



VEZENÉ
Greek Inspired Bistro

Cocktails – 8 €

Bloody Vezene

Naked tomato, Vodka, Pepper mix, Smoked black Egyptian salt

Wake Me Up

Campari, Coffee-infused Sweet red vermouth, Grapefruit soda or Tonic

Mimosa

Sparkling wine, orange juice, Cointreau

To Start

Birdman Oxtail Soup

Dexter sliced beef, potato, carrots, celery, ramen noodles

9

Agnolotti Stuffed with Guinea Fowl

Olives, foie gras, crispy skin, Pecorino Sardo

12.5

Beef Tartare & Organic Egg

Hash browns potatoes, capers, onion

16

Politiki Cabbage

Red and white cabbage, carrots, celery, peppers from Florina, Corinthian raisin, green apple

9

Potato Salad

Organic egg, red onion, Champagne vinegar, Japanese mustard, pancetta

11

Crispy Ris de Veau

Veal sweetbreads, capers, sage

14

Spaghetti Fior di Latte

Sichuan pepper, parmigiano, panko

12.5

Bucatini Amatriciana

Guanciale pork jowl, tomato, chilli aji panka

13

Pies & Flatbreads

Mushroom

Metsovone, chicken hearts sautéed in Assyrτικο

13.5

Epirus-Style Pie

Pastitsio Ferrara, quail ragu, graviera cheese

15

Margherita Burrata

Basil, oregano

10.5

Butcher's Feast for 2

Fried Chicken & Foie Gras Flakes (1-1.5 kg)

100 day organic slow reared

Sauce: mustard, apple cider vinegar, honey from Kythira isle

16.5/person

Leg of Lamb Rotisserie (1-1.2 kg)

Lamb au jus, thyme

22.5/person

Duck from Silverhill Farms, UK (1.2 kg)

Dijon, ginger, liquorice glaze

20/person

Delmonico Rib Chop (1-1.2 kg)

Holstein, 90 days dry aged

29/person

Karubi Flap Roast (500-700 gr)

Wagyu X Angus, Lagavulin-peppercorn sauce

19/person

Iberico Tomahawk Tempura (700-900 gr)

Trachanas Milanesa

23/person

Rump Cap Rotisserie (700-900 gr)

Dexter, au Jus, Xinomavro, sherry vinegar

25/person

Sides – 6 €

Potato Espuma, Pommes Anna

Roasted Seasonal Roots, Sautéed Spinach

White Truffles & Black Truffles

€ 4.5 / gr

€ 1.5 / gr

Add anywhere and everywhere

Sunday Roast

#AlmostLikeMoms