

VIEW

DRY AGING NEXT LEVEL

BAR



GRILL

RESTAURANT

APPETIZERS - SALADS - PASTA VEGGI & VEGAN

DRY AGED SALMON TROUT CARPACCIO

A NEW FOR THE GASTRONOMY, MATURED FOR 21 TO 28 DAYS IN OUR OWN DRY AGER.
MATURATION ADDS NEW, INTENSE FLAVORS AND THE TEXTURE BECOMES SILKY-SOFT.
JURAQUELL FROM WELLHEIM | REGIONAL SUSTAINABLE | ALWAYS FRESH **20**

SOUS VIDE OCTOPUS

DUE TO THE VACUUM SEALED BAGS AND LOW COOKING TEMPERATURES THE AROMAS AND TASTE ARE FULLY PRESERVED WHEN COOKING SOUS-VIDE. VITAMINS AND NUTRIENTS ARE NOT LOST, COOKED FOR 6 HOURS.
SLICED | CARROTS | PEPPER | HERBS **20**

WAGYU ORIGINAL FROM JAPAN RIB EYE A5 HIGHEST MEAT QUALITY LEVEL

AN OVERWHELMING EXPERIENCE THAT APPEALS TO YOUR SENSES! SO DELICATE IT MELT IN YOUR TONGUE.
MILD TEXTURE | RICH, SWEET AROMA DUE TO THE HIGH FAT CONTENT PER **100GR 42**

DRY AGED BEEF CARPACCIO

FROM THE CENTER OF THE FILLET CHATEAUBRIAND | FETA CHEESE CRUMBLES | GREEK OLIVE OIL | CAPERS **20**

DRY AGED BEEF TARTAR

A VERY SPECIAL HIGH-QUALITY TYPE OF DRY-AGED GROUND BEEF,
FROM THE CENTER OF THE FILLET CHATEAUBRIAND WITH HOMEMADE SPICE MIXTURE **20**

BURRATA DI BUFALA

BUFFALO MILK | CREAMY SOFT CORE | FLAVOR INTENSE | PESTO ROSSO DI POMODORO | **VEGGI 13**

FETA CHEESE & OLIVES

COCKTAIL TOMATOES | CAPERS | GREEK OLIVE OIL | **VEGGI 11.5**

FETA FROM THE OVEN

REFINED WITH COCKTAIL TOMATOES, SNACK PEPPERS, ZUCCHINI, GREEK GARLIC OLIVE OIL
AND PESTO ROSSO DI POMODORO | **VEGGI 11.5**

GRILLED HALOUMI

MADE OF GOAT, SHEEP AND COW MILK | FIG SPREAD | **VEGGI 11.5**
GRILLED PEPPERONI GREEK GARLIC OLIVE OIL WITH HOMEMADE SPICE MIXTURE | ZATSIKI | **VEGGI 10**

GRILLED VEGETABLES

SNACK PEPPERS | ZUCCHINI | GREEK GARLIC OLIVE OIL WITH HOMEMADE SPICE MIXTURE | BALSAMIC | **VEGAN 10**

SALAD MEDITERRANEAN

MIXED LEAF SALAD WITH BLUEBERRIES, MANDARINES, GRAPES, COCKTAIL TOMATOES, OLIVES, CUCUMBERS,
FETA CRUCES AND BALSAMICO OLIVE OIL DRESSING | **VEGGI 12**
WITH ARGENTINIAN WILD SHRIMP EXTRA CHARGE **12**
WITH CHICKEN BREAST FILLET FROM FRANCE EXTRA CHARGE **8**
WITH GRILLED CALAMARIS EXTRA CHARGE **8**

PASTA

TAGLIATELLE WITH SPINACH | TOMATO VEGETABLE SAUCE | GRATED PARMESAN | **VEGGI 14**
KRITHARAKI NOODLES | RICE SHAPED PASTA | TOMATO VEGETABLE SAUCE | FETA CHEESE CRUCES | **VEGGI 14**
WITH ARGENTINE WILD SHRIMP EXTRA CHARGE **12**
WITH CHICKEN BREAST FILLET FROM FRANCE EXTRA CHARGE **8**
WITH GRILLED CALAMARIS EXTRA CHARGE **8**

VEGAN PLATE

SNACK PEPPERS | ZUCCHINI | GREEK GARLIC OLIVE OIL WITH HOMEMADE SPICE MIXTURE | BAKED POTATOES
RICE IN VEGETABLE SAUCE | MUSTARD DIP | **VEGAN 18**

VIEW SPECIALS - GRILLED FISH

DRY AGED TUNA STEAK

A NEW FOR THE GASTRONOMY, MATURED IN OUR OWN DRY AGER.
MATURATION ADDS NEW, INTENSE FLAVORS AND THE TEXTURE BECOMES SILKY-SOFT.
WITH A SLIGHTLY CRISPY EDGE | BACK POTATOES | VEAL JUS REFINED WITH PORT WINE | GREEN SALAD **32**

ARGENTINE WILD SHRIMP

GRILLED IN THE SHELL FOR MORE JUICY HEADLESS, PRE-CUT FOR EASIER CONSUMPTION.
BACK POTATOES | GARLIC OLIVE OIL WITH HOMEMADE SPICE MIXTURE | GREEN SALAD **28**

SALMON TROUT FILLET FROM JURAQUELL FROM WELLHEIM

RICE IN VEGETABLE SAUCE | MUSTARD DIP REFINED WITH CRETAN FOREST THYME HONEY | GREEN SALAD **25**

KALAMARI

RICE IN VEGETABLE SAUCE | GARLIC OLIVE OIL WITH HOMEMADE SPICE MIXTURE | GREEN SALAD **24**

VIEW SPECIALS - GRILLED MEAT

NEW ZEALAND LAMB FILLETS

FROM THE DELICATE CENTERPIECE | HARDLY FAT CONTENT | SPECIAL DELICATE
RICE IN VEGETABLE SAUCE | GARLIC OLIVE OIL WITH HOMEMADE SPICE MIXTURE | GREEN SALAD **28**

NEW ZEALAND RACK OF LAMB

SLICED | SAVOURY TASTE | SWEET POTATO PUREE | PESTO ROSSO DI POMODORO | GREEN SALAD **33**

STUFFED DRY AGED GROUND BEEF STEAK

FILLED WITH FETA | RICE IN VEGETABLE SAUCE
MUSTARD DIP REFINED WITH CRETAN FOREST THYME HONEY | GREEN SALAD **22**

SPANISH PORK

TILLET ON A SKEWER | NUTTY AROMA | VERY TENDER | RICE IN VEGETABLE SAUCE | ZATSIKI | GREEN SALAD **24**

DRY AGED BIG BURGER

FOCACCIA BURGER BUN (WITH DRIED TOMATOES AND OLIVE OIL, SPRINKLED WITH ROSEMARY)
DRY AGED GROUND BEEF STEAK 250GR | BARBEQUE SAUCE | SEMI-DRIED TOMATOES | FETA CHEESE CRUMBLES
GREEN SALAD | SWEET POTATO FRIES | MUSTARD DIP REFINED WITH CRETAN FOREST THYME HONEY **22**

CHICKEN BREAST FILLET FROM FRANCE

FREE RANGE | FEEDING WITHOUT GENETIC ENGINEERING | RICE IN VEGETABLE SAUCE | MUSTARD DIP REFINED
WITH CRETAN FOREST THYME HONEY | GREEN SALAD **22**

LOW CARB DRY AGED GROUND BEEF STEAK

SNACK PEPPERS | ZUCCHINI | GREEN SALAD | MUSTARD DIP REFINED WITH CRETAN FOREST THYME HONEY **22**

VIEW TIP

SALT-MOSS-AGED TAGLIATA DI MANZO FROM THE GRILL

DRY AGED IRISH BEEF RUMP STEAK SALT-MOSS-AGEING PROCESS
250GR WITHOUT FAT RIM | CUT IN SLICES ON A BED OF SWEET POTATO MASH
PESTO ROSSO DI POMODORO | GRATED PARMESAN | GREEN SALAD **34**

DRY AGED BEEF TARTAR

A VERY SPECIAL HIGH-QUALITY TYPE OF DRY-AGED GROUND BEEF. 150GR FROM THE CENTERPIECE OF THE
FILLET CHATEAUBRIAND WITH HOMEMADE SPICE MIXTURE | SWEET POTATO FRIES | GREEN SALAD **26**

SOUS VIDE OCTOPUS PREMIUM FROM THE GRILL

DUE TO THE VACUUM SEALED BAGS AND LOW COOKING TEMPERATURES THE AROMAS
AND TASTE ARE FULLY PRESERVED WHEN COOKING SOUS-VIDE.
VITAMINS AND NUTRIENTS ARE NOT LOST, COOKED FOR 6 HOURS.
150GR OCTOPUS | GARLIC OLIVE OIL WITH HOMEMADE SPICE MIXTURE | PITA BREAD | GREEN SALAD **30**

GRILL PLEASURE

OUR MAIN FOCUS IS ON GRILLING!
THIS TYPE OF PREPARATION COMBINS HEALTHY WITH TASTY!

WE SERVE OUR STEAKS AS STANDARD WITH:

BACK POTATOES WITH SEA SALT AND ORGANIC OREGANO OR RICE IN VEGETABLE SAUCE.
PLUS GREEN SALAD AND GARLIC OLIVE OIL WITH HOMEMADE SPICE MIXTURE

ALL STEAKS AS SURF & TURF WITH ARGENTINE WILD SHRIMP EXTRA CHARGE 9
ALL STEAKS AS SURF & TURF WITH SOUS VIDE OCTOPUS PREMIUM EXTRA CHARGE 13.5

STEAKS

EXTREMELY DRY AGED BEEF PREMIUM 70 DAYS
AN EXCLUSIVITY OF OUR RESTAURANT, MATURED FOR 70 DAYS IN OUR OWN DRY AGER.

EXTREMELY DRY AGED BEEF RUMP STEAK PREMIUM 70 DAYS
PARTICULARLY FLAVABLE | AROMATIC | VERY DELICATE | WITHOUT FAT RIM 300GR. 54 250GR. 45

EXTREMELY DRY AGED BEEF RIB EYE PREMIUM 70 DAYS
STRONG MARBLED | VERY JUICY | VERY TENDER 300GR. 56 250GR. 47

EXTREMELY DRY AGED BEEF FILLET Tournedos-Mignon PREMIUM 70 DAYS
PARTICULARLY TENDER | VERY DELICATE | LITTLE MARBLED | HARDLY FAT CONTENT 250GR. 50

DRY AGED BEEF FILLET CHATEAUBRIAND 28 DAYS
FROM THE CENTERPIECE OF THE FILLET | VERY DELICATE | LITTLE MARBLED | HARDLY FAT CONTENT 250GR. 34.5

DRY AGED BEEF PORTERHOUSE 42 DAYS
RUMP STEAK ON THE BONE | INCLUDING FILLET PER 100GR. 9

DRY AGED IRISH BEEF RIB EYE SALT-MOSS-AGED 28 DAYS
STRONG MARBLED | VERY JUICY 350GR. 56 300GR. 48 250GR. 40

DRY AGED IRISH BEEF RUMP STEAK SALT-MOSS-AGED 28 DAYS
LEAN | VERY FINE TASTE 350GR. 44 300GR. 38 250GR. 32

DRY AGED IRISH BEEF TOMAHAWK SALT-MOSS-AGED 28 DAYS
RIB EYE ON THE LONG BONE | PARTICULARLY JUICY PER 100GR. 9

EXTRA SIDE DISHES, SAUCES & DIPS

PITA BREAD 3 GARLIC BAGUETTE 6 SWEET POTATO PUREE 6
KRITHARAKI NOODLES RICE SHAPED PASTA IN TOMATO VEGETABLE SAUCE 5
RICE IN VEGETABLE SAUCE 5 VEGETABLE SNACK PEPPERS & ZUCCHINI 6
BACK POTATOES WITH SEA SALT AND ORGANIC OREGANO 5

VEAL JUS REFINED WITH PORT WINE 5
GARLIC OLIVE OIL WITH HOMEMADE SPICE MIXTURE 3
MUSTARD DIP REFINED WITH CRETAN FOREST THYME HONEY 3
ZAZIKI YOGURT DIP WITH CUCUMBERS AND GARLIC 6

WE USE OLIVE OIL ONLY FROM GREECE!

THE OLIVE TREE HAS BEEN CULTIVATED AND HONORED IN GREECE FOR EVERY TIME.
THE CLIMATE CONDITIONS AND THE SOIL CONDITIONS PROVIDE THE OPTIMAL CONDITIONS
FOR THE GROWTH OF THE OLIVE TREE.
GREEK OLIVE OIL CONTAINS, AMONG OTHER THINGS, APPROX. 77% UNSATURATED FATTY ACIDS, PROVIDES THE
BODY WITH VITAMIN A AND E, IS SALT AND CHOLESTEROL FREE AND SO THE HEALTHEST COOKING FAT.
IT IS EXTREMELY PLEASANT AND VERY FINE IN TASTE.

DESSERTS & COFFEE

GALAKTOBOUREKO SEMENATION PUDDING IN PUFF PASTRY WITH VANILLA ICE CREAM 9

ORGANIC YOGURT SERVED IN A GLASS WITH FRUITS, CRETAN FOREST THYME HONEY AND WALNUTS 9

MOUSSE AU CHOCOLAT HANDMADE WITH BELGIAN CHOCOLATE IN A GLASS SERVED WITH FRUITS 9

ESPRESSO 2.5

CUP OF COFFEE 3.5

CAPPUCCINO 4

LATTE MACCHIATO 4