, garlic, parsley, cherry tomatoes

Tortelloni

spinach with gorgonzola cream and croutons

Spinach Risotto

peas, spinach, basil, feta

Shrimp Linguine

shrimps, chili peppers, roasted tomato sauce

Risotto Guanciale

crispy guanciale, zucchini, caramelized peach, Louisa

Casarecce ala puttanesca

Naples sauce, cherry tomatoes, anchovies, capers, olive fillet

• MAIN COURSES •

Escalope tenderloin

tomato confit, sauce with feta, fregola

Chicken Ballotine

spinach, feta cheese, sun-dried tomato, mushroom puree

Coq au vin with mamalinga

rooster leg, cornmeal, caramelized onion

Swordfish skewer

fennel puree, lemon sauce

Buyurdi miller

tomato sauce, mizithra

Lamb chop

baby potatoes in roast sauce with herbs

Beef steak

white basil sauce, grilled asparagus

Jack Daniel's Pork Ribs

aromatic mashed potatoes, apple sauce



• JOHN STONE BEEF • DRY AGED

Flap Black Angus New Zealand

250gr

corn, baby gem, wine sauce

Fillet Black Angus Argentina

200gr

corn, baby gem, wine sauce

Hanging tender

200gr

corn, baby gem, wine sauce

Rib Eye Black Angus New Zealand

250gr

corn, baby gem, wine sauce

Tomahawk Beef Dry Aged John Stone Ireland

1,2kg

corn, baby gem, wine sauce





• KIDS MENU •

Pasta Napolitana

Pasta Bolognese

Mini Burger

Pizza margarita

with mozzarella , tomato and basil

Handmade chicken bites

• DESSERTS •

Armenonville

Babas

Pavlova pina colada

Chocolate raspberry

Cheesecake

Terroir pudding

In case of allergies or special dietary preferences, please let us know.

Menu curated by Chef Lykidis Yiannis

Menu is served: 13:00 - 00:00

All dairy products are "OLYMPOS".
In salads we use extra virgin olive oil and in the fryer sunflower oil.
The meats are fresh and prepared to order especially for you.

Anspection responsible: Alexandros Kyriakis - The consumer is not obligated to pay, if the notice of payment is not received (receipt - invoice).