



"For the full 3 Wise Monkey experience, we would recommend:
Sourdough & rye bread for the table, 1 sharing plate per person
and 1 main course per person. Remember to leave some room for desserts too!"

Vegan ♻️
Vegetarian ♻️

FOR THE TABLE

Sourdough & 3 dips / 7.5 per person

- ♻️ Chimichurri (Olive oil, parsley, garlic & oregano)
- ♻️ Smoked Butter (With thyme & black pepper)
- ♻️ Romesco (Bell pepper, paprika, hazelnut & cream cheese)

SHARING PLATES

Ceviche in Peru / 21

Sea bass, Leche de Tigre, onion, coriander, cholo-corn, radishes, pear & coriander oil

Beef Tataki / 18

Black Angus fillet, ponzu sauce, truffle mayo, spring onion, sesame oil & crispy garlic

♻️ Triple Fried Potatoes / 10

Parmesan, white truffle oil & black pepper.

SALAD

♻️ The Wise Greek Salad / 13

Vine tomatoes, cherry tomatoes, carob bread-crumbs, pickled onions, caper leaves, smoked tomato vinaigrette, goat cheese, olive oil, oregano & basil

♻️ Spinach Pie / 14

Feta cheese, spring onion, lola rosa, dill, fennel, crispy won tons, lemon vinaigrette & nutmeg.

♻️ Saganaki Cheese with Pear / 11

Grilled talagani cheese, apple pear chutney, smoked paprika, oregano

Garida BBQ & Honey Soy 4 pc. / 16

Grilled shrimps, honey soy glaze, caramelized peanuts, lettuce, garlic red cabbage & lime

Spicy Fried Baby Squid / 15

Fried squid, chipotle mayo, tomato & onion salsa, umami breadcrumbs & lime.

Cazuela Tacos 3pc. / 16

Corn Tortilla, chicken thigh, guacamole, pico-de-gallo (salsa), coriander & lime

Al Pastor Tacos 3pc. / 16

Corn Tortilla, pork belly, al pastor marinade, pineapple salsa, onion & coriander

Caesar's / 15

Lettuce, chicken fillet sous-vide, bacon, parmesan, garlic croutons, Caesar sauce

Spinach Beef & Mushrooms / 18

Black Angus flap steak, king oyster mushrooms, rocket, spinach, parmesan truffle oil & Petimezi vinaigrette

♻️ Quinoa Bracelet / 14

Avocado cream, corn, red bell pepper, mango, cherry tomatoes, coriander & apple cider vinaigrette
Shrimps + 4.00

PASTA

♻️ Parmesan (fresh truffle) / 16-22

Linguine pasta, cacio-e-pepe sauce & black pepper

Wine Pairing Suggestion: Linos White (Moskatele, Tsousi & Robola Kefallonia)

Beef / 21

Tagliatelle pasta, black Angus flap steak, king oyster mushrooms, asparagus, beef gravy & pecorino

Wine Pairing Suggestion: Skantzoxirois Ktima Alfa (Xinomauro, Florina)

♻️ Mushroom / 17

Couscous pasta, selection of mushrooms, tartufata, goat cheese, thyme & chives.

Wine Pairing Suggestion: Domain Neratzi (Malaguzia, Macedonia)

Shrimp / 22

Linguine, bisque, cherry tomatoes, garlic, lime gremolata, parsley & lemon zest garlic

Wine Pairing Suggestion: Theopetra Roze B/D (Xinomauro, Meleora)

MEAT & FISH

Sea Bass in Banana Leaf / 26

Sea bass fillet in a curried coconut sauce with broccoli, ginger & basil. Served with Basmati rice.

Wine Pairing Suggestion: Domain Navitas Terre De Zeus (Malaguzia, Pieria)

Salmon Japanese Style / 28

Salmon fillet with octo-vin glaze & spring onion. Served with potato wasabi yuzu puree.

Wine Pairing Suggestion: Thema Pavlidis (Sauvignon Blanc, Assyrtiko, Drama)

Squid Surf & Turf / 24

Grilled Squid with homemade gnocchi in a parmesan sauce, chorizo, garlic breadcrumbs, pickled fennel & lime.

Wine Pairing Suggestion: Domaine Costa Lazaridi Rose (Merlot, Agiorgitiko, Drama)

Chicken Skewer / 19

Chicken thighs marinated in yoghurt & lime. Served with a tomato micro salad.

Wine Pairing Suggestion: Sarris Robola (Robola, Kefallonia)

Black Angus Tagliata / 32

250gr of UR black angus flap steak, chimichurri sauce, triple fried potatoes & truffle oil.

Wine Pairing Suggestion: Madame H. (Mavrodafni, Kefallonia)

Rib Eye Black Angus / 45

300gr of US black angus grass fed steak.

Wine Pairing Suggestion: Skantzoxirois Ktima Alfa (Xinomauro, Florina)

BURGERS

Burgers (all served in a potato bun with triple fried potatoes or micro salad)

Double Bacon Cheeseburger / 18

2 x black angus patties, double cheddar, double bacon & truffle mayo

Cocktail Pairing Suggestion: Pomstar

3 Wise Mac Chicken Sandwich / 17

Korean fried chicken, iceberg, cheddar, bacon & aioli mayo.

Cocktail Pairing Suggestion: Assos Street

Katsu Curry Burger / 17

Korean fried chicken, curry-mayo, tomatoes, iceberg lettuce & spring onion

Cocktail Pairing Suggestion: Pina colada

♻️ Mushroom Burger / 16

Selection of mushrooms, parmesan, arugula, caramelised onion & truffle mayo.

Wine Pairing Suggestion: Domain Neratzi (Malaguzia, Macedonia)

DESSERTS

Salted Caramel Cheesecake / 12

Philadelphia, digestive biscuit, butterscotch, sea salt flakes.

♻️ Strawberry Millefeuille / 10

White Chocolate infused with Chios mastic, strawberry compote, violet candy & coconut ice cream.

♻️ Chocolate Textures / 10

Creamy caramelized white & dark, chocolate cake with crunchy chocolate pearls, butterscotch & vanilla ice cream