



MEAT PROJECT

MENU

ENTRÉE

FERMENTED SOURDOUGH BREAD,
slowly ripened bread from Mount Athos, baked in a
wood burning oven with aromatic butter from
Cretan herbs

1,6 €
per item

FRESH SEA SHELLS with extra virgin olive
oil, lime & fleur de sel (ask us if available)

3,8 €

FERMENTED SOURDOUGH BREAD,
slowly ripened bread from Mount Athos,
baked in a wood burning oven with
aromatic butter from Cretan herbs,
"ladotyri" (traditional Greek cheese),
freshly grated tomato & olives with
vinegar

2,9 €
per item

SOUPS

BLACK ANGUS CHUCK EYE ROLL
smoked fregola, fresh vegetables, wild rice,
Vidiano wine & seven times fermented bread sticks

7,9 €

MISO RAMEN
Black Angus rump steak, noodles,
egg and spring onions

7,9 €

APPETIZERS

ORGANIC EGGS
baked in the wood burning oven with
Gorgonzola cream & smoked paprika

7,9 €

FRESH PORK SAUSAGE,
HOME PRODUCED, with pureed "manarolia"
(a traditional Cretan legume) & pickled
"askordoulakous" (Cretan bulbs)

8,7 €

MILK-FED VEAL LIVER with aged balsamic
vinegar, aromatic by summer truffle oil, seven
times fermented rusk, roasted onions & grated
"anthotyro" (traditional Cretan cheese)

8,7 €

MUTTON SAUSAGE with rocket, cherry
tomatoes, mustard and pine tree honey

8,7 €

FRESH FRIED POTATOES
fried in olive oil, with thick sea salt & oregano

4,7 €

FRESH FRIED POTATOES
fried in olive oil, with grated 12months'
matured Parmesan, smoked thick bacon
& summer truffle oil

5,9 €

MUTTON "GYROS"
with Parmezan gnocchi, BBQ sauce
& aromatic butter milk with mint

8,7 €

**BLACK ANGUS BEEF
TENDERLOIN TARTAR**
with sweet chilli, green apple & smoked paprika

13,8 €

**BLACK ANGUS BEEF TENDERLOIN
CARPACCIO**
with rocket, Parmesan & smoked sauce

13,8 €



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SALADS

GREEK SALAD with organic tomatoes from Lasithi, "antzouri" (Cretan cucumber), caper, purslane, seven times fermented rusk & "galomizithra" (Cretan cheese) 6,7 €

FRESH GREENS with homemade Caesar sauce, crispy bacon & chicken "apaki" (Cretan smoked meat) 9,2 €

RUMP STEAK SALAD with valerian, beetroot leaves, rocket, Parmesan flakes, Rump Steak tagliata, sweet chilli lemon sauce 11,5 €

PIES

(WITH HANDMADE PASTRY, BAKED IN THE WOOD BURNING OVEN)

"PASTOURMA" (PASTRAMI) PIE with chaloumi (cheese from Cyprus), tomato, rose spoon sweet & butter milk 2,9 €
per item

CHICKEN PIE with mushroom assortment, Roquefort & herbs 2,9 €
per item

MINCE PIE with beef flatiron & spicy tomato and garlic sauce 2,9 €
per item

GREEN PIE with wild greens sautéed & fennel 2,9 €
per item

PIZZA (HOMEMADE MEATZZA)

SMOKED COLD CUTS AND CHEESE ASSORTMENT, tomato jam, rocket, cherry tomatoes 8,5 €

SMOKED CHICKEN, summer truffle paste, basil pesto, rocket & cherry tomatoes 8,5 €

BOLOGNESE, hand chopped Black Angus, guanciale & onion rings 9,5 €

BURGERS

BUTCHER'S BAR BURGER with 100% beef burger, in brioche bread, cheddar, bacon, caramelized onions and pickle sauce 9,8 €

BUTCHER'S BAR DOUBLE BURGER with 100% beef burger, in brioche bread, cheddar, bacon, caramelized onions and pickle sauce 13,8 €

CRISPY CHICKEN BURGER crispy chicken, covered in panko in brioche bread, coleslaw, bacon, cheddar cheese & sweet chilli lemon sauce 9,8 €

BUTCHER'S BAR VEGAN BURGER in brioche bread with caramelized onions, vegan cheese, fresh rocket, tomato jam & sweet chilli sauce 9 €

RIZOTTI

MUSHROOM RISOTTO mushroom assortment, smoked guanciale & summer truffle paste 9,5 €

CACIO E PEPE AL BURRO RISOTTO with Parmesan cream and freshly grated pepper 9,5 €



PASTA

HANDMADE "SKIOUFIHTA" (CRETAN PASTA), hand chopped Black Angus Bolognese & grated "anthotyro" (traditional Cretan cheese) 11,8 €



LINGUINI CARBONARA with smoked guanciale, Pecorino & egg 9,8 €





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PORK		
	PORTION	KILO
THICK BACON with its skin, roasted "ANTIKRISTA" (in an upright position, in a wood fire)	9,5 €	26 €
GRILLED THICK BACON	9,5 €	26 €
PORK TOMAHAWK roasted in a wood burning oven (800-1000 gr)	15,5 €	
PORK SPARE RIBS with smoked BBQ sauce & coarsely chopped potatoes fried in olive oil	10,5 €	

LAMB		
	PORTION	KILO
LAMB CHOPS	10,5 €	29 €
LAMB roasted "ANTIKRISTA" (in an upright position, in a wood fire)	(1/2 kilo) 18 €	32 €
MUTTON RIBS	9,5 €	27 €
MUTTON roasted "ANTIKRISTA" (in an upright position, in a wood fire)	(1/2 kilo) 17 €	29 €

BEEF		
	PORTION	KILO
Hand chopped STRIPLOIN BLACK ANGUS	11 €	
BEEF TAGLIATA BLACK ANGUS	17 €	48 €
PICANHA BLACK ANGUS	27 €	78 €
TENDERLOIN BLACK ANGUS	29 €	85 €
RIBEYE STEAK BLACK ANGUS	29 €	85 €
RIBEYE STEAK WAGYU	52 €	140 €
T - BONE STEAK (1/2 kilo)	34 €	
TOMAHAWK (1/2 kilo)	34 €	
RIBROAST (1/2 kilo)	34 €	
SURF & TURF (beef fillet with lobster)	52 €	

CHICKEN		
	PORTION	KILO
CHICKEN THIGH roasted "ANTIKRISTA" (in an upright position, in a wood fire)	9,5 €	
GRILLED CHICKEN FILLET	9,5 €	
DRY AGED		
ASK US IF AVAILABLE AS WELL AS FOR DAYS OF DRY AGING (Tomahawk, T - Bone Steak, Ribroast)		
BUFFALO		
BUFFALO STEAK (450-500 gr)		24 €

* Meat is accompanied by sautéed vegetable assortment.



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FISH

RED MULLET CEVICHE with steamed "almyra" (special greens)	11,5 €	GRILLED SHRIMP with olive oil, lime & yuzu	18 €
KING CRUB SASHIMI with pickled "almyra" (special greens), lime, fleur de sel & pepper	39 €	GRILLED LOBSTER with greens sautéed	78 €
GRILLED YELLOW TUNA with greens sautéed & lemon cream	13,5 €	TUNA CARPACCIO with rocket, cherry tomatoes, Parmesan, olive oil & Butcher's sauce	11 €

SWEETS

SECRET RECIPE white chocolate Panna Cotta, coconut flour, fegientin, mango, calamansi	12 €	HOT "GALAKTOMPOUREKO" baked in the wood oven, with cardamom syrup and cinnamon	9 €
GODFATHER'S CIGAR Ganache montée Valrhona Jivara, chocolate sauce, cacao strezel, crisp milk coat	14 €		



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BEVERAGES

GREEK COFFEE	1,8 €
GREEK COFFEE DOUBLE	2,5 €
INSTANT COFFEE HOT	2,5 €
FRAPPÉ	2,5 €
ESPRESSO	2 €
ESPRESSO DOUBLE	3 €
CAPPUCCINO	3 €
CAPPUCCINO DOUBLE	3,5 €
FREDDO ESPRESSO	3 €
FREDDO CAPPUCCINO	3 €
AMERICANO	3 €
FRAPPÉ WITH ICE CREAM	4 €
LATTE HOT-COLD	3 €
FILTER COFFE	3 €

MOCHACCINO CARAMEL	4 €
espresso, chocolate, caramel syrup, whipped cream, chocolate powder	

CHOCOLATE HOT-COLD	3 €
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TEA

BLACK	3 €
GREEN	3 €
EVERYDAY BREW	3,5 €
EARL GREY	3 €
LIQUORICE & PEPPERMINT	3,5 €
SUPER FRUIT	3,5 €
CHAITEA	3,5 €

REFRESHMENTS

WATER 1lt	2 €
WATER 500ml	1 €
COCA COLA	2,5 €
COCA COLA ZERO	2,5 €
ORANGE (Non carbonated)	2,5 €
LEMONADE	2,5 €
SPRITE	2,5 €
SODA WATER	2,5 €
TONIC WATER	2,5 €
SPARKLING WATER 330ml	2,5 €
SPARKLING WATER 750ml	4 €
SAN PELLEGRINO 750ml	4,5 €
SAN PELLEGRINO 250ml	3,5 €

HOME - MADE REFRESHMENTS

LEMONADE	3 €
SOUR CHERRY	3 €
LEMONADE WITH GINGER	3 €

JUICES

ORANGE	3 €
PEACH	3 €
PINNEAPPLE	4 €
CRANBERRY	4 €

FRESH JUICES

ORANGE	3,5 €
MIXED	4,5 €
With fresh season fruits	



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BEERS

FIX DRAFT 300ml	2,5 €
FIX DRAFT 400ml	3 €
FIX ALCOHOL FREE 330ml	3 €
FIX DARK 330ml	3,5 €
HEINEKEN 330ml	3 €
KAISER 330ml	3,5 €
ALFA 330ml	3 €
SCHNEIDER WEISS 500ml	4,5 €
MYTHOS ICE 330ml	4.5 €
NOTOS LAGER	6 €

DRINKS

MARTINI BIANCO	6 €
CAMPARI	6 €
APEROL	6 €
AMARETTO	6 €
KAHLUA	6 €
BAILEYS	6 €
OUZO MINI	3 €
RAKI	1,5 €
FERNET BRANCA DIGESTIVE	6 €
FRANGELICO	6 €
JÄGERMEISTER	6 €
LIMONCELLO	5 €
SKINOS MASTICHA OF CHIOS	5 €
TSIPOURO DARK CAVE	8 €



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WHISKEY

JAMESON	6 €
HAIG	6 €
JOHNNIE WALKER RED LABEL	6 €
JOHNNIE WALKER BLACK LABEL	9 €
CHIVAS 12Y.	9 €
CARDHU AMBER	9 €
JACK DANIELS GENTLEMAN	6 €
JAMESON SELECT RESERVE	9 €
LAGAVULIN	12 €

BRANDY

METAXA 5*	5 €
METAXA 7*	7 €
METAXA RESERVE 12*	9 €

VODKA

STOLICHNAYA	6 €
ABSOLUT	6 €
NEMIROFF ORIGINAL	6 €
GREY GOOSE	9 €

RUM

BACARDI	6 €
HAVANA CLUB 3 ANOS	6 €
HAVANA CLUB RESERVA	7 €
HAVANA CLUB SELECTION DE MAESTROS	9 €

COGNAC

HENNESY VS	8 €
CURVOISIER VS	7 €

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BEEFEATER	6 €
BEEFEATER 24	7 €
HENDRICKS	7 €

TEQUILA

OLMECA BLANCO	6 €
OLMECA REPOSADO	7 €
OLMECA DARK CHOCOLATE	7 €
DON JULIO REPOSADO	9 €



CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT
HAS NOT BEEN RECEIVED (RECEIPT OR INVOICE) Π.Ν.Π. ΥΠ ΑΡΙΘ. 04/2012

The restaurant is required to have printed cards in a special case next to the exit, to make any protest.
Prices include 24% VAT.

We only use extra virgin olive oil and PDO "feta" cheese in our salads, we also use extra virgin olive oil in potatoes.

Manager: Yannis Kordonis
Chef patron: Christos Lapas