

L U N C H

BILL&COO

S T A R T E R S

Homemade Sourdough Bread

marinated olives | organic olive oil
homemade aromatic butter

G | L | VG

8

Classic Spreads Platter

smoked tarama with chives oil | eggplant dip with herbs
spicy cheese dip with Florina pepper
served with homemade ladopita (olive oil pie)

G | L

30

Hand-Cut Crispy Potatoes

sea salt | oregano

V

18

Chorto-Tiropita

wild greens pie | aged Greek feta cheese
sourdough phyllo

G | L | VG

25

S A L A D S

Choriatiki Greek Salad

tomatoes | onions | feta cheese | green peppers | cucumber
olives | organic e. v. olive oil | caper leaves | oregano

L | VG

29

Burrata

bufala burrata | marinated cherry tomatoes
fresh basil | basil oil

L | VG

32

Caesar Salad

gem lettuce | farm fed chicken | parmigiano reggiano
homemade croutons | anchovy dressing

G | L

35

Tuna

crispy tuna fillet | baby potatoes confit
cherry tomatoes | grilled green beans | soft boiled egg
caper | salt-cured sardines
herbs | marinated rocket | mustard vinaigrette

G | L

38

R A W

Seabass Ceviche

grilled corn | red onions | coriander
cucumber | citrus

40

Beef Tartare

shallots | dijon mustard | caper | chives
egg yolk | fried potatoes

45

Tuna Poke

fresh tuna | aromatic steam rice | edamame
wakame salad | sesame seeds | avocado
pickled radish | mango | aged soy sauce

G

39

Crustacean Plate

lobster | red shrimps | king crab
raw vegetables | tartare sauce

250

S A N D W I C H E S & P I Z Z A

Club Sandwich

grilled chicken | bacon | egg | tomato | lettuce
cheese | served with French fries

G | L

35

Focaccia Sandwich

pistachio pesto | grilled vegetables
fried tofu cheese | tomato confit | olive oil

G | L | VG

30

Wagyu Beef Burger

fluffy brioche | double smash burger 200gr
aged cheddar cheese | pickled cucumber | fried onions
homemade truffle bbq sauce | served with French fries

G | L

40

Pizza Margherita

sourdough dough | san marzano tomato
mozzarella burrata | basil | organic e. v. olive oil

G | L | VG

27

Pizza Tartufo

sourdough dough | white truffle sauce
mozzarella burrata | fresh truffle | parmesan flakes
marinated arugula

G | L | VG

45

P A S T A & R I S O T T O

Pomodoro Basilico

tagliolini pasta | classic pomodoro sauce
fresh basil | mykonian sour cheese
organic e. v. olive oil

G | L | VG

30

Tagliolini Avgotaracho

baby broccolini | smooth clams | bottarga
herbs | organic e. v. olive oil

G | L

42

Lobster Pappardelle

tarragon | chives | tomato

72

Green Risotto

spinach emulsion | herbs | lemon
grilled zucchini | caviar beluga

V

35

M A I N C O U R S E S

Grouper

wild greens | herbs | lemon sauce

L

48

Dover Sole Meunière

light butter sauce | caper | parsley
lemon | grilled broccolini

L

50

Beef Rib Eye Us (280gr)

chimichurri | grilled lettuce

L

58

Lamb Souvlaki

skewered lamb picanha | pita bread
marinated onions | aromatic yogurt | tomatoes
oregano | olive oil - lemon

L | G

38

Iberico Pork Steak

peanuts dressing | fried padron peppers

L

45

D E S S E R T S

Millefeuille

caramelized handmade puff pastry dough
Madagascar fresh vanilla cream almond praline ice cream

G | L | VG

24

Banana & Caramel

muscovado crumble | dulcey chocolate mousse
butter caramel | banana confit | roasted banana ice cream

G | L | VG

22

Dark chocolate & Apricot

chocolate crèmeux | apricot compote | cacao streusel
apricot gel | chocolate sorbet

G | V

20

Ice Cream Per Scoop

chocolate 70% | vanilla Madagascar | caramel
caramelized pistachio | cookies & butter caramel

L | G | VG

10

Sorbet Per Scoop

strawberry | mango | melon

V

8



V=VEGAN | VG=VEGETARIAN | L= CONTAINS LACTOSE | G= CONTAINS GLUTEN

Prices are all in Euro and Inclusive of all legal charges.

The restaurant is legally required to issue official receipts, certified by the relevant tax office

Customers are not obligated to pay if they do not receive notice of payment, via receipt

Responsible for the market law inspection: Theodosia Kakoutis

Complaint forms are available in the restaurant.

Please note that service charge is not added.