# **AOBBY**

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

12/15

Healthy bowl salad with quinoa, corn, avocado, lentils, chickpeas, orange, corn pitta bread, kimchi sauce yogurt dressing, sesame paste, coriander and lime

Spinach salad with anthotyro Cretan cheese, caramelized walnuts, crispy phyllo pastry and aged balsamic dressing

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

16

### **APPETIZERS**

Potato-egg, crispy baby potatoes, gruyere custard with truffle, spicy peppers and fried egg

Flatbread with with Greek mozzarella, jamon iberico, tomato confi and spinach

Tacos with fresh sea bass tempura, tomato, coriander, chipotle mayo and crispy cabbage

7 p/p

Tacos with lobster\* tempura, pickled cabbage, mayo, horseradish, pico de gallo and fried onions

12 p/p

Black Angus meatballs with honey pepper sauce

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

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

#### **SLIDERS**

2 pcs / 3 pcs

Black Angus cheeseburger with mustard, ketchup and pickles 9 / 12

Black Angus burger with cheddar, mushrooms, lettuce & truffle mayo 12 / 16

Black Angus burger with goat cheese, tomato chili & mayo with pickled cucumber 11 / 15

Fresh cod patties burger with tartar sauce, lettuce and tomato 9 / 12

## **BURGERS**

Black Angus cheeseburger with mustard, ketchup and pickles

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

Double crispy chicken burger with cheddar, cabbage, ketchup and pineapple chutney

Pulled pork burger with Asian BBQ, bao bun, cabbage salad, chives mayo and fried onion Double smash Wagyu burger with BBQ mayo, bacon, cheddar,

caramelized onions, pickles, lettuce and tomato

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

# **SIDES**

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

**Truffle Mashed Potatoes** 

French fries

Fried sweet potatoes

**DESSERTS** 

NEW YORK CHEESECAKE

with forest fruits 9

CHOCOLATE TART with tonka ice cream



We use extra virgin olive oil.
\*Deep frozen product

Consumer is not obliged to pay if the receipt-invoice has not been received.

Prices are inclusive of all taxes.
The hotel must issue receipts for all purchases.

Questionnaires are available.

Some products on our menu may contain allergens or traces of them. If you have any allergies, intolerances, or dietary preferences, please inform our staff, who will be happy to assist you.

Market Inspection Representative: Dionisis Atanidis