

# DEOS

## LOUNGE MENU



**ATHENS APOLLO TOWER**  
HIGHEST BUILDING OF ATHENS

---

37.992640°N | 23.764073°E  
Hight: 84m | 25 floors  
Built: 1973

**OPERATIONAL HOURS**  
**13.00 - 01.00**

## BREAD & OLIVE OIL

3.50€

Freshly baked sourdough bread served with extra virgin olive oil from Mani.

## SALADS

---

### BURRATA & WATERMELON

18€

Strawberry vinegar, compressed watermelon, cherry tomatoes, watermelon gazpacho, and mint oil.

### GREEK SALAD

14€

Sweet tomato, carob rusks, cucumber, fresh onion, caper berries, caper leaves, green pepper, tomato vinegar, and Sitia whey cheese.

### CHICKEN SALAD

16€

Mixed greens, sun-dried tomato, peach, walnut, chicken fillet, and tsalafouti vinaigrette.

## RAW

---

### SEA BREAM CARPACCIO

20€

Bergamot, avocado cream, basil, sea fennel, peach, and bonito flakes.

### BLACK ANGUS BEEF TARTARE

22€

French Black Angus fillet, cured egg yolk, pickled shimeji mushrooms, gherkins, mustard seeds, chives, 24-month-aged parmesan, and summer black truffle.

## APPETIZERS

---

### TARAMA

Tarama cream, bottarga crumbs, orange oil, and sun-dried tomato.

12€

### MYKONOS KOPANISTI CHEESE

Florina pepper, sweet chili flakes and crumble thyme-honey.

13€

### SQUID

Hummus with Florina pepper, sautéed greens, calamansi and parsley vinaigrette, and grilled squid.

18€

### LAMB MEATBALLS

Naxos potato cream infused with rosemary, galeni cheese, mustard pickle, and tomato tartare.

16€

### HALLOUMI

Grape jam, lemon purée, fermented grapes, and fried halloumi.

14€

### WATERMELON & FETA

Watermelon tataki, PDO feta foam, mint oil, crispy quinoa, and sesame.

13€

### KALOGEROS

Honey-glazed eggplant, slow-cooked brisket in tomato sauce, and graviera cream.

17€

### MOUSSAKA GNOCCHI

Braised beef tail, moussaka butter, smoked eggplant cream, and graviera béchamel.

15€

DEOS

## MAIN COURSES

---

### CHICKEN GIOUVETSI

16€

Organic chicken, roasted tomato sauce,  
and homemade smoked BBQ sauce.

### SHRIMP PAPPARDELLE SAGANAKI

24€

Black tiger shrimp, saganaki sauce, Andros volaki cheese,  
and fresh basil.

### BEEF TAIL PASTITSADA

20€

Malfadine pasta, veal sauce, tomato juice, spetseriko spices,  
and Kasos graviera cheese.

### BLACK PORK

23€

Jerusalem artichoke purée, roasted cashews, artichoke chips,  
sous vide fennel, Japanese-style asado sauce,  
and roasted artichoke.

### PACCHERI WITH CHANTERELLES & TRUFFLE

22€

Porcini broth, seasonal mushrooms,  
and truffle.

### SOFIGADO

24€

Pork cheeks, roasted potato cream, quince, shallots,  
and gravy with grape molasses and thyme.

### SALMON

21€

Salmon fillet, bulgur wheat, avocado cream, fresh herbs,  
and tahini-orange vinaigrette.

### CAULIFLOWER

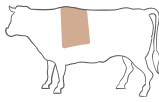
14.5€

Harissa, tahini, cauliflower purée,  
almond, and peach.

## PRIME CUTS

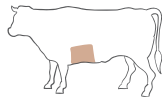
All meats are premium Black Angus cuts.

**RIBEYE**  
300gr



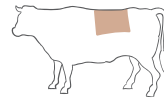
55€

**INSIDE SKIRT**  
250gr



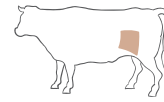
32€

**TENDERLOIN**  
250gr



42€

**FLAP STEAK**  
250gr



38€

## SIDES

**FRENCH FRIES** 5€

**GRILLED CORN** 9€  
with Sriracha Butter

**BROWN RICE** 6€  
with Fresh Herbs

## SAUCES

**BÉARNAISE** 5€

**WHITE PEPPER** 4€

**PORTO WINE** 4€

## PINSAS

**PINZA MOZZARELLA** 14€  
Roasted tomato sauce, basil oil,  
and 12-month-aged parmesan.

**PINZA GREEK STYLE** 15€  
Spicy feta, green olives, tomato tartare, green pepper,  
white onion, and Cretan oregano.

**PINZA PANCETTA AFFUMICATA** 16€  
Truffle ricotta, pecorino, and seasonal mushrooms.

**CHEESE & COLD CUTS PLATTER** 25€ / 50€  
For 2 or 4 persons.

## DESSERTS

**CHEESECAKE TRILOGY** 25€  
Pistachio, salted caramel, mango, and passion fruit.

**DEOS** 15€  
Dulcey namelaka, bitter chocolate cream, passion fruit caramel, and honeycomb.

**LEMON TART** 12€  
Lime cream, caramelized pineapple, almond sample, and mango sorbet.



DEPOS



# DEOS

ATHENIAN SKYLINE

CUSTOMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED  
(RECEIPT - INVOICE).

In our salads and dishes we use virgin olive oil. For frying we use sunflower oil.

Frozen products are marked with an asterisk (\*).

THE CONSUMPTION OF ALCOHOLIC BEVERAGES IS PROHIBITED FOR INDIVIDUALS UNDER  
17 YEARS OLD WHO ARE NOT ESCORTED BY PARENTS OR GUARDIANS (LAW 3730/2008  
PRESIDENTIAL DECREE 350/2003).

Allergenic Ingredients: The store has a list of allergenic ingredients in our products. In case you are  
allergic to any ingredient in please let us know.

Prices are all inclusive of all taxes and duties.

Prices can change without prior notice.

Executive Chef: Konstantinos Akouros | Chef De Cuisine: Aristos Giannis  
Person responsible upon market inspection: Anastasios Akouros

GR

ΤΟ ΚΑΤΑΣΤΗΜΑ ΔΙΑΘΕΤΕΙ ΥΠΟΧΡΕΩΤΙΚΑ ΦΥΛΛΑ ΔΙΑΜΑΡΤΥΡΙΑΣ  
ΓΙΑ ΤΟΥΣ ΠΕΛΑΤΕΣ ΣΕ ΕΙΔΙΚΗ ΘΕΣΗ ΔΙΠΛΑ ΣΤΗΝ ΕΞΟΔΟ

GER

DAS GESCHÄFT IST VERPFLICHTET BESCHWERDEFORMULARE  
FÜR DIE KUNDEN AN BESONDERER STELL AM AUSGANG ZUS VERFÜGUNG NÄHE DER EXIT

FR

L' ETABLISSEMENT EST TENU DE DISPOSER DES FORMULAIRES DE PLAINTES  
POUR LES DIENTS DANS UNE CAISSE SPÉCIALE PRÈS DE LA SORTIE

ENG

THE STORE IS OBLIGED TO HAVE COMPLAINT FORMS AVAILABLE TO CUSTOMERS  
IN THE SPECIAL CASE BY THE EXIT