

Appetizers

Roasted eggplant served with Florini pepper sauce, fresh herbs and Myconian cheese	8.00€
Steamed dumplings with feta cheese, fresh oregano & seasonal greens	8.00€
Beef tartar with olives and lemon	11.00€
Beef carpaccio, orange filet, Florini pepper sauce, fresh pepper and fresh seasonal herbs	12.00€
Grilled water buffalo sausage	10.00€
Dough stuffed with chicken and vegetables in a sweet and chili flavored sauce	10.00€
Grilled vegetables with feta cheese mousse and aged balsamic cream	10.50€
Organic Fava Feneos with roasted cherry tomatoes, caramelized onions and extra virgin olive oil	9.00€
Wild mushroom variety sautéed with garlic, thyme and Formaela cheese (hard cheese produced exclusively in Arachova)	12.00€
Fresh salmon tartar with grated fresh tomato, basil, lime and olives	12.00€
Zucchini croquettes with Melichloro cheese and yogurt sauce with fresh mint	9.00€
Roasted halloumi cheese with sweet pepper marmalade, fresh lemon and crunchy fried onion	10.00€
Fried crayfish meat with XO Caribbean sauce	16.00€
Bread with salt blossom dip	2.00€
Extra olive oil (packaged)	2.00€

Salads

Greek salad (tomato, cucumber, onion, pepper, capers, olives, feta cheese, crispy bites with oregano & extra virgin olive oil)	10.00€
Green seasonal salad with fresh herbs, cream cheese and chili marmalade	9.00€
Buffala mozzarella with cherry tomatoes and fresh basil	12.00€
Roasted beetroots with katiki cheese, mint, pine nuts, nuts and lemon	9.00€
Crab salad* with cherry tomatoes, avocado and truffle oil	14.00€
Green salad with grilled chicken, grapefruit and lemon dressing	10.00€
Smoked salmon salad with fresh greens, avocado, grapefruit filets, red caviar, and citrus fruits sauce	13.00€
Boiled vegetables with lemon and extra virgin olive oil	8.00€

Sides

(Each Meat for fit selection is served with one of the following)

Potato purée with grated egg
Fresh French fries with feta cheese
Carrot purée with smoked paprika and fried onion
Steamed jasmine rice

Fish for fish lovers

Please ask the waiter for the fish and seafood dishes of the day

Grilled salmon with asparagus and goku rice	22.00€
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Fresh pasta – Risottos

(all handmade with the purest of ingredients)

Risotto with wild mushrooms and 11-month aged parmesan cream	14.50€
Gnocchi with chicken filets, basil pesto and parmesan cheese	14.60€
Spaghetti al pesto with pine nuts, parmesan cheese and roasted cherry tomatoes	12.00€
Tagliatele with Bolognese sauce and graver - parmesan cream	14.50€
Ragu spaghetti with smoked beef breast	16.00€
Barley with lamb leg in the robata	18.00€
Beef tail with rice pilaf and yogurt sauce	17.00€
Primavera with handmade pasta and seasonal vegetables	14.00€

Meat for fit

Crispy dry aged chicken	16.00€
Beef short ribs	24.00€
Iberico* presa with Jamon butter	26.00€
Marinated and grilled beef filet with smoked cabbage salad	25.00€
Grilled liver seasoned with fresh greens and butter sause	24.00€
Dry aged beef ευρωπαϊκό simental per kilo	48.00€
Flank steak 300gr	24.00€
Tagliata steak 300gr	26.00€
Striploin steak 300gr	26.00€
Rib-eye U.S.A. 300gr	38.00€

Legendary steaks

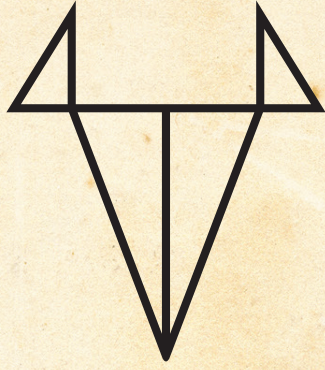
Porterhouse 1 portion / ± 1.500gr	88.00€
T-bone 1 portion / ± 1.100gr	75.00€
New York steak 1 portion / ± 650gr	55.00€
Prime rib 1 portion / ± 500gr	68.00€
Tomahawk 1 portion / ± 1.800gr	115.00€

Desserts

Walnut cake with Greek «kaimaki» (white ice cream* with mastic)	7.00€
Chocolate pie with cappuccino ice cream*	7.50€
Apple pie with cinnamon crumble, vanilla ice cream*, caramel sauce	7.50€
Pavlova with vanilla ice-cream*, red fruits and namelaka chocolate	10.00€

1) where * frozen product

2) all of our dishes are cooked with extra virgin olive oil



WOLVES OF KITCHEN

TRADITIONAL CUISINE

MENU

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT - INVOICE) OUR MENU CONTAINS ALLERGENS.
IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE, PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER
THE STORE IS REQUIRED TO HAVE PRINTED DOCUMENTS IN A SPECIFIC POSITION NEXT TO THE EXIT TO FORMULATE ANY PROTEST
ALCOHOL CONSUMPTION IS PROHIBITED TO MINORS
WE USE EXTRA VIRGIN OLIVE OIL & FOR FRIED PRODUCTS PALM OIL (HERBAL PRODUCT) OR SUNFLOWER OIL *FROZEN
PRICES INCLUDE ALL LEGAL CHARGES
MUNICIPAL TAX 0,5% - V.A.T. 24%