

Beastalis – HOME OF PROUD MEAT EATERS

**Homemade sourdough bread in the Cast Iron Oven with Laconian
olives, fresh virgin olive oil | 6,50€**

BEAST SALAD

**- Cherry tomatoes, roasted macadamia nuts, Cecina Angus from
Spain, bocconcini mozzarella, fresh fennel, onion, cucumber, mint
puree dressing | 20,00 €**

GREEN SALAD

- Organic spinach from a local producer accompanied by sweet gorgonzola & fried flat bread, pecan nuts, endive, fresh onion, celery, chili, parsley & pear dressing

| 19,00 €

GREEK SALAD

- Peeled tomato, cucumber, feta cheese from Karpenisi, capers, blackberries, dried berries, pickled ginger, carob, Laconia virgin olive oil | 18,00 €

RAW

- Beast Beef Tartare served with Beef Bone-Marrow, Onion, Capers, Wholegrain Mustard, Pickled Shimeji Mushroom, Pickled Beetroot with Fresh Potato Chips

| €27.00

x

- Wagyu Tartare Sirloin Dry Aged 30 day's on Fire Roasted Leek with Sesame Oil, Yuzu, Chives, Pickled Ginger, Pickled Relish, Capers, Fresh Coriander, Fried Onion & Fresh Egg Yolk in Miso Sauce

| €36

- Black Angus flap steak Tataki with sesame, smoked caviar, edamame, pickled shimeji mushroom, wakame salad, truffle oil soya, wasabi and lime zest | 2per - 4per €16.00 / €26.00

- Signature Beef Carpaccio of Grass fed fillet with baby rocket, parmesan chips, olive oil, truffle oil, finger lime, wholegrain mustard, balsamic cream, rock salt | 2per - 4per €14.00 / €25.00

APPETIZERS

- Smoked Metsovone cheese in a cast iron in a wood-fired oven, onion chutney and tomato focaccia sticks -

| €15.00

- Sweet potato on the fire with tsalafouti cheese, aromatic mint dressing and fresh black truffle | €16.00

- Grilled asparagus in a cast iron flavored with yuzu, Hollandaise cream, fresh thyme & Cashew nuts with Truffle | €18.00

- Handmade Kebab 200gr from Dry aged Leg of sheep with Flat-iron USA Black Angus On Top flat Bread, Marinated onions ,Cherry tomatoes , Fresh parsley , Chilli pepper , Accompanied by Yogurt with fresh herbs / 21,00€

- Whole fried potato in a cast iron with wagyu lard, fresh egg and grated parmesan | 2per-4per 16,00€ / 22,00€

Extra fresh seasonal truffle + 5,00 €

MEAT EATERS

The beast burger

- Beef burger 200g, cheddar cheese, Spanish Angus beef bacon, caramelized onion and fresh French fries | €24.00

- BONE-IN -

Black Angus USA Short Ribs (450g) with charcoal seasoning and relish pickle | €42.00

New Zealand Lamb-Chops French Cut Grass-fed 450-500gr

|49,00€-

- Rib-eye bone in USA Asado *hanging Roasted and flavored with beech wood 1,1kg, rock salt | 125,00 €

- Tomahawk Asado Black Angus AUS (BMS +5) 1,2kg | 138,00 €

- BONELESS -

- Beef liver on the fire with pure fresh virgin olive oil, rock salt, fresh black pepper accompanied by baby gem lettuce | €27.00 €

- Flat iron Black Angus USA 400gr | 39,00 €

- Rib-eye Argentina Black Angus 300gr | 43,00 €

- Striploin Black Angus Prime 300gr USA MS+5 | 49,00 €

- Flap steak Prime USA ,Black angus 400gr | 53,00 €

- Outside Skirt Prime Black Angus USA | 58,00 €

- Beef fillet Black Angus USA (0,300gr) | 68,00 €

- Striploin Wagyu AUSTRALIA 300γp BMS 9+ , rock salt | 135,00 €

SIDE DISHES

Baby cauliflower in cast iron oven, Greek roasted hazelnuts, smoked butter | €8.00

Fresh potato puree with greek truffle paste and oil | €8.50

Crispy Baby Potatoes with Rock Salt | €8.00

**Wood-roasted baby gem lettuce with peanut butter dressing and fried onions
| €8.00**

DESSERTS

Secret Cookie in cast iron oven filled with Nutella, Madagascar vanilla ice cream and caramelized popcorn | €15.00

White Profiterole with Madagascar Vanilla ice cream , white chocolate ganache & fresh red fruits | €13.00

Wood-fired apple pie with Madagascar Vanilla ice cream & almond crumble | €13.00

**Please inform the staff of any allergies
or intolerances you may have.**

We use extra virgin Greek olive oil in our salads.

We fry with sunflower oil.

