



BLENDS
MIX & MATCH



MENU

With the desire to welcome our visitors into a world of culinary pleasure we created, with love, our Blends menu.

We tailor make our menu according to the changing seasons and the versatile tastes of our fresh ingredients mixed together to pursuit only the best cuisine in which our teams philosophy stands for.

We thrive to offer you extraordinary culinary experiences, presented in the most unique way, counterbalancing between the old and the new. The satisfied smiles on the faces of each guest gives us great gratitude as we strive to leave every guest with an amazing experience produced not only by our flavorsome foods and beverages but by our energetic and welcoming ambiance.

by Constantinos Lolos

**Our menu
online**



SCAN ME

www.blends.menu

Bites

Cheese pies ✓	€ 11
Kasseri cheese in phyllo and Florina peppers chutney	
“Shrimps Gyoza”	8.5
Soya sauce flavored with sweet chili	
“Choux” Burgers	14.5
Black angus meat, Coleslaw and cheddar	
Shrimps	13.6
In bread-crambs in spicy sauce	
Mini Tortillas	11.5
Chicken panne, Home made “teriyaki sauce” vegetables	
Brie Tempura ✓	9
Fried tempura with maraschino cherries	

Pizza

Margarita ✓	10.5
Tomatoe sauce, Fresh mozzarella, Basil	
Prosciutto crudo	12
Tomatoe sauce, Fresh mozzarella, Prosciutto crudo, Wild rocket	
Diavola 🍷	12.3
Tomatoe sauce, Salami “ventricina”, Fresh mozzarella	
Tartufata ✓	15.5
Truffle cream, Shimegi mushrooms, Fresh mozzarella, Tallegio cream, Crispy parmesan	
Carbonara	15
“Cuaniale stagionato”, Carbonara cream, Fresh mozzarella, Egg yolk	
Mortadella al pistacchio	17
Gorgonzola cream, Pesto, Fresh mozzarella, “Aegina” pistachios, Bococcini, Mortadella “san petrino”	
Calzone Nutella ✓	9.6
Mascarpone cheese, Nutella	

Cheeses & Cold cuts Varieties

Cheeses ✓	16
Cold cuts	16.5
Cheese & cold cuts	22.5
Premium Cheese & cold cuts	
Please ask the waiter for availability.	

FRANCE  1743

MOËT & CHANDON
CHAMPAGNE

 GLUTEN FREE  SF SUGAR FREE  VEGETARIAN  VEGAN  SPICY

THE STORE HAS A LIST OF ALLERGENIC INGREDIENTS IN OUR PRODUCTS AS DESCRIBED IN ANNEX II OF REGULATION 1169/2011. IF YOU ARE ALLERGIC TO ANY INGREDIENT, PLEASE CONTACT OUR STAFF FOR MORE INFORMATION. CONSUMER IS NOT OBLIGED TO PAY OF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT-INVOICE). THE STORE IS OBLIGED TO HAVE COMPLAINT FORMS AVAILABLE TO CUSTOMERS IN THE SPECIAL CASE BY THE EXIT. L'ETABLISSEMENT EST TENU DE DISPOSER DES FORMULAIRES DE PLAINTES POUR LES DIENTS DANS UNE CAISSE SPECIALE PRES DE LA SORTIE. DAS GESCHÄFT IST VERPFLICHTET BESCHWERDEFORMULARE FÜR DIE KUNDEN AN BESONDERER STELL AM AUSGANG ZUS VERFÜGUNG NÄHE DER EXIT.
FROZEN PRODUCTS: SHRIMPS, SMOKED SALMON, GNOCCHI, SPAGETTI A LA CITHARA, RAVIOLI, TAGLIOLINI, BAN & ROLL BREAD. THE PRICES INCLUDE ALL TAXES. THE STORE RESERVES THE RIGHT TO CHANGE ITS PRICES WITHOUT NOTICE.
MARKET REGULATOR: VAXEVANAKIS PANAGIOTIS
PLEASE INFORM YOUR WAITER FOR ALLERGIES

Beef Carpaccio ☒	€ 19
Parmesan cream, garlic puree, Spring onions	
Black Angus tartar	24
Marinade, Truffle paste, Crispy egg, Salad	
Tuna tartar ☒	19
Avocado, Lemon gel, Micro leaves	

Caesar	15.5
Iceberg, bacon, chicken, parmesan, croutons, caesar dressing	

Colored Bio Quinoa ☒	
Vegetables, guacamole, mango, pomegranate, soy & lime vinaigrette	
Plain ✓	11.5
Chicken	14.9
Smoked salmon	17.5

Risotto ☒ ✓	17
Wild mushrooms with truffle bolognaise	

Beef fillets ☒	26
Mashed potatoes, brown mushroom sauce	

Cheeks “Iberico” ☒	22
Fricassee with stamagathi, Egglemon sauce	

Prawns	23
Orzo Pasta, Aromatic butter, Lemon zest	

Josper

Chicken Fillets ☒	14
Half Chicken 500yp ☒	15
Tuna Fillet 230gr ☒	24
Turkey “Bifteki”	14.5
Black Angus “Bifteki” ☒	15.5
Black Angus burger	16
Brioche, tartar sause, Iceberg, tomato, cheddar, bacon, french fries	
Rib-eye	
Black Angus 300gr ☒	46

Pavlova Sphere ☒	8.5
White chocolate “namelaka”, strawberries, sorbet strawberry	

Fondant ☒	8.5
Black chocolate melted cake, vanilla ice cream	

Starters

Beetroot ☒ ✓	€ 12.5
Baked, Salad with yogurt, Walnut pesto, Goat cheese, Balsamic & honey vinegrette	
Mushrooms ☒ ✓	14
White mushrooms carpaccio, Grilled Pleurotus, Garlic mayonnaise, Fresh herbs, Truffle vinaigrette	

Salads

Dakos ✓	12.5
Barley nut, cherry tomatoes, sour ricotta, tomato sorbet, olive powder	

Burrata ✓	14.5
Buffalo, Colorful cherry tomatoes, Basil oil	

Green ☒ ✓	13
Seasonal fruit, almonds, goat cheese, white wine dressing	

Main Courses

Ravioli ✓	14.5
With ricotta cheese, tomato sauce, Mozzarella bocconcini	

Carbonara	15.5
a la “chitara”	

Pork Shank ☒	22
“suvite” 14hours, with beer & honey, mini potatoes, Demi-glass	

Salmon Pot-au-fe ☒	21
Roots vegetables, truffle soup	

Special cuts

Aged Steak ☒	
Greece	
Iberico Chop ☒	
Spain	
Beef fillet Black angus ☒	
Uruguay	
Tomahawk Beef ☒	
Australia	
Kobe beef ☒	
Japan (Upon request)	

Please ask for availability & prices

*Meats are weighed raw.

Desserts ✓

Milk pie	7
Cream, crispy phyllo, anglaise sauce, cinnamon ice-cream	

Choco-bar ☒	8
Brownies, milk chocolate cream, salted caramel sauce, praline ice cream	

Haloumi ☒ ✓	€ 13
Hummus, mushrooms in soya, ginger & balsamic, almonds	

Mousaka panne	14
Beef mincet meat, Metsovone cheese cream, potatoes chips	

Pumpkin soup ☒ ✓	9
Chestnut panna cotta, Pumpkin oil	

Sfakiani ✓	14
Pie with cheese, stamagathi, salad leaves, green apple, herbs, pomegranate, poppy seed dressing	

Niçoise ☒	16.9
Tuna “Tataki”, potatoes, olives, french beans, cherry tomatoes, anchovy, avocado, soft egg, soya & lime dressing	

Home made Nioki	15
Potato, Sage Cream, Jamon Serrano, parmesan	

Beef ox-tail	24
Papardelle, Parmesan Sauce, Veal jus	

Cacio-Pepe “Papardelle”	
Cacio cream ✓	13
Chicken	17
Fresh truffle ✓	24

Seabass ☒	24.9
Seasonal greens, Boiled vegetables, Lemon-Oil Sauce	

Sauces ☒ (your choice)

Pepper	2.5
Truffle butter ✓	3
Bearnaise ✓	3
Bordelaise	2.5

Garnishes ☒ (your choice)

Free of charge:	
Potatoes ✓	
Purees, fries, baked	
Mixed Rice ✓	
Mesclun ✓	

With extra charge:	
Broccoli ✓	3
Grilled vegetables ✓	4
Asparagus ✓	5.5

Basque Cheesecake	7.5
Baked cheesecake, forest fruit sauce	

Tiramisu	9
Cream cheese, savoyard biscuit, coffee syrup, espresso ice cream	