

Rye Sourdough Bread

Served with extra virgin olive oil from Messinia
& marinated Kalamata olives

3 €

Starters

Marinated Sea Bass

in a herb and citrus broth |
sea urchin | lemongrass

€ 19

Veal Tartare with Naxos Gruyère Cream

egg yolk | onion |
"wild garlic capers"

€ 18

Buffalo Burrata from Kerkini & Wild Herb Cream

burrata from the Beka family | roasted tomato
| wild herb cream with fresh capers & chili

€ 19

Lightly Smoked Eggplant

walnuts | tomatoes | Florina peppers | feta cheese

€ 16

"Rainbow" Baby Carrots

date cream | cumin | honey | tamarind |
pomegranate | blue cheese from Evia

€ 19

Grilled Octopus with Smoked "Tarama"

"tarama" fish roe cream | roasted baby onions |
fennel seeds | fresh oregano

€ 23

Handmade Beef "Soutzouki"

fried potatoes | fried egg |
sheep's graviera from Argos

€ 17

Traditional Meatballs

spicy tomato sauce | aromatic herbs |
Naxos "Marathotiri" cheese

€ 18

Salads

Cherry Tomatoes & "Opsimotiri" Cheese

"acorn" cherry tomatoes | fresh oregano |
sun-dried tomato cream

€ 16

Salad with Ingredients from the Greek Soil

seasonal wild greens | zucchini | Cretan avocado |
raisins | hazelnuts | fresh "anthotyro" cheese

€ 17

Lettuce Salad with Anchovy Cream

smoked pancetta | Naxos gruyère

€ 19

Greek Pasta

Cous Cous from Orestiada Cooked like a Risotto

cous cous from "GAIA" women's cooperative |
wild mushrooms | "metsovone" smoked cheese

€ 20

Skioufihta with Prawn Tartare

"skioufihta" Cretan pasta | prawn tartare from Preveza |
bisque | tomato | tarragon

€ 23

Free Range Chicken "Pastitsada"

thick pasta | "spetsierika" spice mix from Corfu |
sheep's gruyère

€ 22

Casserole & Grill

White Grouper "Fricassé"

fricassé of 10 wild greens & herbs | grouper fillet cooked in
aromatic broth | "sabayon" cream with saffron

€ 42

"Corfiot Savoro" Scorpionfish

tomatoes | olives | capers | rosemary

€ 44

Slow-Cooked Beef Short Ribs

with a glaze flavored with chili, garlic & cedar |
potato cream

€ 35

"Hunkar Begendi" Beef Cheeks

smoked eggplant | béchamel | cumin |
fresh tomato with oriental spices

€ 30

Lamb Cooked for 8 Hours with Chickpea Stew

(for 2 people)

lamb broth & fresh thyme sauce |
chickpeas cooked in a clay pot | lemon | capers

€ 70

Ribeye Steak

fried potatoes | "afrina" sea salt

€ 45

Cheese

Variety of Greek Cheeses

from small producers of the Greek countryside |
served with quince paste

€ 20

Desserts

Chocolate Cream with Olive Oil

sea salt | cardamom ice cream

€ 12

Orange Sorbet with Almond Cream

saffron crème | meringue

€ 12

Yogurt Mousse with Sour Cherry

fermented sour cherries | yogurt ice cream |
crunchy sesame "pasteli"

€ 12

Please inform our staff of any allergies or dietary
restrictions. This menu is available from 7 pm to closing.

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10: URBAN ROOF
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