MAIN MENU

BUNGALOW 7
ATHENS GLYFADA

GARDEN GOURMET

SPINACH 18€
Truffle yuzu / crispy pastry leaves / Manchego cheese

BURRATA 19€
Roasted tomato / asparagus / tomato water

KING CRAB CAESAR 37€
Greek blue crab / bacon / corn / yuzu

THE VEGGIE PATH

CORN 9€
Grilled ribs / maple syrup / spicy mayo

HUMMUS 11€
Florina red pepper / flatbread

CAULIFLOWER 12€
Flamed grilled steak / goma dressing / hazelnuts

EGGPLANT 10€
Peanut butter / coconut milk / lime

PADRON PEPPERS 12€
Fried with bonito flakes

MUSHROOM TRILOGY 14€
Endive / chili / sake soy

EDAMAME 9€
• Salty
• Spicy

URBAN EATS

TUNA TATAKI 15€
Jalapeno dressing / fried onion / hijiki seaweed

BEEF CARPACCIO 24€
Truffle / hazelnut / jalapeño

WAGYU DONER 27€
Spicy tomato sauce / onion / sumac

SHRIMP TACOS 13€
Tom yum / virtual bacon mayo / kimchi

SEABASS TIRADITO 25€
Tomato ponzu / goma wakame

WAGYU SLIDERS 25€
Spicy mayo / BBQ sauce / truffle mayo

OCTOPUS 32€
Fried / mole verde sauce / lime yogurt

WAGYU TACOS 19€
Wagyu beef / lime yogurt / teriyaki

PASTA NIRVANA

RAVIOLI 45€
Lobster / champagne sauce
+fresh truffle 11€

RIGATONI 25€
Pumpkin purée / Pecorino cheese / goat cheese cream / wasabi crumble

PAPPARDELLE 39€
Wagyu beef / white sauce / morel mushrooms / fresh truffle

SEAFOOD SYMPHONY

BLACK COD MISO 39€
Wild rocket puree / kale chips

SEABASS 35€
Herb dashi / charred greens

BBQ BLISS

Creekstone / S.R.F / Jack's Creek

TAGLIATA BLACK ANGUS 47€
USA / 250 gr

FILLET STEAK BIO 55€
France / 200 gr

FILLET WAGYU STEAK 89€
Australia / 200 gr

CHATEAUBRIAND STEAK FOR TWO / France / 500 gr 125€

FLAMED SKIRT STEAK BLACK ANGUS 51€
Marinated in den miso / USA

DOUBLE RIB EYE BLACK ANGUS FOR TWO / USA 150€

BEEF CHEEKS 39€
Sweet potato purée / yuzu kosho

RIBEYE A3 98€
Japan / 200 gr

RIBEYE A5 MIYAZAKI 130€
200gr
650€ / kg

KOBE RIBEYE 170€
200gr
870€ / kg

TOMAHAWK STEAK BLACK ANGUS FOR TWO / USA / Per kg 180€

HALF CORN CHICKEN 29€
Yuzu miso

SIDEKICK SPECIALS

LEAF 9€
Mixed green salad / yuzu dressing

VEGGIES "to share" 19€
Grilled Selection

MASHED POTATO SELECTION
Fried Onion 7€
Jalapeno 9€
Truffle 13€

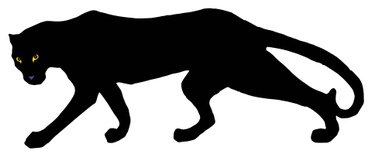
POTATO FRIES
Plain 8€
Goat Cheese Mousse 10€
Fresh truffle 11€

SAUCES

PEPPER DEMI SAUCE 4€

CHIMICHURI 4€

BEARNAISE 4€



BUNGALOW 7

ATHENS GLYFADA

Our company's operational policy centers on safety and quality, both of which are to be consistently delivered to our customers at every level. To attain this objective, we implement an HACCP system in full compliance with the International Standard ISO 22000:2018, ensuring food hygiene and safety. The quality assurance system is extended to all the dishes we provide to our esteemed clientele, and our primary aim is continuous enhancement, so as to meet their ever-escalating expectations. In prices all legal taxes are included (V.A.T Municipal Tax) - Responsible by the law Konstantinidis Anastasios. The contents of all bottles are 750 ml unless otherwise indicated.

The oil is olive oil in salads, fried for used vegetables oil | The cheese used is feta | Meat and fish are fresh.

The EU food allergen list is available to all guest. P.D.O Protected Destination of Origin. P.G.I Protected Geographical Indication.The store must have a complaints form in 4 languages (GR-GB-FR-DE)
CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT-INVOICE)
FOOD ALLERGENS: Crustacean (shellfish) like crab, shrimp, prawn/ Molluscan shellfish / Cereals with gluten rye / Egg / Milk / Peanuts and Dry nutsCelery /Mustard /Sulphur dioxide and sulfites/Soya /Fish/Sesame/Lupin.

Please inform us of any allergies. * Frozen Product