

**A O B B Y**

**BURGER LOUNGE**

FOOD MENU

SALADS

- Caesar’s salad

with crispy buttermilk fried chicken or crispy shrimps, garlic sourdough crouton, flakes from 24-month aged Parmigiano Reggiano and Caesar’s bacon sauce

12 / 15
- Healthy bowl salad

with quinoa, corn, avocado, lentils, chickpeas, orange, corn pitta bread, kimchi sauce yogurt dressing, sesame paste, coriander and lime

14
- Spinach salad

with anthotyro Cretan cheese, caramelized walnuts, crispy phyllo pastry and aged balsamic dressing

13
- Buffalo Greek burrata

with colorful cherry tomatoes, sun dried tomatoes, fresh basil and sourdough crouton

16

APPETIZERS

- Potato-egg,

crispy baby potatoes, gruyere custard with truffle, spicy peppers and fried egg

11
- Flatbread

with Greek mozzarella, jamon iberico, tomato confit and spinach

11
- Tacos with fresh sea bass tempura,

tomato, coriander, chipotle mayo and crispy cabbage

7 p/p
- Tacos with lobster\* tempura,

pickled cabbage, mayo, horseradish, pico de gallo and fried onions

12 p/p
- Black Angus meatballs

with honey pepper sauce

11
- Classic hot dog

with caramelized onions, curry mayo and tomato relish

9
- Vegan hot dog with plant-based sausage,

mustard, ketchup and caramelized onions

9

BURGERS

- Double smash Wagyu burger

with BBQ mayo, bacon, cheddar, caramelized onions, pickles, lettuce and tomato

15
- Vegan burger with lentils,

quinoa and chickpeas, broccoli cream with lime, tomato and vegan mayo with turmeric

11

PREMIUM STEAK

- 300gr cut of the day, tagliata

with roasted corn, truffle mashed potatoes, fried sweet potatoes, red wine sauce and bbq mayo

44

SLIDERS

2 pcs / 3 pcs

- Black Angus cheeseburger

with mustard, ketchup and pickles

9 / 12
- Black Angus burger with cheddar,

mushrooms, lettuce & truffle mayo

12 / 16
- Black Angus burger with goat cheese,

tomato chili & mayo with pickled cucumber

11 / 15
- Healthy chicken burger with rye bun,

guacamole sauce, lettuce, tomato and mustard

9 / 12
- Fresh cod patties burger

with tartar sauce, lettuce and tomato

9 / 12
- Sheep burger

with smoked tomato sauce, chutney cucumber celery, peppers and yogurt with herbs

10 / 14
- Bao bun with fresh, crispy salmon,

Japanese BBQ sauce, kimchi mayo and avocado

11 / 15

SIDES

- Corn on the cob

with aromatic butter yogurt garlic sauce

5
- Truffle Mashed Potatoes

7
- French fries

6
- Fried sweet potatoes

7

DESSERTS

- RED VELVET CAKE

with red fruits

9
- BANOFFEE

with salted caramel and banana ice cream

9
- NEW YORK CHEESECAKE

with forest fruits

9
- CHOCOLATE TART

with tonka ice cream

9



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We use extra virgin olive oil.

\*Deep frozen product

Consumer is not obliged to pay if the receipt-invoice has not been received.

Prices are inclusive of all taxes.

The hotel must issue receipts for all purchases.

Questionnaires are available.

Please note that some of these products may contain nuts or other common allergens.  
If you have any food issues please ask our staff who will be more than pleased to help.

Market Inspection Representative: Dionisis Atanidis