

# VEZENÉ

Greek Inspired Bistro

## Sunday Roast

### STARTERS

Beef Fillet Crudo 18  
*Olive oil from Sitia, thyme, pickled onion, fig vinegar*

Liver Parfait 12  
*Grilled bread, mustard seed, fresh oregano, quince*

Beetroot & Artichoke Salad 14  
*Sanguine orange, sunflower seeds, walnut vinegar*

Briam & Burrata 17  
*Corinthian raisins, almonds, mint*

Tartare Mousakas 18  
*Beef tartare, crispy eggplant, tomato confit, smoked eel*

Fried Chicken & Caviar 18  
*Sour milk, Japanese mayonnaise, Ossetra caviar*

Dolmades on Grill 14  
*Egg and lemon sauce, burnt cabbage, lemon puree*

Risotto Milanese & Bone Marrow 22  
*Kozani saffron, provolone of Amphilocheia*

### PIES

Meat Pie 18  
*Braised beef flat iron in Xinomavro wine, San Michali cheese from Syros*

Mushroom Pie 17  
*Martiatiko mushroom, Kasseri cheese from Grevena, Jeres vinegar, Xinomizithra*

### WOOD FIRE OVEN

Beef Cheeks BBQ & Fettucce Pasta 34  
*Spetseriko, dry Cretan anhotyros, smoked chicken broth*

Goat Shoulder in Lemon Sauce 1100 gr (for 2 persons) 48  
*Confit potatoes, lemon, kizami yuzu, lemon-thyme*

### OPEN FIRE (for 2 - 3 persons)

Marinated Chicken Ribs 1600 gr 39  
*Capers, Jerusalem artichoke, coriander, fir honey*

Mutton Fillets 800 gr 34  
*Oregano from Taygetus mountain, vierge sauce, smoked onion*

Beef Fillet 400 gr 67  
*Grilled kale, rosemary, potato espuma*

Braised Prime Rib 800 gr 95  
*Potatoes with oregano, beef jus, garlic confit*

### SIDES 7

*Grilled roots, Mashed potatoes, Grilled mushrooms, Hasselback potatoes*