

BEEFY BRUNCH

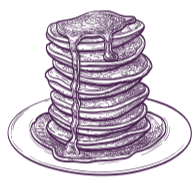
SWEET STARTERS

CINNAMON ROLL
Cinnamon rolls brioche

PANCAKES
Lemon, ricotta

BREAD PLATTER
Sweet and Savory

GREEK YOGURT SMOOTHIE
Greek yogurt smoothie, seasonal fruits
& homemade granola



STARTERS

BEEF RIBEYE HAM
Ribeye ham, cured for 40 days

JAMÓN DE KOBE BEEF 🌿
Raised in Japan & cured in Spain,
worldwide exclusivity

VEGGIE
Roast cauliflower, green tahini,
sesame and pomegranate

TRUFFLE CROISSANT
Croissant of ribeye ham,
stracciatella and black truffle

FINGER LOBSTER
Lobster brioche
Add. caviar

BAO BUN
Fish & chips Bao bun

SUPER KALE
Avocado, parmesan, cherry
tomatoes, lemon zests

CROQUE SANDO
Cured beef Ribeye ham
"Sauce Originale Relais de Paris"



EGGS

**GREEK STYLE
SCRAMBLED EGGS**
tomato, fresh oregano and feta cheese

MUSCLE PROTEIN TACOS
(do it by yourself, pulled beef,
guacamole, egg white omelette
with tortillas and pico de gallo)

MINI EGG K BRUNCH EDITION
Mini burger buns, poached eggs,
kobe beef bacon and three different
holandaise sauce

EGGS PANNE & POTATOES
Eggs panne, mash potatoes foam,
crispy onions, Kobe beef cecina

OMELETTE TRADITION
Ribeye ham
seasonal mushrooms

EGGS ON COCOTTE
wild winter mushroom and
slow cooked shortribs

CHILLI AVOCADO TOAST
Poached egg, homemade
smoked salmon and rustic bread

ENGLISH MUFFINS
Comté, Scrambled eggs,
Black truffle



COMFORT FOOD

GRILLED

BLACK ANGUS BEEF
Bistrot style bavette, shallots

WAGYU BEEF
Tagliata, cherry tomatoes, parmesan
Tomahawk, 1.4kg for 2/3

SUNDAY ROAST OF THE WEEK

Garnish and sauce, for two
Please ask our team

ICONIC SAUCE

EXCLUSIVE COLLABORATION
Veal filet 250g & Homemade Fries
"Sauce Originale Relais de Paris"

BARBECUE

CHIMI BISTEC
Signature red chimichurri
barbecue steak

GROUND

SUNDAY EDITION BIG K 🌿
Double meat, cheese, fried Egg,
avocado & Kobe bacon, sauce bearnaise
+ Add. black truffle



PASTASCIUTTA

PASTA AL KOBE BEEF
Braised Kobe beef ravioli, black truffle, Parmesan cream & almonds

DESSERT

SOFT COOKIE
Chocolate chips

BRIOCHE
Pistacchio cream

BEEFY BENEDICTS BAR

PULLED BEEF
with truffle hollandaise

RIBEYE HAM
with hollandaise classic sauce

SALMON
with hollandaise wasabi



SIDES

HOMEMADE POTATO MASH

Classic

Gravy

Lemon & yuzu

Mild jalapeño pepper 🌿

Habanero

Comté cheese

Black truffle

SAUCE

Original "Relais de Paris" sauce

FRESH FRENCH FRIES

Homemade & handcut

Xinomyzithra cheese
& black truffle

VEGETABLES

Grilled mushrooms

Corn on the cob & sriracha aioli

GELATO MANTECATO TO SHARE

Made to order artisanal gelato,
coulis & amazing toppings

TWISTED CLASSICS

GARIBALDI

Bitters blend, fresh orange juice, aniseed, salt

VENEZIAN SPRITZ

Select, prosecco, rhubarb, soda

ESPRESSO MARTINI

Amaro montenegro, vodka, vanilla, coffee

BLOODY MARY

Vodka, tomato blend, spices, fresh lemon

BLOODY MARIA

Tequila, mezcal, ancho reyes earthy blend.
mexican spices

NEGRONI

Gin, campari, vermouth blend, kumquat,
florina pepper,

SMOOTHIES

MACHA COLADO

VERY BERRY

TWIST THE TWISTED

ANNITA GARIBALDI

Luxardo maraschino, bitter blend, mezcal,
fresh grapefruit, salted absi nth

BEEFBAR SPRITZ

Aperitivo blend, mastic,
prosecco, cherry soda

CAPPUCCINO MARTINI

Rum, banana, coffee, orgeat,
coconut or oat milk

GREEK SNAPPER

Gin, tsipouro, veggie consomme,
greek spices

UKE A VIRGIN MARY

Lower alcohol spirit,
tomato blend, spices

MEZCAL NEGRON

Mezcal, vermouth, bitter,
sundried tomato, oregano
