

OWNC

Lunch



## APPETIZER

**Bread**, marinated olives and olive oil

**Edamame**, young tender soy beans with sea salt

**Eggplant miso**, smoked feta with roasted red peppers and chili oil

**Gyoza with zucchini**, mint and feta

**Saganaki with haloumi**, chili marmalade and lemon confit

**Greek style meatballs**, with smoked eggplant and grilled pita

**Grilled Octopus**, red lentils with green curry, basil and arugula

**Beef Tataki** with pita and salsa

**Beef skewers** with yuzu kosho and sisho chimutsuri (4pcs)

## SALAD

**Greek salad**, tomato, radish, cucumber, olives, roasted peppers, pickled onion, capers, toasted country bread, goat cheese, extra virgin olive oil and aged balsamic

**Super food salad**, quinoa, avocado, cherry tomato, goji berry, carrot, ginger, pistachios, chia and lemon vinaigrette

**Green salad with prawns**, avocado and soy dressing

**Grilled mushroom salad**, gem lettuce, seaweed, fennel, and yuzu dressing



## RAW BAR

**Tacos with king crab**, avocado, yuzu and chili marmalade (2pc)

**Sea bass carpaccio**, passion fruit, sea urchin, chili and shiso

**Sea urchin "ahinosalata"**, extra virgin olive oil, lemon and grilled bread

**Beef carpaccio**, aged parmesan and fresh truffle

**Tacos with tuna**, avocado, yuzu, fresh washabi, aged soy sauce

**Yellowtail ceviche**, fennel, tomato, cucumber, onion, tarama

## SUSHI BAR

**Inside out roll with king crab**, avocado, cucumber, jalapeno mayo (8pc)

**Salmon tartar** and fresh truffle served on crispy warm sushi roll with shiso  
and pickled carrot (5pc)

**Shrimp tempura roll**, avocado, cucumber, spicy mayo and tobiko (5pc)

**Spider roll with soft-shell crab**, avocado, cucumber, yuzu kosho mayo and tobiko (5pc)

**Veggies roll with shiso**, avocado, mushroom, cucumber and pickled carrot (8pc)

**Avocado inside out roll**, tuna tartar (8pc)



## MAIN COURSES

**Aged Rib-Eye** with thyme jus

**Organic salmon fillet** with olive oil / lemon / dill

**Sea bass fillet** with yuzu dressing

**Free range chicken breast** tamarind jus

**Freshly ground Black Angus burger**, served in toasted brioche and french fries  
toppings €2 each : fried egg / cheese / bacon / blue cheese

**Crispy** chicken burger with guacamole, jalapeno mayo,  
tonkatsu sauce and french fries

**Open face sandwich with smoked salmon**, feta cheese, dill, lemon zest,  
smashed avocado and capers

**Local whole fish** (served with two sides)

**Lobster**

**King crab**

### sides

charred broccoli

roasted spiced carrots

baby potatoes with thyme

mashed potatoes

steamed vegetables



## DESSERTS

**White chocolate**, thyme, lemon, tapioka and chamomile ice cream

**Roasted pineapple chocolate cake**, passion fruit, cashews and coconut sorbet

**Crispy meringue**, lemon curd, almond crumble and blueberries

**Chocolate fondant**, tonka ice cream and caramel

**Spiced chocolate cremeux**, warm caramel, crispy filo, pistachio,  
vanilla ice cream and cocoa nibs

**Seasonal fruit platter**

**Homemade ice cream**

Vanilla, Milk Chocolate, Chamomile, Tonka

**Homemade sorbet**

Mango / Passion Fruit, Bitter Chocolate, Coconut, Almond, Raspberry