



BITES AT THE BAR

Price
USD

1. Croque Monsieur

11,50

Homemade bread gratin with béchamel sauce, French fries, and ginger jam.

2. Truffle Vongole Mussels

20.00

Fried Mussel bites in Vongole Broth served in their shell with spicy vongole clam broth and truffle balsamic pearls.

3. Homemade Feta Bread

10.00

Crostini served with feta cheese, toasted nuts, seasonal jam, and tomato “caviar.”

4. House Sushi

20.00

A daily special sushi platter created by our chefs, varying between fresh vegetarian, chicken, or seafood options.

5. Veggie Medley

10.00

Strips of root vegetables (chips) served with olives, hummus, baba ghanoush, and marinated olives.

6. Shrimp Bites

15.00

Fried Served with pickle and curry mayonnaise.

7. Mini Yakitori

12.00

Bite sized Grilled chicken skewers glazed with homemade teriyaki sauce, seasoned with salt and pepper.

8. The Crowd-Pleaser

12.00

Golden, crispy fries tossed in aromatic truffle oil, sprinkled with Parmesan cheese and fresh herbs.

A service charge of 10% will be added to your final bill