

A O B B Y

BURGER LOUNGE

FOOD MENU

SALADS

Caesar's salad with crispy buttermilk fried chicken or crispy shrimps, garlic sourdough crouton, flakes from 24-month aged Parmigiano Reggiano and Caesar's bacon sauce
12/16

Chickpeas salad with bacon dressing, avocado, kimchi sesami, sweet potato, 'anthotyro' cream cheese cauliflower tempura
14

Buffalo burrata with colorful cherry tomatoes, sun dried tomatoes, fresh basil and sourdough crouton
17

APPETIZERS

Jacket potato with mushroom ragout,
yogurt, asparagus and beef consomme
13

Flatbread with beef ragout, fied egg, bechamel with “xinotyri” soft cheese, cherry tomatoes comfit and wild rocket
13

Fish-Tacos tempura, chipotle mayo, pico de gallo and iceberg
9 p/p

Meatballs with honey pepper sauce
11

Classic hot dog with caramelized onions, curry mayo and tomato relish
9

Vegan hot dog with plant-based sausage, mustard, ketchup, vegan mayo, and caramelized onions
10

Club steak brioche, Black Angus beef steak, smoked cheese from Metsovo, caramelized onions, iceberg, smoked garlic mayo
15

SLIDERS

2 pcs

Cheeseburger with mustard, ketchup and pickles
10

Burger with cheddar, mushrooms, lettuce & truffle mayo
13

Burger with goat cheese, tomato chili & mayo with pickled cucumber
12

Cod patties burger with tartar sauce, lettuce and tomato
12

BURGERS

Cheeseburger with mustard, ketchup and pickles
10

Buffalo burger with goat cheese, sundried tomato ketchup, mayo and pickles
15

Crispy chicken burger with cheddar, iceberg, tomato, ketchup and pineapple chutney
13

Pulled pork burger with Asian BBQ, bao bun, iceberg, mayo and fried onion
12

Double smash Black Angus burger with mayo pickle, bbq, bacon, cheddar, caramelized onions, lettuce and tomato
16

Vegan burger with lentils, quinoa and chickpeas, broccoli cream with lime, tomato and vegan mayo with dijon
12

SIDES

Corn on the cob with aromatic butter and spicy chili yogurt garlic sauce
7

Truffle Mashed Potatoes
7

French fries
5

Fried sweet potatoes
6

DESSERTS

New york cheesecake
with forest fruits
10

Apple pie tart
with cinnamon ice cream
10

Profiterole
chocolate sauce and choux filled with pistachio cream
11



Please note that some of these products may contain allergens or traces thereof.
If you have any food allergies, intolerances, or dietary preferences,
please inform our staff, who will be more than happy to accommodate your needs.

Prices in €, all legal taxes inclusive.

This establishment is obliged by Greek law to issue legalization checks.

The guest is not obligated to pay if the notice of payment has not been received
(receipt – invoice).

The company issues the mandatory order ticket, according to the law and then issues
the notice of payment (receipt – invoice), upon customer's request.

We use extra-virgin Greek olive oil in our dishes and a vegetable oil blend for frying.

Market Inspection Representative: Dionisis Atanidis

Deep frozen products:
chicken, shrimps, sausage