

## Mezze

Your waiter will offer you a variety of freshly made salads	21/25
Balkan Bread with olive oil and Balsamic Vinegar	19

## Fish

Baked Blue Bream seasoned with rosemary and olive oil along endive & Jerusalem artichoke flakes	115
Filleted Blue Bream served on red rice, pineapple & chili butter	115
Filleted Croaker served with yellow lentils, and mash potatoes	115
Jaffa school of fish (upon the daily catch) served with grapes & bulgur salad	88
Filleted Sea Bass served with our gnocchi, eggplant and cashew in cured lemon butter & coriander	129
Fillet of tuna in carrot and ginger sauce	140
Chunks of Fillet of Grouper on mashed blue potato & shallot flakes	140

## Seafood

Sharing Seafood: mussels, shrimp and crabs, sweet potato and grilled pineapple in a coconut milk sauce with lemon grass, ginger and curry paste	185
Shrimp, calamari with navy beans, chipotle, goat cheese in Barbary fig sauce	115
Scallop and shrimp on kale and applesauce, topped with asparagus, and bottarga crumbs	115
Sautéed Shrimp served with our gnocchi, baby spinach leaves and crab creamy sauce	115
Fried Calamari with Asian sauce & Vietnamese cucumbers salad	79
Roasted Whole Calamari (Squid), served with Chimichurri, cherry tomato and Feta cheese	87
Mussels with mini beetroot on farmer bread toast with Gruyere	95
Mixxxed Seafood in a black cast-iron pot	125

## Meats

Fillet of beef in red wine sauce, served with artichoke hearts & champignon mushrooms tossed	145
Braised spring chicken marinated in cured lemon and thyme, served with BBQ sauce and potatoes with pears Chimichurri	75
Lamb Osso Buco served with baked potatoes and a stew of raisins, chestnuts and shallots	110

## Ever changing

Hearts of Lettuce & kale, Petite Gilboa cheese in apple vinaigrette	49
Asian salad: spinach, snow peas, avocado and Wakame seaweed	49

Optimistic breakfast: daily 09:00 to 11:45

## COCKTAILS glass / carafe

Cold Sangria: White Lillet, Tanqueray Gin, melon, cucumber	42/90
Our famous Frozen Lemon Margarita	42
Bitter passion: Campari, red grapefruit, passion flower	45/92
Vitamin C: Ketel 1 citron, Tanqueray Gin, orange juice, rosemary	45/92
Summer Rumba partner: Plantation Rum, Espolon Tequila, Martini Bianco, Basil	45/92
Moscow Mule on Grey Goose: Grey Goose Vodka, almonds juice, Ginger Beer	45/92
I-Calvados: Calvados, Martini Bianco, white wine, lemongrass, ginger	45/92
Anarchist in Exarcheia: Ouzu 12, Pomegranate Juice, Dry Curaçao, basil	42/90
I'm not your toy: Tanqueray Gin, passion fruit, rosemary, kiwi	45/92

## sparkling cocktails by the glass

Lychee Cava	39	Aperol Spritz	39
AgadooDo-Champagne fruits rouges	70	French 75-Champagne, Gin	70

## white and pink summer glass / carafe

Champagne Taittinger, Brut Reserve	70	White Franc, Tulip 17	43/91
Chablis, Saint Claire Brocard 16	46/99	Rosé, Flam 17	45/95
D vs G, 5 stones Vineyards 16	42/92	Rosé Blue C, Covenant 17	44/93
Riesling, Sphera 17	46/96	Rosé, Shvo Vineyards 17	42/8

## Beer Beer Beer

<b>Draft Beer</b>	1/3-1/2	<b>Boutique Beer</b>	Bottle
Stella Artois	28/33	Malka Blond	31
Weihenstephan	28/33	Malka Red	31
Hoegaarden	28/33	Shapiro pale ale	30
Tuborg	25/29	Shapiro wheat beer	30