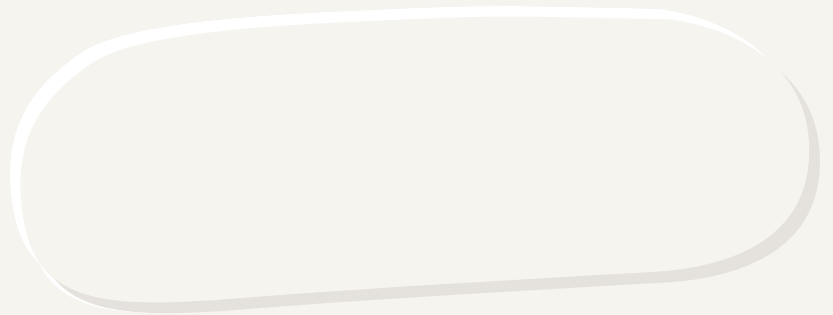
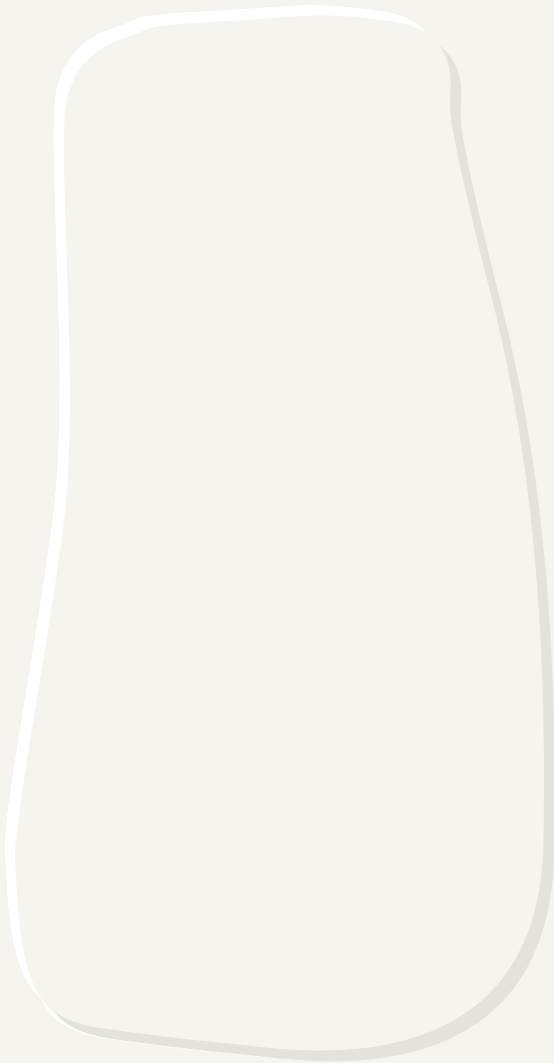


BLU



STARTERS

Bread Course (per person)

Sourdough Bread | Lagana Bread | Cultured Butter | Extra Virgin Olive Oil

G | D | N

8

Taramosalata

Crispy Shiso Leaves | Black Lime | Bottarga

G | F | D

12

Tyrokafteri

Anthotyro Cheese from Chania | Feta from Kalavryta | Florina Peppers | Chili Crisp

G | D | N | SO | P

12

SALADS

Tomato Salad

Soft Cheese from Argos | Olives | Cucumber | Sea Fennel | Tomato Vinaigrette

G | D

21

Baby Gem Salad

Mixed Seed Cracker | Fennel | Green Apple | Seasonal Herbs

G | N | SE

21

Charcoal Broccoli Salad

Graviera from Naxos | Leek | Marcona Almonds

D | N

21

RAW

Passion Fruit Ceviche

Mango | Jalapeños | Red Onion | Coriander

G | F | SO

25

Catch of the Day Carpaccio

Citrus | Tempura Wild Greens | Thyme | Premium Olive Oil

F | G

26

Tuna Tataki

Pil Pil | Blood Orange Sorbet | Verjuice

F | N | G

28

STARTERS

Fish & Chips

Smoked Tarama | Black Lime | Sour Cream Rub

G | D | E | F

28

Grilled Octopus*

Green Peas Fava | Pickled Shallots

D | M | B | L

32

Charcoal Flatbread

Cod Brandade | Fresh Tomato | Jamón Ibérico | Kalamata Olives

F | G

28

King Crab Leg (per 100g)*

Yuzu Truffle | Beef Tartare | Kimchi Emulsion

G | C | S | O | E | S | D

64

PASTA & SHELLFISH

Lobster Pasta

Half Lobster | Linguini | Lobster Bisque | Fresh Basil

G | S | D | E | C | S | D

94

Mushroom Pasta

Ziti | Seasonal Mushrooms | Porcini | Thyme Oil

G | D | E | M | C | S | D

22

Prawn Cacio e Pepe*

Paccheri | Cream Cheese | Prawn Tartare

G | D | E | S | C | S | D

39

FROM JOSPER GRILL

Grilled Lobster

Half Lobster | Butter | Herbs

G | C | D

86

Catch of the Day (per kg)

G

100

Japanese Wagyu A5 Striploin (per 100g)

84

USA Rib Eye Steak

72

French Beef Fillet

46

Grilled Half Chicken

Thyme | Bergamot | Yoghurt

G | D

36

Grilled Cauliflower

Curry Emulsion | Buttermilk | Santorini Pistachio

D | N | E | MU

26

SIDES

French Fries

G

14

Wild Greens

Seasonal Greens | Herb Purée

14

Sweet Potato Purée

Maple Syrup | Crispy Onion | Cumin

D

16

BESPOKE ADDITIONS

Caviar (5 gramms)

30

Fresh Shaved Truffle (5 gramms)

30

SAUCES

Butter Miso Sauce

D|G|SO|SD
8

Mojo Verde Sauce

8

Béarnaise Sauce

D|E
8

DESSERTS

Tiramisu

E|G|N|D
20

Passion Fruit Baba

D|G|E|N
21

Chocolate Mosaic “Kormos”

D|G|E|N
20

Galaktompoureko

D|G|E|N
20



Menus are curated by Executive Chefs Panagiotis Boufis & Thymios Kola.

Please inform us of any dietary requirements or allergies, so we tailor your experience:

D (Dairy) | E (Eggs) | F (Fish) | S (Crustacean Shellfish) | M (Molluscs) | N (Tree Nuts) | G (Gluten) |
P (Peanuts) | SO (Soybeans) | C (Celery) | MU (Mustard) | SE (Sesame) | SD (Sulphur Dioxide) | L
(Lupin)

All prices are in € and VAT is included. Consumer is not obliged to pay if the official receipt has not been provided. The restaurant is legally required to issue official receipts certified by the relevant tax office. The restaurant is legally required to provide complaint forms in a designated area next to the exit. Persons under 18 years of age are prohibited from consuming alcoholic beverages. Dishes marked with * have been frozen. The oil used in salads is olive oil. Sunflower oil is used for frying. Pre-fried dishes are marked with **. Greek salad contains Feta cheese P.D.O. Wines contain sulfites.

Responsible for implementation of statutory regulations: Michalis Theodorakis.