

## SALADS

---

### MR. STEPHANOS SALAD

Green salad with parmesan, mushrooms, raisins, roasted trahana & balsamic vinaigrette

### GREEK SALAD

Traditional greek salad with tomato with cucumber, olives, onion pickles, parsley, feta & olive oil rusks

### CHICKEN SALAD

Salad with chicken, quinoa, corn, broccoli, almond fillet & sauce with mustard seeds

### PANZANELLA

Salad with cherry tomatoes, fresh mozzarella, arugula, arugula pesto, carob rusks, pear & balsamic cream

## APPETIZERS..

---

TRADITIONAL SPICY CHEESE DIP  
IN A CRISPY TORTILLA

TRADITIONAL TZATZIKI

POTATO SALAD WITH JOUMAGIA  
SAUSAGE FROM SERRES

OLIVE-OIL CHEESE (LADOTYRI) FROM  
MYTILENE  
AROMATIC GRAVIERA FROM LESVOS  
(SERVED WITH OLIVE CHUTNEY)

ROASTED VEGETABLES WITH KATIKI  
DOMOKOU

CRISPY CHEESE STICKS WITH  
TODAY'S CHUTNEY

CRISPY ROLLS WITH SPINACH RICE  
& YOGURT SAUCE

"SHAKSHUKA" EGGS WITH FETA,  
TOMATOES & SPICES

SEASONAL MUSHROOM JUVETSI WITH  
GRAVIERA CHEESE FROM AGRA LESVOS

POTATO GNOCCHI WITH PUMPKIN, LEEK,  
PROSCIUTTO & PARMESAN CREAM

## OUR RECOMMENDATIONS

---

BEEF CARPACCIO

BEEF TARTARE

BEEF LIVER TAGLIATA WITH MYTILENE  
EXTRA OLIVE OIL & AROMATIC SALT  
FROM KALLONI

GRANDMA'S MEATBALLS WITH RICE,  
TOMATO SAUCE & FETA

SMOKED BEEF TONGUE WITH TARAMA &  
PICKLE RELISH, CRITAMO & CHERRY  
TOMATO CONFIT

"LAMP PASTA"  
CARBONARA WITH LOCAL LAMP FILLET &  
MIZITHRA CHEESE FROM LESVOS

CHICKEN FILLET WITH MARINATED  
VEGETABLES, CARROT CREAM  
& CHIMICHURRI SAUCE

## MEAT DISHES

(served with fresh fries)

### BEEF BURGER

(mix beef and pork mince)

### PORK KOTOSOUVLI (KEBAB)

### CHICKEN KOTOSOUVLI (KEBAB)

### PORK NECK CHOPS

(marinated with bbq sauce & smoked beer)

### PORK TOMAHAWK (700gr.)

### LAMB CHOPS (500gr.)

(Ask us about our lamp chops, aged in our chamber)

### BEEF RIB-EYE STEAK (I.000gr.)

## DRY AGED MEAT

### 40-DAY DRY-AGED BEEF

### RIB-EYE STEAK (I.000gr.)

### 40-DAY DRY-AGED BLACK ANGUS

### TOMAHAWK (I.300gr.)

### 40-DAY DRY-AGED BLACK ANGUS

### T-BONE (I.000gr.)

## PREMIUM MEAT DISHES

### TOMAHAWK STEAK (I.500gr.)

(Greek Product)

### T-BONE STEAK (I.000gr.)

(Greek Product)

-Ask us about milk-fed T-BONE STEAK

(500-700gr.)-

### Inside Skirt Black Angus (300gr.)

### Beef Tenderloin (300gr.)

-Try it with Pepper Sauce-

### Flank Steak Black Angus (350gr.)

### Argentinian Black Angus Picanha

(350gr.)

### Uruguayan Black Angus Rib-Eye

(350gr.)

### Rib-Eye Australian Wagyu, BMS +8-9

(250gr.)

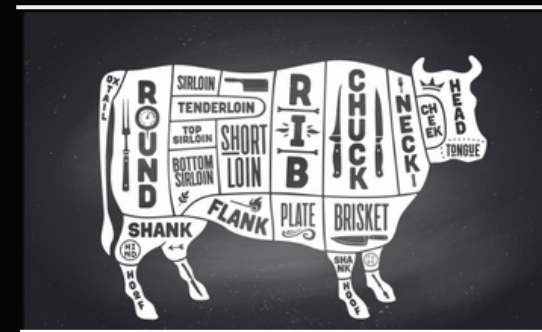
## SIDES

French Fries

Mashed Sweet Patatoes



*«Κάθε μέρα μαγειρεύουμε για εσάς με τον ίδιο ακριβώς τρόπο που μαγειρεύουμε για εμάς και τους δικούς μας ανθρώπους»*



BEEF CUTS

WWW.KYRSTEFANOS.GR