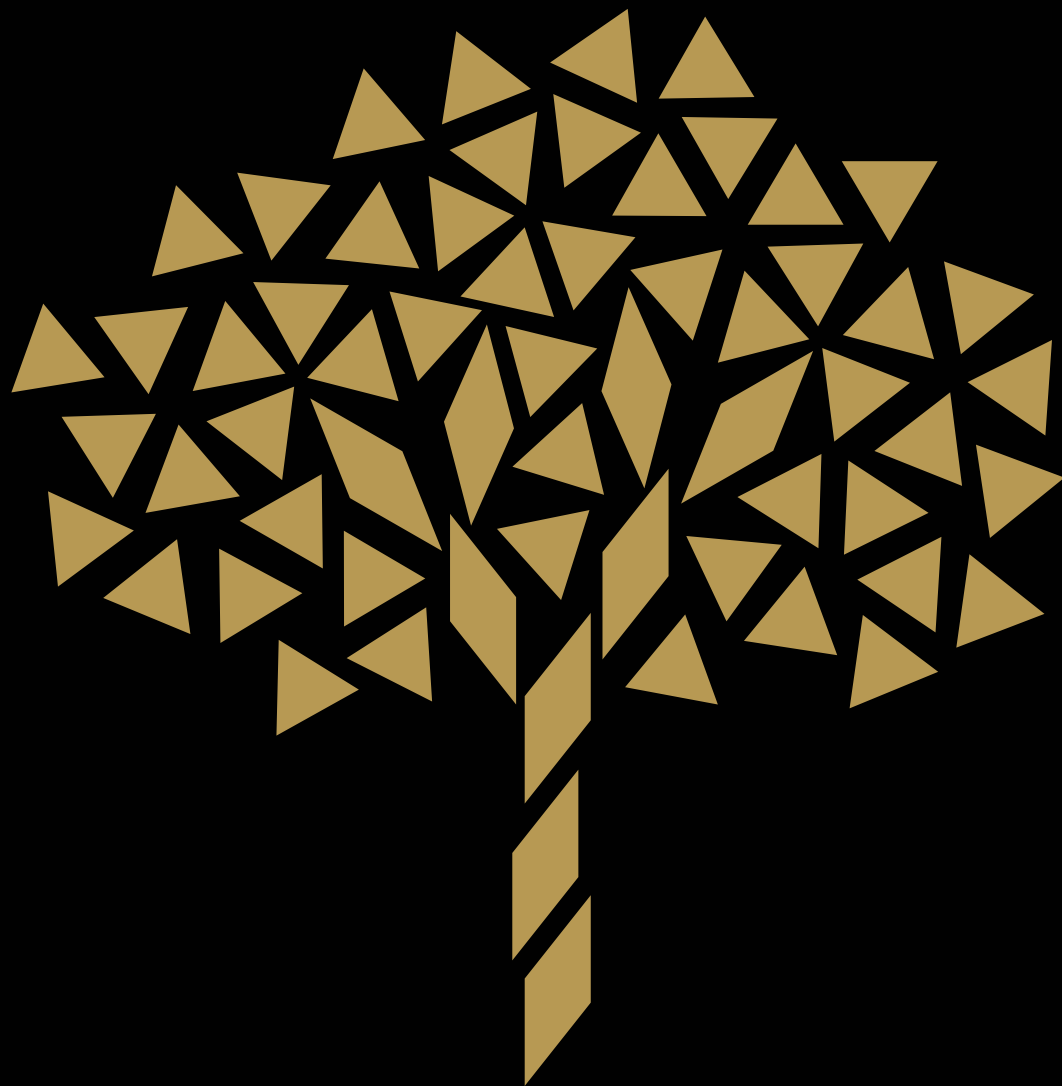




**BLENDS**  
MIX & MATCH



# MENU

With the desire to welcome our visitors into a world of culinary pleasure we created, with love, our Blends menu.

We tailor make our menu according to the changing seasons and the versatile tastes of our fresh ingredients mixed together to pursuit only the best cuisine in which our teams philosophy stands for.

We thrive to offer you extraordinary culinary experiences, presented in the most unique way, counterbalancing between the old and the new. The satisfied smiles on the faces of each guest gives us great gratitude as we strive to leave every guest with an amazing experience produced not only by our flavorsome foods and beverages but by our energetic and welcoming ambiance.

by Constantinos Lolos

**Our menu  
online**



SCAN ME

[www.blends.menu](http://www.blends.menu)

## Bites

<b>Cheese pies</b> ✓	€ 11
Kasseri cheese in phyllo and Florina peppers chutney	
<b>“Shrimps Gyoza”</b>	8.5
Soya sauce flavored with sweet chili	
<b>“Choux” Burgers</b>	14.5
Black angus meat, Coleslaw and cheddar	
<b>Shrimps</b>	13.6
In bread-crambs in spicy sauce	
<b>Mini Tortillas</b>	11.5
Chicken panne, Home made “teriyaki sauce” vegetables	
<b>Brie Tempura</b> ✓	9
Fried tempura with maraschino cherries	

## Pizza

<b>Margarita</b> ✓	10.5
Tomatoe sauce, Fresh mozzarella, Basil	
<b>Prosciutto crudo</b>	12
Tomatoe sauce, Fresh mozzarella, Prosciutto crudo, Wild rocket	
<b>Diavola</b> 🍷	12.3
Tomatoe sauce, Salami “ventricina”, Fresh mozzarella	
<b>Tartufata</b> ✓	15.5
Truffle cream, Shimegi mushrooms, Fresh mozzarella, Tallegio cream, Crispy parmesan	
<b>Carbonara</b>	15
“Cuaniale stagionato”, Carbonara cream, Fresh mozzarella, Egg yolk	
<b>Mortadella al pistacchio</b>	17
Gorgonzola cream, Pesto, Fresh mozzarella, “Aegina” pistachios, Bocconcini, Mortadella “san petrino”	
<b>Calzone Nutella</b> ✓	9.6
Mascarpone cheese, Nutella	

## Cheeses & Cold cuts Varieties

<b>Cheeses</b> ✓	16
<b>Cold cuts</b>	16.5
<b>Cheese &amp; cold cuts</b>	22.5
<b>Premium Cheese &amp; cold cuts</b>	
Please ask the waiter for availability.	

FRANCE  1743

**MOËT & CHANDON**  
CHAMPAGNE

 GLUTEN FREE  SF SUGAR FREE  VEGETARIAN  VEGAN  SPICY

THE STORE HAS A LIST OF ALLERGENIC INGREDIENTS IN OUR PRODUCTS AS DESCRIBED IN ANNEX II OF REGULATION 1169/2011. IF YOU ARE ALLERGIC TO ANY INGREDIENT, PLEASE CONTACT OUR STAFF FOR MORE INFORMATION. CONSUMER IS NOT OBLIGED TO PAY OF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT-INVOICE). THE STORE IS OBLIGED TO HAVE COMPLAINT FORMS AVAILABLE TO CUSTOMERS IN THE SPECIAL CASE BY THE EXIT. L'ETABLISSEMENT EST TENU DE DISPOSER DES FORMULAIRES DE PLAINTES POUR LES DIENTS DANS UNE CAISSE SPECIALE PRES DE LA SORTIE. DAS GESCHÄFT IST VERPFLICHTET BESCHWERDEFORMULARE FÜR DIE KUNDEN AN BESONDERER STELL AM AUSGANG ZUS VERFÜGUNG NÄHE DER EXIT.  
FROZEN PRODUCTS: SHRIMPS, SMOKED SALMON, GNOCCHI, SPAGETTI A LA CITHARA, RAVIOLI, TAGLIOLINI, BAN & ROLL BREAD. THE PRICES INCLUDE ALL TAXES. THE STORE RESERVES THE RIGHT TO CHANGE ITS PRICES WITHOUT NOTICE.  
MARKET REGULATOR: VAXEVANAKIS PANAGIOTIS  
PLEASE INFORM YOUR WAITER FOR ALLERGIES

<b>Beef Carpaccio</b> ☒	€ 19
Parmesan cream, garlic puree, Spring onions	
<b>Black Angus tartar</b>	24
Marinade, Truffle paste, Crispy egg, Salad	
<b>Tuna tartar</b> ☒	19
Avocado, Lemon gel, Micro leaves	

<b>Caesar</b>	15.5
Iceberg, bacon, chicken, parmesan, croutons, caesar dressing	

<b>Colored Bio Quinoa</b> ☒	
Vegetables, guacamole, mango, pomegranate, soy & lime vinaigrette	
<b>Plain</b> ✓	11.5
<b>Chicken</b>	14.9
<b>Smoked salmon</b>	17.5

<b>Risotto</b> ☒ ✓	17
Wild mushrooms with truffle bolognaise	

<b>Beef fillets</b> ☒	26
Mashed potatoes, brown mushroom sauce	

<b>Cheeks “Iberico”</b> ☒	22
Fricassee with stamagathi, Egglemon sauce	

<b>Prawns</b>	23
Orzo Pasta, Aromatic butter, Lemon zest	

## Josper

<b>Chicken Fillets</b> ☒	14
<b>Half Chicken</b> 500yp ☒	15
<b>Tuna Fillet 230gr</b> ☒	24
<b>Turkey “Bifteki”</b>	14.5
<b>Black Angus “Bifteki”</b> ☒	15.5
<b>Black Angus burger</b>	16
Brioche, tartar sause, Iceberg, tomato, cheddar, bacon, french fries	
<b>Rib-eye</b>	
<b>Black Angus 300gr</b> ☒	46

<b>Pavlova Sphere</b> ☒	8.5
White chocolate “namelaka”, strawberries, sorbet strawberry	

<b>Fondant</b> ☒	8.5
Black chocolate melted cake, vanilla ice cream	

## Starters

<b>Beetroot</b> ☒ ✓	€ 12.5
Baked, Salad with yogurt, Walnut pesto, Goat cheese, Balsamic & honey vinegrette	
<b>Mushrooms</b> ☒ ✓	14
White mushrooms carpaccio, Grilled Pleurotus, Garlic mayonnaise, Fresh herbs, Truffle vinaigrette	

## Salads

<b>Dakos</b> ✓	12.5
Barley nut, cherry tomatoes, sour ricotta, tomato sorbet, olive powder	

<b>Burrata</b> ✓	14.5
Buffalo, Colorful cherry tomatoes, Basil oil	

<b>Green</b> ☒ ✓	13
Seasonal fruit, almonds, goat cheese, white wine dressing	

## Main Courses

<b>Ravioli</b> ✓	14.5
With ricotta cheese, tomato sauce, Mozzarella bocconcini	

<b>Carbonara</b>	15.5
a la “chitara”	

<b>Pork Shank</b> ☒	22
“suvite” 14hours, with beer & honey, mini potatoes, Demi-glass	

<b>Salmon Pot-au-fe</b> ☒	21
Roots vegetables, truffle soup	

## Special cuts

<b>Aged Steak</b> ☒	
Greece	
<b>Iberico Chop</b> ☒	
Spain	
<b>Beef fillet Black angus</b> ☒	
Uruguay	
<b>Tomahawk Beef</b> ☒	
Australia	
<b>Kobe beef</b> ☒	
Japan (Upon request)	

Please ask for availability & prices

\*Meats are weighed raw.

## Desserts ✓

<b>Milk pie</b>	7
Cream, crispy phyllo, anglaise sauce, cinnamon ice-cream	

<b>Choco-bar</b> ☒	8
Brownies, milk chocolate cream, salted caramel sauce, praline ice cream	

<b>Haloumi</b> ☒ ✓	€ 13
Hummus, mushrooms in soya, ginger & balsamic, almonds	

<b>Mousaka panne</b>	14
Beef mincet meat, Metsovone cheese cream, potatoes chips	

<b>Pumpkin soup</b> ☒ ✓	9
Chestnut panna cotta, Pumpkin oil	

<b>Sfakiani</b> ✓	14
Pie with cheese, stamagathi, salad leaves, green apple, herbs, pomegranate, poppy seed dressing	

<b>Niçoise</b> ☒	16.9
Tuna “Tataki”, potatoes, olives, french beans, cherry tomatoes, anchovy, avocado, soft egg, soya & lime dressing	

<b>Home made Nioki</b>	15
Potato, Sage Cream, Jamon Serrano, parmesan	

<b>Beef ox-tail</b>	24
Papardelle, Parmesan Sauce, Veal jus	

<b>Cacio-Pepe “Papardelle”</b>	
<b>Cacio cream</b> ✓	13
<b>Chicken</b>	17
<b>Fresh truffle</b> ✓	24

<b>Seabass</b> ☒	24.9
Seasonal greens, Boiled vegetables, Lemon-Oil Sauce	

## Sauces ☒ (your choice)

<b>Pepper</b>	2.5
<b>Truffle butter</b> ✓	3
<b>Bearnaise</b> ✓	3
<b>Bordelaise</b>	2.5

## Garnishes ☒ (your choice)

<b>Free of charge:</b>	
<b>Potatoes</b> ✓	
<b>Purees, fries, baked</b>	
<b>Mixed Rice</b> ✓	
<b>Mesclun</b> ✓	

<b>With extra charge:</b>	
<b>Broccoli</b> ✓	3
<b>Grilled vegetables</b> ✓	4
<b>Asparagus</b> ✓	5.5

<b>Basque Cheesecake</b>	7.5
Baked cheesecake, forest fruit sauce	

<b>Tiramisu</b>	9
Cream cheese, savoyard biscuit, coffee syrup, espresso ice cream	