## SANDWICHES AND TACOS

HOT DOG (D, G)	26
Greek pork & feta sausage, brioche bun, roast pepper sauce, feta cream & pickled onion	
BRASSERIE BEEF BURGER (D, G)	32
Smoked bacon, aged English cheddar, caramelized onions & MO sauce	
BLACK ANGUS RIBEYE STEAK SANDWICH (D, G)	48
Grilled focaccia, mustard, mayo, rucola, caramelized onion, Emmental & chimichurri	
SMOKED PASTRAMI SANDWICH (G)	26
Grilled sourdough, dijon mustard & pickled cucumber	
CHICKEN TACOS (D, G)	24
Guacamole, cheddar sauce & iceberg	
TEMPURA SHRIMP TACOS (G, SF)	29
Yuzu mayonnaise, iceberg & seasonal chutney	
CAESAR TORTILLA (D, G, F)	24
Grilled chicken, iceberg, crispy bacon, parmesan & Caesar dressing	
MEDITERRANEAN TORTILLA (D, G, V)	20
Sundried tomato pesto, mushrooms, rocket leaves & polifymos feta	

All sandwiches and tacos are served with hand cut fries or green salad

## SALADS

'	MICOISE (F)	30
	Tuna tataki, haricot verts, soft boiled egg & olive crumble	
٦	TED'S SALAD (D, F, G)	24
	Baby gem, smoked bacon, anchovies, sourdough croutons	
,	Add on: Grilled chicken breast 9 Grilled prawns 12	
(	GREEK SALAD	24
	Tomatoes, green bell peppers, cucumber, onion, kalamata olives & polifymos feta cheese	
TO SH	HARE	
	BEEF TARTARE (F, G)	36
	USDA prime beef tenderloin, cured egg yolk & crispy bread	
-	TRUFFLE CHIPS (D, V)	17
	Parmesan	
,	ARTISAN CHARCUTERIE BOARD (D, G, N)	16
	Premium Greek cheeses, cold cuts & grissini (Price per person)	
-	TORTILLA CHIPS (D, G, V)	16
	Guacamole, sour cream & pico de gallo	
Ç	SIDE DISHES	
H	Hand cut fries (VG)	8
(	Green leaves salad (VG)	8

## **DESSERTS**

CREME BRULE (D)	15
Creamy vanilla custard & caramelized sugar	
RIZ AU LAIT (D, N)	14
Pistachio & salted caramel	
SEASONAL FRESH FRUITS	12