

Snack

Marinated Olives (V)	30
Tzatziki (D.G.V)	45
Salted Nuts (N.V)	30
Hummus (G.V)	45
Tarallini savory (G.V)	30
Moutabel (D.G.V)	45
(Locally sourced eggplant)	

EDITION Sandwich and Burger

Chicken Quesadillas (D.G)	95
Marinated Chicken Skewers (D.G. SF)	95
With Pita Bread	
Croque Monsieur (D.G)	90
Beef Burger (D.E.G)	105
With Homemade Mayonnaise	
Bruschetta (D.G.V)	
Mini Burgers (D.E.G)	75
With Coleslaw and Slow Cook Short Rib	

Sides

French Fries (V)	50
Green Beans (V)	50
Chips and Parmesan (D.V)	50
Broccoli (V)	50

Salads

Quinoa Salad (N. SF)	90
Salmon, Yuzu, Greens	
Avocado Kale (N.V)	80
Locally Sourced Kale With White Balsamic Dressing	
Greek Salad (D.V)	80
(Locally Sourced Tomato)	
Burrata Cheese, Figs (D.N.V)	100
Walnuts, Crunchy Leaves	
Corn Salad (V)	70
Sweet Corn, Fresh Herbs	

Main Course

Marinated, Roasted Baby Chicken (G)	180
Lamb Rack, Yogurt And Salsa Verde (D)	275
Grilled Rib Eye Wagyu Rib 5/4 (D)	390
Broccoli And Peppercorn Sauce	
Roasted Salmon (D. SF)	180
Fennel Confit, Onion Pure, Chives Vinaigrette	
Sustainably Sourced Roasted Sea Bass (SF)	160
Pea Puree and Basil Oil	
Penne Arabiata (D.G.V)	95
Spaghetti al Pomodoro, Burrata And Basil (D.G.V)	120
Truffle Risotto (D.V)	150
Prawn Linguine	140
Pasta, Seafood, Cherry Tomato Sauce	

Cold Starters

Salmon Carpaccio (D. SF)	95
Charcuterie and Cheese Board (D.E.G.N.V)	110
Lobster & Prawns Roll (D.E.G. SF)	110

Hot Starters

Crispy Feta (D.E.G.V)	85
Fried Calamari, Red Harissa Aioli (D.E.G.SF)	95
Chorizo and Manchego Croquets (D.E.G)	80
Fish Tacos (E. G. SF)	95
Zucchini Tempura and Tzatziki (D.E.G.V)	80
Chicken Wings with Korean Paste (D.G)	85
Baked Shrimps, feta, tomato, dill, and croutons (D.G.SF)	120

Dessert

Molten Brownie (D.E.G.N.V)	55
Tiramisu (D.E.G.V)	70
Locally sourced dates pudding salted caramel (D.E.G.N.V) With Vanilla Ice Cream	75
Caramel Molten Chocolate Chip (D)	70
Selection of Ice Cream (D.E.V) or Sorbet (V)	45
Yuzu Cheese Cake (D)	60
Fruit Salad with Sorbet (V)	55