



KITCHEN CLUB

# LUNCH MENU

Our interpretation of a Mediterranean and Middle Eastern kitchen with an urban twist. Based on the Greek idea of sharing and gathering, our menu features inspiring Meze plates from Greece and its neighbours and delicious dishes from our charcoal grill.

We only use healthy, fresh and high quality ingredients.

*Enjoy!*

APPETISERS

# SELECTION OF MEZEDES

## FRESH TZATZIKI

flavoured with garlic  
and fresh dill

## GARIDAKI SYMIAKO

tiny crispy shrimp from Symi  
island fried in olive oil

## FAVA FROM SANTORINI

yellow spit-pea puree,  
caramelised onions, fried capers  
leaves & rock samphire

## SHRIMPS FROM SAMOS

cooked with sweet wine from  
Samos & flavored with fennel,  
chili & garlic

## HOMEMADE FRENCH FRIES

from Kattavia village:  
fried in olive oil, fleur de  
sel & fresh oregano

## CALAMARAKIA

fried squid served with aioli  
sauce & flavoured with saffron  
from Kozani & lime zest

## GRANDMA'S POTATOES

from Kattavia village: country-  
style fried potatoes topped with  
feta cheese & fresh oregano

## PITA ON THE GRILL

topped with parmesan olive oil  
& Cyprian black salt

## GRILLED MUSHROOMS

flavoured with truffle oil, white  
balsamic vinegar & parmesan cheese

## KAGIANAS

scrambled eggs with smoked  
Cretan apaki, tomatoes & Sfela  
cheese of Messinia

## GRILLED OCTOPUS

with olive oil & fresh herbs

## KEFTEDAKIA

meatballs with tomato sauce,  
basil & ouzo from Mytilini

APPETISERS

## SALADS

### GREEK SALAD

tomatoes, onions, capers,  
Kalamata olives, Rhodian olive oil  
rusks, anchovies

### WATERMELON SALAD

rocket, pine nuts, mint,  
feta, balsamic vinegar

### LENTIL SALAD

vegetables from our garden,  
smoked eel

### CARROT & CABBAGE

with poached shrimp &  
fig dressing

### CRETAN DAKOS

Greek rusks (bread) with fresh  
tomato, capers & anthotyro cheese

### SUMMER CAESAR SALAD

fresh greens, grilled chicken,  
figs, walnuts & thyme honey

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## PASTA

### PASTA POMODORO E BASILICO

spaghetti, fresh tomatoes & basil,  
olive oil, fresh myzithra cheese

### BLACK SQUID TAGLIATELLE FROM GENNADI

with salmon, tapioca caviar,  
mastic from Chios, lime zest

### PASTA GREMOLATA

spaghettini, chili, parmesan,  
fresh herbs, gremolata

### SHRIMP LINGUINE

with tomatoes, basil & valerian

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## WOOD-FIRED PIZZA

### MARGARITA

mozzarella, fresh basil &  
cherry tomatoes

### GRECO

cherry tomatoes, Kalamata  
olives, feta cheese & onions

HAVE IT YOUR WAY: ham, salami, smoked turkey,  
feta, bell peppers, onions, mushrooms  
1/per topping

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# SANDWICHES

## CLUB SANDWICH

white bread, ham, bacon, chicken,  
egg, french fries

## SALMON CLUB SANDWICH

rye bread, smoked salmon,  
cream cheese, pickled cucumber,  
wasabi, green salad

## FOCACCIA WITH VEGGIES

grilled vegetables,  
Cyprian "Halloumi" cheese, parsley,  
olive oil

## FOCACCIA WITH BEEF

marinated beef, smoked mayonnaise,  
green salad

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# BURGERS

## CLASSIC

100% beef, caramelised onions,  
cheddar, tomato relish

## FRESH SALMON

salmon, squid ink bun,  
tomato jam, lime zest

## JUICY TURKEY

turkey, fresh herbs, mushroom  
pesto & tomato

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# PYROSTIA / FROM THE GRILL

THE FISH MARKET

## THE DAY'S CATCH

fresh from the sea and caught  
by local fishermen  
per kilo/market price

## JUMBO SHRIMP

over-sized shrimp

## GRILLED LOBSTER

dressed with olive oil & fresh herbs  
per kilo

## LOBSTER PASTA FOR 2

linguine with fresh tomatoes,  
extra virgin olive oil & fresh herbs

## TUNA FILLET

served with a warm  
Mediterranean salad

BUTCHER'S CORNER

## CHICKEN ROLL

grilled chicken rolled up  
with herbs

## FRENCH CUT LAMB CHOPS

tender lamb chops marinated in  
olive oil & fresh herbs

## PORK FILLET SOUVLAKI

traditionally grilled with  
spices & vegetables

## COUNTRY-STYLE SAUSAGES

from Empona village with a  
unique blend of spices

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# PYROSTIA / FROM THE GRILL

## RIB-EYE STEAK

prime cut beef steak  
300gr

## T-BONE STEAK

prime cut beef steak  
matured for 40 days  
900gr

## T-BONE "TOMAHAWK" STEAK

an extra large prime cut beef steak  
1100 - 1300gr

## BEEF TENDERLOIN FILLET

the most tender cut of beef

## GYROS

traditional pork gyros served with  
tzatziki, grilled pita bread & french fries

## MIXED GRILL TO SHARE FOR 2

variety of grilled meats served with  
tzatziki, grilled pita bread & french fries

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## SAUCES

- Sauce made from a variety of crushed peppers
- Gravy with rosemary and crushed garlic
- Oil, lemon, mustard and oregano sauce
- Homemade barbeque sauce

## SIDE DISHES

- Baby potatoes
- Grilled vegetables
- Mashed carrot
- Steamed, mixed white and wild rice

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# GRANDMA'S RECIPES

## BRIAM

seasonal vegetable stew with  
fresh tomatoes & herbs

## REVITHADA WITH COUNTRY-STYLE SAUSAGE

chickpea stew flavoured with star anise, lemongrass,  
ginger & sausage from Empona village

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# DESSERTS

## HONEYCOMB

Greek yoghurt, honeycomb & thyme  
honey topped with flower pollen

## RAVANI POLITIKO

traditional Byzantine  
cake topped with katiki cream  
cheese & cinnamon

## CHOCOLATE CANNOLI

chocolate mousse with orange &  
white chocolate ganache  
with chili

## SEASONAL FRUIT SALAD

with lemon sorbet topped with  
basil & lime syrup

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# ICE CREAM & SORBET

- Madagascar Vanilla
- Valrhona Jivara Chocolate
- Kaimaki milk ice cream with salep
- Loukoumi turkish delight & Roses
- Lemon Sorbet
- Strawberry Sorbet sugar-free
- Greek Frozen Yoghurt low fat