



T W E N T Y F I V E

STARTERS

Bread with Butter*
2.50€

Green Salad
Iceberg, lettuce, cucumber, zucchini,
pickled garlic shoots, Cretan artichoke in oil
12€

Tomato Salad
Tomato, smoked cherry tomatoes, pickled
cucumber, dried olives, samphire carob
rusk, cheese aged in wine from Andros,
tomato vinaigrette
€16

Spicy Cheese Spread
Verdikousas cheese from Larissa,
elegantly paired with a delicate orange gel
14€

Eggs and Potatoes
Potatoes dauphinoise, vinaigrette
parmesan, egg yolk brisket, fried egg
mayonnaise, fresh truffle
17€

Meatballs
Beef and sheep, aromatic tomato paste,
sheep's yogurt, served with handmade
pita and Rethymno goat cheese
14€

Artisanal Sheep's Sausage
Raspberry mustard, pickled red cabbage
and handmade brioche bread
19€

«25» Signature Wellington
Handmade shortcrust pastry, mushroom
duxelles with beef sweetbreads, truffle
oil, tender beef fillet, tarragon sauce and
prosciutto
24€

Sliders
Australian Picanha wagyu, beetroot
ketchup, handmade mayonnaise, finely-
chopped onion, aged cheddar
7.50€/slider

Beef Tartare
Tender beef fillet, finely chopped onion
and capers, accented with horseradish
espuma, Béarnaise sauce, sous-vide egg
yolk
20€

Carpaccio
Pickled vegetables, infused olive oil,
San-Michali Syros vinaigrette, truffle oil
19€

“K” Kalamata Extra Virgin Olive Oil
(Standardized, 50ml)
1€

SIGNATURE DISHES

Slow-Braised Beef Cheeks
Slow-braised beef cheeks with
orzo pasta in tomato sauce
38€

Beef Fillet
Served with silky potato purée
and a Porto wine sauce
39€

PREMIUM CUTS

Tomahawk Jack's Creek
(Argentina) 1.300gr
129€

Rib - Eye Bone in
(Spain) 1.200gr
130€

Tri-tip Black Angus
(USA) 500gr / 1.000gr
55€ / 110€

Pork Tomahawk
(Greece) 800gr
22€

Ribeye- Prime Creekstone
black angus (USA) 400gr
80€

Beef Picanha
wagyu 500gr / 1.000gr
75€ / 150€

Beef Liver*
(Greece) 350gr
17€

Charcoal Grilled Half Chicken
marinated country chicken for
24h, with citrus glaze, 800gr
28€

SIDES

French Fries
7€

Caramelized Carrots
9€

Char-grilled Asparagus
7€

Silky Potato Purée
9€

Velvety Sweet Potato Purée
9€

SAUCES

Cowboy Butter
5€

Chimichurri
5€

Red Wine Sauce
5.50€

DESSERTS

Basque Pumpkin Cheesecake
miso caramel, rice pudding cream,
pecan/pine nut cracker, rakomelo ice
cream
13€

Namelaka Chocolate Cream
brownie, hazelnut praline, framboise
compote, hazelnut praline ice cream
14€

Caramelized Apples
white chocolate/cinnamon cream,
crème brûlée ganache, honey cake, raki/
cinnamon/raisin ice cream
14€

Legal Compliance Manager: Giorgos Tsoulis

*freshfrozen

The final prices include all legal charges: 13% VAT for
the food, 24% for water refreshments and alcohol.

The restaurant is required to have printed complain
forms available, in a special case near the exit.

If there are any allergies or food restrictions please
contact with the staff.

We use extra virgin olive oil, sunflower oil.
For fring we are using vegetable oil mixture.

We accept cash and credit cards: VISA, DINERS,
MASTER CARD, AMERICAN EXPRESS. No Checks.

THE CONSUMER IS NOT OBLIGATED TO PAY IF HE DOESN'T
RECEIVE THE LEGAL DOCUMENT. (RECEIPT-INVOICE)

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