

Salads

Greek Salad

Cherry tomatoes, pickled onion, pepper, olives, capers, cucumber, feta mousse, fresh herbs, samphire, and aged vinegar dressing 13.50

Burrata

Cherry tomatoes, Florina pepper, basil pesto, carob soil, and crispy prosciutto, tomato 15.50

Caesar

Iceberg lettuce, Caesar dressing, mixed greens, crispy chicken, sourdough croutons, and Parmesan flakes 14.50

Pizza

Tartufo

Creamy mushroom & truffle Sauce, mozzarella, mushrooms, truffle oil, 15.50

Margherita

Napoli sauce, mozzarella, basil 13.00

★ Pepperoni

Napoli sauce, mozzarella, cured Pepperoni 14.00

Pasta

Napolitan

Spaghetti with tomato sauce 12.00

Rigatoni with chicken and truffle

Creamy rigatoni with chicken, truffle, fresh mushrooms, thyme, and truffle oil 14.50

Fries

Troufle fries

Country fries served with troufle mayo and parmesan 8.50

Cheese fries

Country fries served with cheddar sauce and bacon 7.50

Plain fries

Country fries served with salt and oregano 5.50

Tapas

Tempura shrimp

served with sweet chili sauce 13.50

Bao buns

- **Pork**

Deep fried pork belly, crispy onion, tomato, and chive mayonnaise 11.00

- **Shrimp**

Breaded shrimp with cabbage, carrot, sweet chili mayonnaise, and paprika 13.00

- **Greek Bao**

Chicken Gyros, pickled onion, tzatziki 12.00

Gastronomic Gyros

Pita bread, pork or chicken gyros, pickled onion, tomato, potato puffs, and tzatziki or pink sauce 13.00

★ Ciabatta with Sirloin

Arugula, caramelized onions, truffle mayonnaise, cheddar, served with country-style fries. 18.00

Greek Trilogy

Hummus, tzatziki, olive paste, and pita bread 11.50

★ Greek Feta

Breaded feta with black & white sesame, served with tomato jam infused with thyme 12.00

Cheese Croquettes

Mixed cheese balls with aioli mayonnaise 10.00

Bruschettas

- **Pesto**

Cherry tomatoes, mozzarella, basil pesto 11.00

- **Greek**

Tomato, feta, oregano, basil 11.00

- **Prosciutto**

prosciutto, cream cheese, arugula 12.50

Mini Burgers

- **Beef**

Beef patties, truffle mayonnaise, cheddar, tomato 11.50

- **Chicken**

Chicken nuggets, sweet chili mayonnaise, coleslaw 10.50

Chicken Wings

8 pieces, caramelized with BBQ sauce and toasted sesame seeds. 12.50

Cuts

Tomahawk steak

Served with ladolemono (olive oil, lemon and oregano), red oil, and green herb oil 23.00

Sirloin

Grilled sirloin steak 29.00

Spare Ribs

Pork ribs caramelized with BBQ sauce and finished with toasted sesame seeds 21.00

★ Chicken Breast

Grilled and caramelized with a ginger-honey-soy marinade 23.00

Side Options

- Coleslaw salad 2.00
- Country-style fries 2.00
- Truffle mayonnaise 1.00
- Chive mayonnaise 1.00
- Sweet chili mayonnaise 1.00

If you have any allergies or dietary requirements, please inform our staff before ordering. We take great care in preparing our dishes, however traces of allergens may be present.



Burgers

★ Zanzzi Burger

200g Black Angus beef patty, tomato, iceberg lettuce, caramelized onion, cheddar, crispy bacon, truffle mayonnaise, and BBQ sauce. Served with country-style fries 17.00

Crispy Chicken Burger

Arugula, tomato, arugula mayonnaise, and Parmesan flakes 15.00

Vegan Burger

Soft vegan bun, plant-based patty, caramelized onion, sautéed mushrooms, pickled cucumber, iceberg lettuce, tomato, and vegan paprika mayonnaise 15.00

Deserts

Deconstructed Cheesecake

Vanilla crumble, madagascar vanilla and lime crème, red berry jam, lime 8.50

Chocolate Souffle

Rich chocolate soufflé served with Madagascar vanilla ice cream, crispy caramel, whipped cream, and chocolate sauce 10.00

Greek Baklava

Traditional Homemade Baklava
With roasted pistachios, butter caramel syrup, and pistachio ice cream. 10.50

Greek Orange Cake

Crisp, golden filo pastry soaked in orange and cinnamon syrup, served with Madagascar vanilla ice cream and a lemon glaze. 10.00



Cocktails

Pisco Punch

Pisco,lemon juice, simple syrup, homemade roasted pineapple purée,soda 12.00

The Painkiller #3

Rum,campari,orange juice,pineapple juice,passion purée 12.00

Zanzz Colada

Rum blend,homemade roasted pineapple purée ,coconut milk,lime juice 13.00

Byzantine

Gin, Homemade basil cordial , Homemade roasted pineapple purée,lime juice, Simple syrup,tonic water 13.00

Spicy Senorita

Jalapeno Infused tequila,lime juice, mango purée,triple sec 13.50

Mastiha Dreams

Vodka,mastiha liqueur,corfiot pomegranate juice,lemon juice,simple syrup 13.00

Greek Mojito

Mastiha,lemon juice,simple syrup,mint,soda water 13.00

Greek Highball

Tsipouro,homemade rosemary and lavender cordial,Aegean tonic 14.00

Elixir of Eden

Gin ,basil cordial, cucumber cordial , elderflower,lemon juice 13.00

Cox's Daiquiri

Vanilla infused rum,homemade vanilla syrup,lime juice,fresh roasted pineapple pure,angostura bitters 13.00

Fig Leaf Mule

Fig Leaf-Infused Don Julio Reposado,honey,herbs, lime juice,ginger beer 15.50

Ginger Rush

Tequila blanco,lime,elderflower,ginger water,agave 13.50

Classic Cocktails 11.00

