



LUNCH SPECIAL - MONDAY TO FRIDAY
LUNCHTIME ONLY, EXCLUDING PUBLIC HOLIDAYS

Dish of the day - €16
Starter + Main or Main + Dessert - €20
Starter + Main + Dessert - €24

TO SHARE FOR THE APÉRITIF

Kalios homemade spreads ✓ HUMMUS, TZATZIKI, TARAMA, BREADSTICKS AND PITA BREAD	16€
Iberian Ham Croquetas	9€
Aged Beef Cecina de León OLIVE OIL, PEPPER, PGI CURED BEEF FROM SPAIN	13€
Local Terrine	12€
Grand Est Cheese Platter ✓ CHAOURCE, SOUMAINTRAIN, LANGRES	18€
Champagne Region Charcuterie Platter REIMS HAM, TERRINE, WHITE PUDDING, DRY SAUSAGE	18€
Mixed Charcuterie and Cheese Platter	22€

STARTERS

Zucchini Carpaccio ✓ FETA, FRESH MINT PESTO AND GRILLED PINE NUTS, PARMESAN, ARUGULA	9€
Smoked Mayo Eggs HAZELNUT CRUMBLES, KALE CRISP, TROUT EGGS	8€
Grilled Octopus YOGURT AND LEMON SAUCE, FRESH HERBS & CAPERS	17€
Citrus Marinated Giant Seabass Ceviche PEACHES, RADISH, PICKLED RED ONION, LECHE DE TIGRE WITH AJI AMARILLO	16€
Heirloom Tomatoes & Burrata ✓ BASIL AND TARRAGON PESTO, HAZELNUT PRALINE	13€
Pâté en Croûte PICKLED VEGETABLES	13€

MAINS

Braised Free-Range Bonneless Chicken Leg MASHED POTATOES AND SWEET POTATO CRISP, POMEGRANATE VINAIGRETTE	19€
Braised Ribeye Steak PEPPER SAUCE, FRIES	32€
Grilled Giant Seabass TOMATOES, OLIVES, GARLIC BREADCRUMBS, ZUCCHINI, FENNEL	24€
Beef Tartare REIMS MUSTARD, FRIES	19€
Farm'ier Burger SMOKED CHEDDAR, LOCAL BACON, FRIES	20€
Tomato Rigatoni Pasta ✓ BASIL OIL, SMOKED SCAMORZA	18€
Grilled Summer Vegetables ✓ HERBS, HUMMUS, ROASTED PINE NUTS, ARUGULA	18€

SALADS

Lemnos Salad ✓ GREEK SALAD, FETA, KALAMATA OLIVES	16€
Caesar Salad CRISPY CHICKEN MARINATED IN YOGURT	17€

DESSERTS

Giant Cookie TO SHARE (2-3 PEOPLE)	16€
Coconut-Vanilla Cream RASPBERRY COULIS AND GRANOLA	8€
Dark Chocolate Brownie DARK CHOCOLATE, SEA SALT, HAZELNUTS	9€
Greek Yogurt LAVENDER HONEY AND ROASTED PEACHES	7€
Tiramisu AMARETTO COFFEE AND CHOCOLATE	9€

LITTLE FARM'IER MENU - 12€
DRINK + MAIN + DESSERT
Syrup with water of your choice
Tomato pasta **or** beef steak with fries
Brownie

