

LUAZ

RESTAURANT

INK DESIGN

SUSHI

URAMAKI 8 pieces

- CALIFORNIA ROLL
- SALMON AVOCADO
- TUNA AVOCADO
- SALMON PHILADELPHIA
- SALMON TERIYAKI
- SPICY SALMON
- SPICY TUNA
- SHRIMP TEMPURA

HOSOMAKI 6 pieces

- SALMON MAKI
- TUNA MAKI
- AVOCADO MAKI
- CUCUMBER MAKI

NIGIRI 2 pieces

- TUNA
- SALMON
- WHITE FISH
- SHRIMP
- EEL

SASHIMI 2 pieces

- TUNA
- SALMON
- WHITE FISH
- SHRIMP
- EEL

SPREADS

HUMMUS

with crispy chickpeas & cumin oil

FISH ROE SPREAD

TARAMOSALATA

with bottarga, lime, extra virgin olive oil

SMOKED AUBERGINE SPREAD

with romano peppers, herbs

Bread with olives from Kalamata

HOT STARTERS

SHRIMP SAGANAKI

with ouzo, langoustine cream, mousse of feta cheese

FRIED KALAMARI

with ouzo "aioli", lemon

OCTOPUS ON THE GRILL

with fava beans purée, grilled onions, tomato sauce

STEAMED MUSSELS

with ouzo, lemon, herbs

BLACK ANGUS MEATBALLS

"giaourtlou" with grilled tomato, tomato jam with chili, yogurt

KING CRAB LEGS ON THE GRILL

with langoustine mayo

FISH

CATCH OF THE DAY FILLET

with seasonal greens, saffron

CATCH OF THE DAY

in aromatic crust
grilled with lemon & olive oil dressing
"kakavia" fish soup

All served with steamed vegetables

CATCH OF THE DAY SASHIMI

with lemon, chili, lime & olive oil

LOBSTER ON THE GRILL

with lemon, olive oil dressing

KING CRAB LEGS ON THE GRILL

with lemon, olive oil dressing

JUMBO SHRIMP ON THE GRILL

with lemon, olive oil dressing

MEAT

LAMB CHOPS ON THE GRILL

with confit garlic, roasted cherry tomatoes

BABY CHICKEN (BONELESS) ON THE GRILL

herbs oil

PREMIUM CUTS

TENDERLOIN BLACK ANGUS

300g

RIB EYE BLACK ANGUS

300g

COWBOY STEAK BLACK ANGUS

TOMAHAWK BLACK ANGUS

SALADS

GREEK SALAD

with cherry tomatoes, cucumber, bell pepper, onion, olives, capers, caper berries, sea fennel, sesame croutons, feta cheese, oregano, extra virgin olive oil

BURRATA

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

GRILLED SHRIMP SALAD

with baby gem, quinoa, sweet chili, edamame

TOMATO SALAD

with capers, caper leaves, olives, cherry tomatoes, radish, oregano, extra virgin olive oil

LUAZ SALAD

with romaine lettuce, tomato, cucumber, carrots, olives, cherry tomatoes, radish, rocket, pickled peppers, tomato vinegar dressing

Extra Virgin Olive Oil from Kalamata 50ml

PASTA

SEAFOOD LINGUINE

with shrimp, mussels, clams, chili, garlic, tomato, langoustine cream

SHRIMP ORZO

with ouzo, cream bisque

PAPPARDELLE

with mixed mushrooms, truffle

LOBSTER PASTA

with langoustine cream, ouzo, tomato & herbs

TAGLIOLINI WITH OSCIETRA CAVIAR

with lemon butter

RAW

OYSTERS GILLARDEAU

with Mignonette sauce

SEA URCHIN

with extra virgin olive oil

BELUGA CAVIAR

with their condiments, blinis, egg yolk & white, onion, chives, sour cream

RED SHRIMP CARPACCIO

FROM KOILADA, PELOPONNESE

with lemon-lime, chili, chives, extra virgin olive oil, oscietra caviar

SEABASS CARPACCIO |

with lime, chives, chili, lemon, extra virgin olive oil

TUNA TARTARE

with avocado, sesame dressing

YELLOWTAIL SASHIMI

with fish roe spread, yuzu olive oil dressing, bottarga

SEABASS CEVICHE BLOODY MARY

with celery, strawberry and spicy tomato dressing

CARPACCIO BLACK ANGUS

with homemade potato sticks, truffle mayo, "Arseniko" cheese from Naxos island

Executive chef

NK

NIKITAS KARITSIS

Market Inspection Manager: Sascha Shchepanovich. Prices are in Euro. Municipality tax 0.5% - V.A.T. 13% / 24%. The restaurant is required to issue stamped cash register receipts. The restaurant is required to have re-printed forms in a special compartment next to the exit for making any complaints or comments.

Extra virgin olive oil is used for salads, sunflower oil is used for frying. Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice). Please inform the waiter of any allergy or special dietary requirements.