

## DESSERTS

### PROFITEROLE 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

### GYROS IBERICO 22

DIY olive oil flat bread, cherry tomatoes, pickled onion , 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 32

Selection of cheese & cold cuts, larder delicacies

please inform us of any food allergies

## BREAD

Sourdough charred bread, Kalamata olives,  
mesolongi sea salt extra virgin olive oil, mountain oregano

3,50

## RAW

### FISH OF THE DAY "SASHIMI" 24

Jalapeño, coriander, yuzu

### CEVICHE 25

Fish of the day,  
tomato "tigers" milk

### BEEF TARTAR 23

Black Angus tenderloin,  
yolk confit, French fries

## STARTERS

### TARAMAS & PITA 9

Handmade pita bread, Cod roe cream

### GRILLED OCTOPUS 24

Hummus spread, lemon, fresh oregano

### CALAMARI & SHRIMP 32

Extra virgin olive oil, lemon, basil

### BETROOT CARPACCIO 14

Greek yogurt, sherry caramel,  
blueberries, goat cheese, pistachios

## SALADS

### GREEN SALAD 19

Baby gem, avocado, green apples,  
broccoli, pistachio,  
herb salad, coriander

### CAESAR 17

Baby lettuce, grilled chicken breast,  
bread crisps,  
pancetta chips

### BURRATA 19

Cherry tomatoes, basil, pistachio  
strawberries, rosemary dressing

### GREEK SALAD 16

Tomatoes, peppers, cucumber,  
pickled kritamo, barrel matured feta

## PASTA

### RAVIOLI CAPELACI 26

Filled with slow cooked  
prime short rib

### GREEK CACIO E PEPE 25

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 dauphinoise

### 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

Greek lamb cooked for 12 hours

## SIDES

### FRENCH FRIES 6

### VEGGIES 8

Steamed vegetables

### TRUFFLE FRIES 13

Parmesan, fresh truffle, jus

### SEASONAL GREENS 7

"Vlita"

### GRILLED MUSHROOMS 9

Lemon, chives  
+TRUFFLE 5