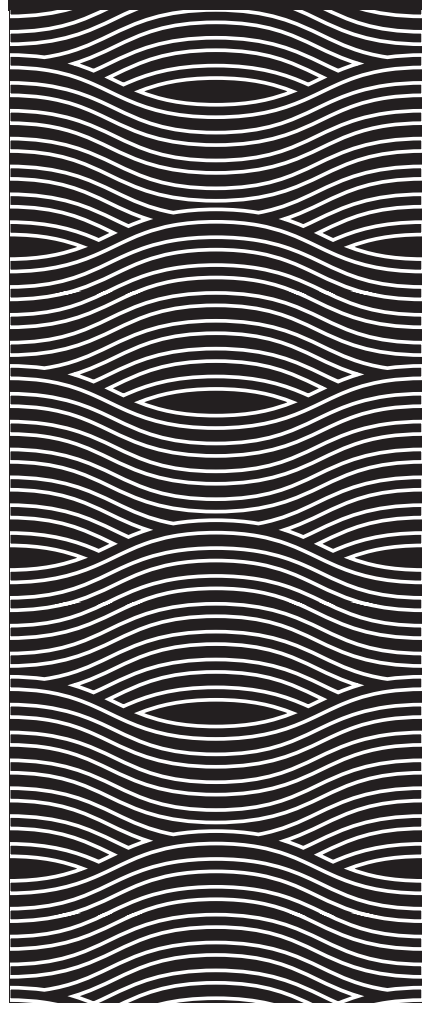


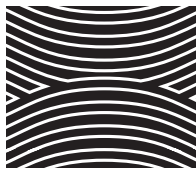


Wine & Dine



MENU





# PROLOGUE

## CHEESE & CHARCUTERIE PLATTERS

**SOLO FROMAGGIO (290 GRAMS) €18.90**

*Brie La Fontaine, Brezain de Savoie Smoked, Parmigiano Reggiano, Pecorino Tartufo Toscano, Fresh Seasonal Fruit & jam*

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**PERFECT TREAT (300 GRAMS) €21.70**

*Bresaola Punta D'Anka Igp, Proccuito Spec, Stofelloto Salami  
Brie La Fontaine, Brezain de Savoie Smoked, Parmigiano Reggiano*

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**JAMON IBERICO DE CEBO (100 GRAMS) €22.40**

*Served with Ciabatta Bread crostini & vierge sauce*

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## DO START

**HOME MADE FOCACCIA € 3.70**

*chili olive oil & olive tapenade*

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**BURRATA CHEESE €13.90**

*Tomato confit, baby arugula, balsamic pearls & basil pesto*

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**MELANZANA ALLA PARMIGIANA € 7.70**

*Josper eggplant, tomato sauce, basil pesto & parmesan cheese*

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**GRILLED HALLOUMI € 8.90**

*Tomato marmalade, grilled vegetables, pine nuts & basil pesto*

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**ROUGIE FOIE GRAS €15.90**

*duck liver on brioche bread. cream de cassis sauce, peanut truffle powder*

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**BEEF TARTARE €17.40**

*Dijon mustard, Worcestershire sauce, capers, gherkins,  
thick sea salt, black pepper, spring onion & egg yolk*

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**BEEF CARPACCIO €16.90**

*Beef tenderloin, white truffle oil, parmesan flakes & artichokes*

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You are kindly requested to inform us of any allergies | Παρακαλούμε όπως μας ενημερώσετε για τυχόν αλλεργίες  
Prices include all taxes | Οι τιμές συμπεριλαμβάνουν όλους τους φόρους



## SALADS & BURGERS

### FROM THE GARDEN OF DO

**ARTICHOKE SALAD** €13.90

*Marinated Artichoke, baby rocket leaves, roasted cherry tomatoes, parmesan shavings, balsamic pearls and truffle oil*

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**GREEK SALAD** €9.60

*Tomatoes, olives, cucumber, red onion, croutons  
Feta cheese, fresh oregano, capers*

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**QUINOA BERRY SALAD** €15.90

*Gardens greens, cherry tomatoes, quinoa,  
mixed berries, avocado with lemon mustard dressing*

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**GOAT CHEESE SALAD** €14.40

*Caramelized goat cheese with baby spinach, strawberries,  
roasted almond flakes, served with strawberry vinaigrette*

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**CAESAR SALAD "DO STYLE"** €12.70

*Romaine lettuce hearts, crispy pancetta, croutons, tomato confit  
and parmesan shavings with caesar dressing*

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**ADD TO YOUR FAVORITE SALAD:**

*Half Avocado* €3.50

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*Chicken* €5.20

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*Prawns* €6.90

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### DO EAT WITH YOUR HANDS

**BEEF BURGER DO STYLE (220 g)** €15.80

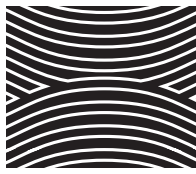
*Black Angus beef on freshly baked brioche bread, with red onion jam,  
chedar cheese, tomato, lettuce and BBQ sauce, fries & pickled vegetables*

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**TRUFFLE MUSHROOM BURGER (220 g)** €18.70

*Black Angus beef on freshly baked brioche bread, with truffel pecorino cheese  
mushrooms, tomatoes, lettuce and truffle mayo, fries & pickled vegetables*

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## MAIN COURSE

### PASTA & RISOTTO

**SPINACH & RICOTTA CHEESE RAVIOLI** €16.25

*Basil cream sauce, pine nuts and sautéed baby spinach*

**MUSHROOM RAVIOLI** €18.70

*Truffle cream sauce and parmesan shavings*

**MUSHROOM RISOTTO** €17.40

*Portobello, Champignons & Oyster mushrooms,  
Porcini powder, truffle oil & parmesan shavings*

**SEAFOOD RISOTTO** €19.95

*Scallops, prawns, mussels, tomatoes and fresh herbs*

**BEEF RAGU TAGLIONLINI** €17.90

*Slow cooked beef in a light tomato sauce*

**SEAFOOD TAGLIONLINI** €22.70

*Scallops, prawns, mussels, leek, fennel, prawn bisque sauce*

### TREASURES OF THE SEA

**SEA-BASS** €22.70

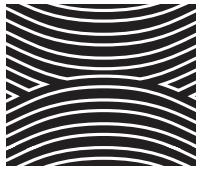
*Zucchini & carrot spaghetti, carrot & ginger puree*

**SALMON** €24.90

*Asparagus risotto & vierge sauce*

**TUNA** €27.70

*Spinach & sesame sauce*



## POWERED BY JOSPER

### AUSTRALIAN BLACK ANGUS GRAIN FED STEAKS

TENDERLOIN STEAK (250 g) €33.00

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RIB-EYE STEAK (400 g) €33.00

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Try our side  
dishes  
with your steak

### DRY AGED STEAKS

U.S.A. CREEKSTONE FARMS  
TOMAHAWK STEAK

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per 100g €9.00

SCOTTISH GRASS FED  
T-BONE STEAK

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per 100g €7.70

ALL OF OUR STEAKS ARE GRILLED OVER CHARCOAL  
SERVED SLICED & FLASHED WITH CLARIFIED BUTTER  
AND GARNISHED WITH  
MUSHROOM UMAMI PUREE & STEAK SEASONING

### CHARCOAL GRILLED

VEAL CHOP (400 g) €28.40

*Carrot & ginger purée*

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LAMB CHOPS (350 g) €27.70

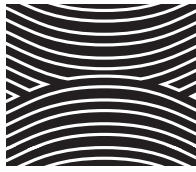
*Rosemary & Garlic Oil*

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JOSPER CHICKEN (450 g) €18.40

*Sweet Potato purée*

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## SIDES

### SIDE DISHES

<i>Grilled Fennel</i>	€3.90
<i>Fresh Green Asparagus</i>	€5.80
<i>Grilled Portobello Mushrooms</i>	€4.90
<i>Sautéed Mushroom with Truffle oil</i>	€4.20
<i>Grilled Vegetables</i>	€3.50
<i>Steamed Vegetables</i>	€3.20
<i>Zucchini &amp; Carrot Spaghetti</i>	€3.80
<i>Half Avocado</i>	€3.50
<i>Onion Rings</i>	€3.20
<i>Asparagus Risotto</i>	€5.80
<i>Mushroom Risotto</i>	€6.20
<i>Jacket Potato</i>	€2.75
<i>Baby New Potatoes</i>	€3.70
<i>Fried Potatoes</i>	€2.90
<i>Truffle Mashed Potatoes</i>	€3.80
<i>Sweet Potato Purée</i>	€4.20

### LET'S GET SAUCY

<i>Mushroom Sauce / Pepper Sauce</i>	€1.80
<i>Assorted Mustards / Barbeque Sauce / Teriyaki Sauce</i>	€0.90
<i>Herb Butter / Bearnaise</i>	€2.10