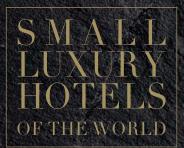


black rock

LUNCH MENU



Starters

Green salad

With chicken breast, "siglino", Cretan cheese, anchovies vinaigrette & pickled radish 22.00

Greek salad

With caper leaves, olives, olive oil rusk & feta cheese mousse 24.00

Quinoa salad With veggies, roasted sesame, smoked salmon, edamame, herbs & coriander vinaigrette 23.00

Mesclun salad

With Mastelo cheese, cherry tomatoes, strawberries, almond fillet & carob molasses 22.00

Sea bass ceviche With sweet potatoes, cucumber, onion, avocado, mango & ginger dressing 27.00

Pizzeta

With tomato sauce, mozzarella, prosciutto, basil, cherry tomatoes & rocket salad 25.00

Club sandwich

With bacon, Gouda cheese, tomato, lettuce, mayonnaise, chicken & french fries 26.00

Katsu sando

Ribeye, kimchee, jalapeno mayonnaise, french fries & truffle miso 35.00

Lamb chops With olive marinade, tabbouleh salad, Greek yoghurt & cherry tomatoes confit 41.00

> Chicken Tikka masala With chicken, basmati rice, yoghurt, coriander, masala sauce 35.00

Black Angus burger With cheddar, bacon, mustard, cucumber cornichon, bbq sauce, fried egg & french fries 29.00

> Orzo pasta With mushrooms, leek, hazelnuts & Cretan cheese 26.00

Main Courses

Rib eye steak With french fries, salad & truffle miso 43.00

Linguini With buffalo burrata, basil, garlic oil & cherry tomatoes 29.00

Sea bass With baby organic vegetables, carrot purée & fennel 34.00

Salmon With quinoa salad, guacamole, citrus & herbs 35.00

> Consulting Alessandro Sipsas F&B Manager losif Manouselis Executive Chef

Please inform us about any allergies

The above price is in euro Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice)





LUNCH DESSERT MENU

Desserts

Fruit salad With honey, ginger, passion sorbet & quinoa 24.00

Lemon tart Sablé, lemon custard, French meringue, Greek yogurt sorbet & blueberries 16.00

Chocolate brownie Bitter chocolate cream, salty caramelized popcorn, vanilla ice cream & butterscotch 18.00

Dessert Wines

Samos "Gran Cru" 9.00

Samos "Vin Doux" 9.00

Argyrou Estate "First release" 28.00

Argyrou Estate "Late release" 34.00

Sigalas Estate "Apiliotis" 24.00

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LUNCH DESSERT MENU

Hot Coffees

Espresso 4.50 **Double Espresso** 5.50 **Espresso Macchiato** 5.00 Cappuccino 6.50 **Double Cappuccino** 7.00 Latte 7.00 Flat White 6.50 Americano 6.00 **Instant Coffee** 5.00 **Filter Coffee** 5.00 Greek Coffee (single/double) 4.50/5.50

Hot tea box selection 4.00

Cold Coffees

Freddo Espresso 6.00 Freddo Cappuccino 7.00 Ice Latte 7.00 Cold Brew 6.50 Frappe 5.50

Espresso tonic 8.00

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