ATISBAR

Raws / Salads / Starters

Carpaccio 15
Beef fillet, yuzu mayo, crispy onion

Ceviche (GF) 14
Sea bass, mango vinaigrette, tomato

Chicken Caesar (GF) 13
Grilled baby gem, chicken, parmesan aioli, grilled corn

Tomato Salad (VG) 12
Tomatoes, paximadi, tsalafouti cheese, olive crumble, basil oil

Meatballs 11
Beef, ginger, lemongrass, pico de gallo, crispy onion

Potatoes chips 7
Potato chips, parmesan, truffle oil

Mains

Chicken Fillet (GF) 14
Potato salad, capers, kewpie mayo, corn, spring onion, mint

Beef Tagliata 24
Rib eye, Café de Paris sauce, french fries

Sea Bass Fillet (GF) 19
Seasonal greens, ladolemono

Pad Thai 14
Rice noodles, egg, vegetables, soy sauce, shrimp powder
Chicken +3 • Shrimp +4 • Beef +5

Poke Bowl (V)(VG)(GF) 13
Sushi rice, edamame, carrot, guacamole, cherry tomatoes, corn, poke sauce
Chicken +3 • Shrimp +4 • Beef +5

Pasta / Risotto

Chicken Rigatoni 13
Chicken, truffle cream, parmesan

Linguine al Limone (VG) 11
Lemon butter, parmesan cream
Chicken +3 • Shrimp +4

Mushroom Risotto (GF)(VG) 14
Portobello, butter, parmesan

Finger Food

Shrimp Tempura 12
Shrimps, sweet chili sauce, chives

Crispy Chicken 10
Breaded chicken wings & drumettes, yuzu-kosho mayo

Mini Burgers (2 pcs) 12
Brioche bun, smashed beef, Café de Paris sauce
french fries +2

Pinsa 12
San Marzano tomato, mozzarella, basil
Prosciutto crudo / salami Napoli +3

Beef Dumplings (5 pcs) 7
Beef, vegetables, teriyaki sauce

Cheese & Charcuterie 19
Parmesan, graviera, Kyano blue cheese, Prosciutto di Parma, salami Napoli, grissini, fruit chutney

Dessert of the day 7

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Information

- Please inform the waiter of any intolerance or allergy to products.
- In the preparation of salads and dishes, 100% extra virgin olive oil is used.
- In the preparation of fried items, 100% sunflower oil is used.
- Shrimps and potatoes are frozen products.
- Prices are listed in euros and include VAT of 13% or 24% and a municipal tax of 0.5%.
- The consumer is not obliged to pay if they do not receive the legal document (invoice or receipt).

Dietary Guide

VG Vegetarian

V Vegan

GF Gluten Free

Venue Details

Food Safety Officer	P. Giannou
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Executive Chef	Georgios Giannoulis