

## DESSERTS

### BLACK TRUFFLE 15

Hazelnut ice-cream & praline,  
velvety chocolate sauce

### CRÈME BRÛLÉE 14

Vanilla custard topped with a crackly  
caramelized sugar, berries, strawberry sorbet

### APPLE CRUMBLE 14

butterscotch, cinnamon, ice cream vanilla



# GECO

Prices are in euro and include all charges & taxes

• The consumer is not obliged to pay if the notice

of payment has not been received (receipt or invoice) • The establishment must  
be equipped with printed forms, placed in a specified location next to the exit,  
for the reporting of any complaints whatsoever.

Registered manager: Thodoris Aliferis

## BAR FOOD

### GREEK CAVIAR BAR (2pcs) 9

Rye bread bars, Greek bottarga crumble, tarama cream

### SOUVLAKI IBERICO (2pcs) 15

Olive oil flatbread wraps, tomato, tzatziki

### TUNA KEBABS (2pcs) 15

DIY olive oil flatbread wraps, tomato salsa, Greek yoghurt

### SEAFOOD 'POPSICLES' (2pcs) 12

King crab & shrimp croquettes, yuzu

### MINI BURGERS (2pcs) 12

USA Black Angus Prime Brisket patties, cheddar, pickles

### PEINIRLI 16

Pistachio pesto, burrata, cherry tomatoes, fig jam, basil

### GREEK DELI PLATTER 29

Selection of cheese & cold cuts, larder delicacies

please inform us of any food allergies

## RAW

**FISH OF THE DAY "SASHIMI" 22**  
jalapeño, coriander, yuzu

**CEVICHE 21**  
Fish of the day, tomato "tigers" milk

**BEEF TARTAR 23**  
Black Angus tenderloin,  
yolk confit, French fries

## STARTERS

**ROASTED CAULIFLOWER 17**  
Tahini cream, olive oil lemon sauce

**BETROOT CARPACCIO 14**  
Greek yogurt, sherry caramel,  
blueberries, goat cheese, pistachios

## SALADS

**GREEN SALAD 17**  
Baby gem, avocado, green apples,  
broccoli, pistachio,  
herb salad, coriander

**BURRATA 19**  
Cherry tomatoes, basil, pistachio,  
rosemary dressing

**CAESAR 17**  
Baby lettuce, grilled chicken breast,  
bread crisps, pancetta chips

**GREEK SALAD 15**  
Tomatoes, peppers, cucumber,  
pickled kritamo, barrel matured feta

## FRESH PASTA

**RAVIOLI CAPELACCI 26**  
Filled with slow cooked  
prime short rib

**BOLOGNESE FOIE GRAS 24**  
Handmade papardele

**GREEK CACIO E PEPE 25**  
Handmade spaghetti pasta,  
fresh black truffle

## MAIN DISHES

**FISH OF THE DAY GRILLED FILLET 30**  
Zucchini, herbs, olive oil lemon sauce

**FISH & CHIPS 34**  
Greek cod, sauce tartare, pesto coriander, garlic mayo & potatoes

**CHICKEN LEMON OREGANO 26**  
Grilled chicken thigh, potato crisps, lemon oregano sauce

**CHEESE BURGER 17**  
USA Black Angus Prime Brisket 200gr patty, cheddar, pickles  
+french fries 6

**BEEF TAGLIATA 42**  
Prime Black Angus USA skirt 250 gr

**RIB EYE STEAK 68**  
Prime black angus USA rib eye 350 gr

**SLOW COOKED LAMB 52**  
Whole lamb neck cooked for 12 hours

**FRENCH FRIES 6**

**TRUFFLE FRIES 13**  
Parmesan, fresh truffle, jus

## SIDES

**BABY POTATOES 9**  
"kleftiko" slow cooked in  
parchment paper

**VEGGIES 8**  
Steamed vegetables

**SEASONAL GREENS 7**  
"Stamnagathi"