

LUAZ

RESTAURANT

Sushi

Uramaki (8pcs)

- California Roll
- Salmon Avocado
- Tuna Avocado
- Salmon Philadelphia
- Salmon Teriyaki
- Spicy Salmon
- Spicy Tuna
- Shrimp Tempura
- Vegetarian Roll

Hosomaki (6pcs)

- Avocado
- Cucumber
- Salmon
- Tuna

Raw & Spreads

Tuna tartare

with avocado and sesame dressing

Seabass carpaccio

with lemon olive oil, chili and bottarga

Yellowtail sashimi

with fish roe spread, yuzu olive oil dressing and bottarga

Ceviche Bloody Mary

with celery, strawberry and spicy tomato dressing

Carpaccio Black Angus

with kataifi phyllo, truffle mayo and arseniko cheese

Fish roe spread

with bottarga and lime

Split peas purée

with tomato salsa and oregano

Smoked aubergine spread

with romano peppers and herbs

Salads

Greek salad

with cherry tomatoes, cucumber, bell pepper, onion, olives, caper, sea fennel, sesame croutons, feta cheese and oregano

Burrata

with mix cherry tomatoes, cantaloupe melon, raspberries, jalapeño and basil

Green beans

with goat cheese, herbs and petimezi dressing

King crab salad

with clementine mayo

Grilled shrimp salad

with baby gem, quinoa, sweet chilli and edamame

Hot Starters

Roasted cauliflower

with sesame dressing and pomegranate

Shrimp saganaki

with ouzo, langoustine cream and feta mousse

Black Angus meatballs 'giaourtlou'

baked tomato, tomato jam with chili and yogurt

Fried squid

with black fish roe spread and lemon

Grilled octopus

with split peas purée, grilled onions and tomato salsa

Steamed mussels

with salicornia, ouzo, lemon and herbs

Pasta

Linguine alle vongole

with chili, garlic and bottarga

Shrimp orzo

with ouzo and langoustine cream

Rigatoni anthotyro

with saffron, shiso and zucchini

Black seafood risotto

with shrimp tartare and chorizo

Pappardelle

with mix mushrooms and truffle

Lobster pasta

with langoustine cream, ouzo, tomato and herbs

Fish

Catch of the day fillet

with seasonal greens

Catch of the day in aromatic salt crust

Catch of the day grilled

with lemon and olive oil dressing

Catch of the day soup (upon request)

Catch of the day sashimi

with lemon, chili, lime and olive oil

Grilled lobster

with gremolata and lemon

Grilled king crab legs

with spicy lemon dressing

Grilled jumbo shrimp

with aromatic oil and jalapeño salsa

Meat

Premium cuts

Tenderloin Black Angus (300gr)

Rib Eye Black Angus (300gr)

Cowboy Steak Black Angus (1kg)

Tomahawk Black Angus (1,2kg)

Selected meat

Lamb chops

with garlic confit and roasted cherry tomatoes

Slow-cooked leg of lamb

Baby chicken boneless

with herb oil

Sides

Homemade fries with oregano

Grilled vegetables with lemon olive oil

Roasted baby potatoes with herbs and butter

Seasonal greens sautéed 'tsigariasta'-style

Sauces

Chimichurri

Béarnaise

Anticucho

Desserts

Galaktompoureko

Chocolate mousse

Orange Pie

Pavlova