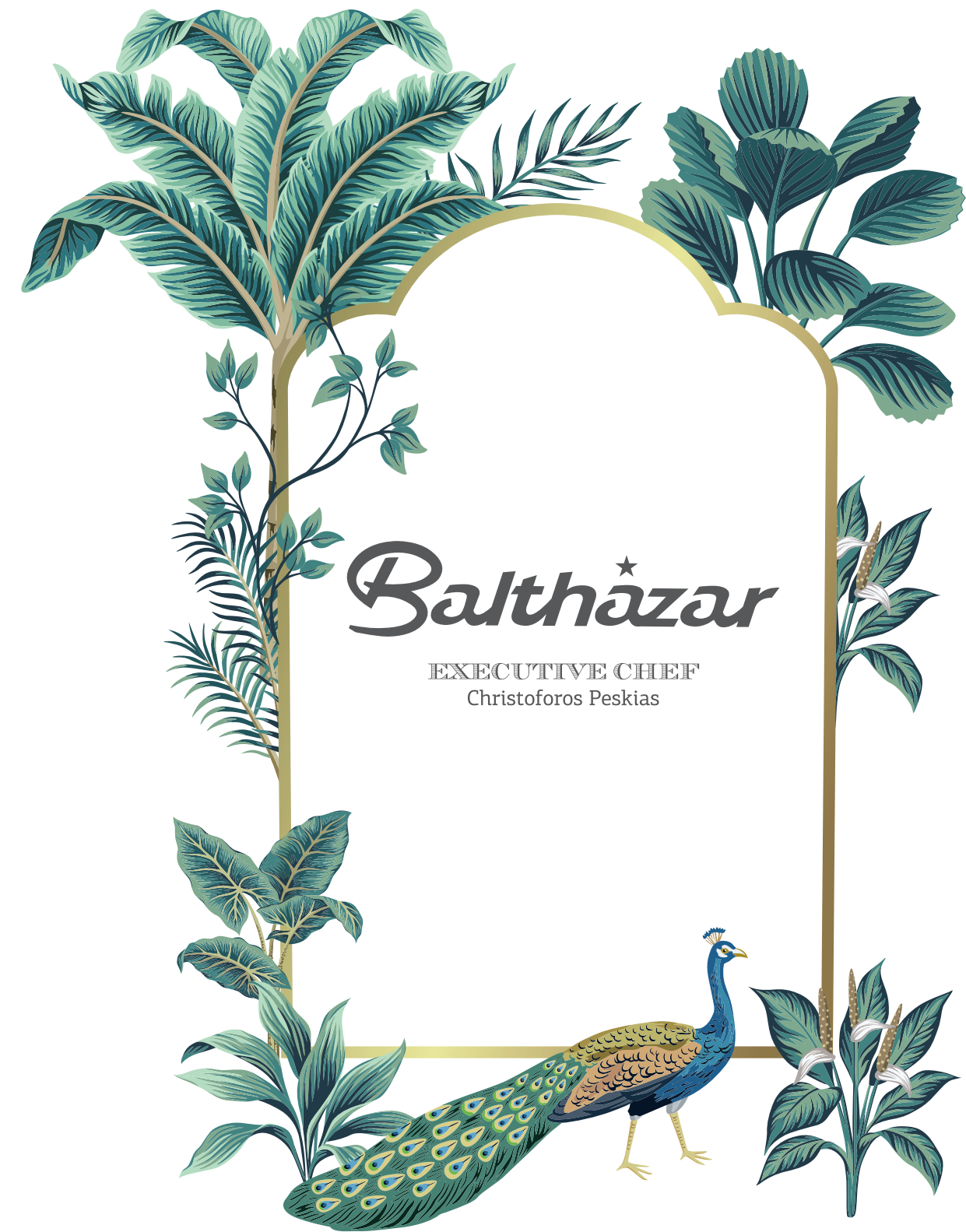




Market Inspection Manager: Pitsilis Georgios

Prices include 24% VAT, 0.5% Local Fee,
Waiter rates 13% and all legal fees.

The shop is required to have pre-printed forms available in a special position
next to the exit for expressing any complaint.

Please inform our service staff
for any food allergies.

«CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT-INVOICE)»

salads

Bread from “Tromero paidi” bakery
6€

Green salad with watermelon radish,
strawberries, avocado and cranberry dressing
16€

Alternative Greek salad with virtual tomato
17€

Mozzarella burrata, tomato tartare, baked cherry tomatoes
21€

Shrimp salad with avocado foam and orange dressing
22€

starters

Yellowtail ceviche in aji amarillo sauce
22€

Tuna tacos with poblano sauce
23€

Grilled octopus with green olive salsa, and tomatillo/avocado cream
25€

Sea bass carpaccio with sea urchin, bottarga, tomato water,
passion fruit, olive oil and toasted bread
26€

Piyaz beans, pico de gallo, avocado sauce (vegan)
16€

Beef carpaccio with “Arseniko Naxou” cheese cream, crispy capers and truffles pearls
24€

Wagyu strip loin nigiri with butter miso (2 pieces) 10€

cheese platter

Greek cheese selection
21€

pasta

Spaghetti with fresh tomato, oven baked cherry tomatoes,
oregano and aged Cretan anthotiro cheese
18€

Shrimps dumplings
21€

Fettuccine with truffle and sphered carbonara sauce
33€

Lobster linguine
70€

fish and meat

Salmon with soy sauce and honey, celeriac purée and mini kohlrabi salad
26€

Tuna tataki with avocado cream and aromatic herb sauce
31€

Grouper with mustard crust, olive oil mashed potato and arugula sauce
43€

Sea bream with green beans, citrus glaze and butter sauce
45€

Zucchini flowers with lemon cream and vegan yogurt (vegan)
22€

Chicken leg/breast/wing on a plate
23€

All time “Balthazar” classic meatballs with French fries and yogurt-mint dip
17€

Slow cooked lamb shoulder, lamb chops, dolmadakia, herb sauce with airan
33€

Black angus tagliata, sweet potato purée, caramelized Jerez vinegar sauce
37€

Black angus tenderloin, onion marmalade, sauce au poivre and French fries
46€

Wagyu striploin (snake river farms) with dauphinoise potatoes and caper sauce
78€

Αγορανομικός υπεύθυνος: Πιτσιλής Γεώργιος.

Στις τιμές συμπεριλαμβάνεται Φ.Π.Α 24%, Δημοτικά Τέλη 0,5%, Ποσοστά Σερβιτόρων 13% και όλες οι νόμιμες επιβαρύνσεις.

Το κατάστημα υποχρεούται να διαθέτει έντυπα δελτία σε ειδική θέση δίπλα στην έξοδο για την διατύπωση οποιασδήποτε διαμαρτυρίας.

«Ο ΚΑΤΑΝΑΛΩΤΗΣ ΔΕΝ ΕΧΕΙ ΥΠΟΧΡΕΩΣΗ ΝΑ ΠΛΗΡΩΣΕΙ ΕΑΝ ΔΕΝ ΛΑΒΕΙ ΤΟ ΝΟΜΙΜΟ ΠΑΡΑΣΤΑΤΙΚΟ ΣΤΟΙΧΕΙΟ (ΑΠΟΔΕΙΞΗ-ΤΙΜΟΛΟΓΙΟ)»

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Παρακαλώ ενημερώστε μας για τυχόν αλλεργία ή δυσανεξία σε κάποιο υλικό.

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EDAMAME

Ιαπωνικά φασολάκια σόγιας με ανθό αλατιού
Japanese fresh soy beans flavored with fleur de se
8€

TUNA TACOS

Tacos με ταρτάρ τόνου και σάλτσα poblano
Tacos with tuna tartare and poblano sauce
23€

YELLOW TAIL CEVICHE

σε aji Amarillo sauce, τραγανά λαχανικά
in aji Amarillo sauce, crunchy vegetables
22€

SEA BASS CARPACCIO

με καρδιά ντομάτας, αχινός, αυγοτάραχο,
passion fruit, ελαιόλαδο και ψημένο ψωμί
with tomato heart, sea urchin, bottarga, passion fruit,
olive oil and toasted bread
26€

NIGIRI (2pcs)

Salmon 9€

Sea bass 8€

Tuna 10€

Yellow tail 11€

Wagyu strip loin butter miso 10€

SASHIMI (5pcs)

Salmon 17€

Sea bass 16€

Tuna 18€

Yellow tail 19€

MAKI ROLLS (6pcs)

Salmon 10€

Tuna 11€

drinks

Asahi Japanese beer 8€

Heavensake Baby 300 ml 48€

Sake Dassai 39 Junmai Daiginjo 300ml 69€

Sake Bijito Junmai Ginjo 720ml 77€

signature rolls

(8pcs – 8τεμ)

BLACK MAMBA

Ρύζι σούσι & μαύρο ρύζι, γαρίδα τεμπούρα,
καψαλισμένος σολομός, μαγιονέζα wasabi
Sushi rice & black rice, shrimp tempura, torched salmon, wasabi mayo
24€

SPICY TUNA

Ταρτάρ τόνου, πίκλα ρέβα, jalapeno mayo, τονος, πίκλα jalapeno
Tuna tartar, pickled takuan, jalapeno mayo, tuna, jalapeno pickle
24€

SMOKED SALMON AND ALASCAN KING CRAB SALAD

Καβουροσαλάτα, αγγούρι, house made καπνιστός
σολομός, kaffir lime mayo
Crab salad, cucumber, house made smoked salmon,
kaffir lime mayo
30€

ROCK SHRIMP

Γαρίδα tempura, φασολάκι, avocado, πικάντικη μαγιονέζα κάρυ
Shrimp tempura, green bean, avocado, spicy curry mayo
23€

YELLOW TAIL YUZU/TRUFFLE

Ταρτάρ μαγιάτικο, μαγιάτικο, chives, yuzu, λάδι τρούφας, τσιπς πράσο
Yellow tail tartare, chives, yuzu, truffle oil & leek chips
23€

VEGAN ROLL WITH ROASTED CARROT AND AVOCADO

Ψητό καρότο, miso, μιζούνα, avocado,
miso/lemongrass topping, τραγανή κασάβα
Roasted carrot, miso, mizuna, avocado,
miso/lemon grass topping, crispy yuca
19€

BALTHAZAR COMBO

Tuna maki (3pcs), salmon nigiri (2pcs), rock shrimp roll (4pcs),
smoked salmon/ crab salad roll (4pcs), spicy tuna roll (4pcs)
45€