

# DEOS

ATHENIAN SKYLINE



OPERATIONAL HOURS

18.00 - 01.00

## BREAD & OLIVE OIL

3.50€

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

## SALADS

### BURRATA & WATERMELON

18.00€

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

### GREEK SALAD

14.00€

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

### CHICKEN SALAD

16.00€

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

### ATHENIAN SALAD

19.00€

Baby potatoes, carrot mayonnaise, peas, sea bass fillet, bottarga crumbs, and herring roe.

## RAW

### SEA BREAM CARPACCIO

20.00€

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

### BLACK ANGUS BEEF TARTARE

22.00€

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

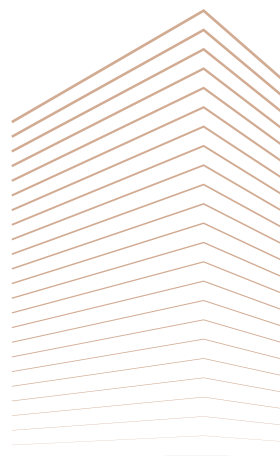
### SHRIMP & STRAWBERRY

27.00€

Smoked fish roe emulsion, strawberry broth, basil oil, jalapeño granita and fennel.

# APPETIZERS

<b>TARAMA</b>	12.00€
Tarama cream, bottarga crumbs, orange oil, and sun-dried tomato.	
<b>MYKONOS KOPANISTI CHEESE</b> 🌿	13.00€
Florina pepper, sweet chili flakes, and crumble thyme-honey.	
<b>SQUID</b>	18.00€
Hummus with Florina pepper, sautéed greens, calamansi and parsley vinaigrette, and grilled squid.	
<b>LAMB MEATBALLS</b>	16.00€
Naxos potato cream infused with rosemary, galeni cheese, mustard pickle, and tomato tartare.	
<b>HALLOUMI</b> 🌿	14.00€
Grape jam, lemon purée, fermented grapes, and fried halloumi.	
<b>WATERMELON &amp; FETA</b> 🌿	13.00€
Watermelon tataki, PDO feta foam, mint oil, crispy quinoa, and sesame.	
<b>KALOGEROS</b>	17.00€
Honey-glazed eggplant, slow-cooked brisket in tomato sauce, and graviera cream.	
<b>BEETROOT TARTARE</b> 🌿	16.00€
Chamomile yogurt mousse, black cherry vinegar, beetroot crumble, and pickled watermelon radish.	
<b>MOUSSAKA GNOCCHI</b>	15.00€
Braised beef tail, moussaka butter, smoked eggplant cream, and graviera béchamel.	



🌿 vegetarian    🌿🌿 vegan

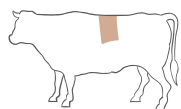
## MAIN COURSES

<b>CHICKEN GIOUVETSI</b>	<b>16.00€</b>
Organic chicken, roasted tomato sauce, and homemade smoked BBQ sauce.	
<b>SHRIMP PAPPARDELLE SAGANAKI</b>	<b>24.00€</b>
Black tiger shrimp, saganaki sauce, Andros volaki cheese, and fresh basil.	
<b>BEEF TAIL PASTITSADA</b>	<b>20.00€</b>
Malfadine pasta, veal sauce, tomato juice, spetseriko spices, and Kasos graviera cheese.	
<b>RED MULLET RISOTTO</b>	<b>32.00€</b>
Kozani saffron, pickled carrot, lemon mayonnaise, and bottarga.	
<b>BLACK PORK</b>	<b>23.00€</b>
Jerusalem artichoke purée, roasted cashews, artichoke chips, sous vide fennel, Japanese-style asado sauce, and roasted artichoke.	
<b>COD À LA POLITA</b>	<b>22.00€</b>
Pea purée, dried peas, roasted artichoke, carrot, and lemon-dill sauce.	
<b>PACCHERI WITH CHANTERELLES &amp; TRUFFLE</b>	<b>22.00€</b>
Porcini broth, seasonal mushrooms, and truffle.	
<b>SALMON</b>	<b>21.00€</b>
Salmon fillet, bulgur wheat, avocado cream, fresh herbs, and tahini-orange vinaigrette.	
<b>SOFIGADO</b>	<b>24.00€</b>
Pork cheeks, roasted potato cream, quince, shallots, and gravy with grape molasses and thyme.	
<b>SEA URCHIN SPAGHETTI</b>	<b>27.00€</b>
Mussel broth, sea urchin water, diced tomato, chili pepper, garlic oil, and fresh herbs.	
<b>CAULIFLOWER </b>	<b>14.50€</b>
Harissa, tahini, cauliflower purée, almond, and peach.	

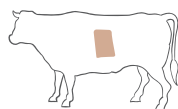
## PRIME CUTS

All meats are premium Black Angus cuts.

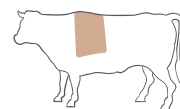
**TOMAHAWK** 180.00€/KG



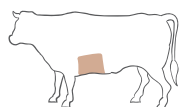
**T-BONE** 165.00€/KG



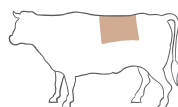
**RIBEYE** 55.00€  
300gr



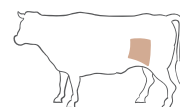
**INSIDE SKIRT** 32.00€  
250gr



**TENDERLOIN** 42.00€  
250gr



**FLAP STEAK** 38.00€  
250gr



## SEAFOODS

### CATCH OF THE DAY

Subject to availability.



**65.00€/KG - 85.00€/KG**

From - To

### LOBSTER

Grilled or served with pasta,  
subject to availability.



**110.00€/KG**

## SIDES

**FRENCH FRIES**

**5.00€**

**GRILLED CORN**

with Sriracha Butter

**9.00€**

**BROWN RICE**

with Fresh Herbs

**6.00€**

## SAUCES

**BÉARNAISE**

**5.00€**

**WHITE PEPPER**

**4.00€**

**PORTO WINE**

**4.00€**

## DESSERTS

### CHEESECAKE TRILOGY

Pistachio, salted caramel, mango,  
and passion fruit.

25.00€

### DEOS

Dulcey namelaka, bitter chocolate cream,  
passion fruit caramel, and honeycomb.

15.00€

### PARIS BREST PISTACHIO

Pistachio cream, pistachio praline, red fruit compote,  
and salted pistachio ice cream.

13.00€

### LEMON TART

Lime cream, caramelized pineapple, almond sample,  
and mango sorbet.

12.00€



# DEŌS

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