

BEEFY BRUNCH

SWEET STARTERS

CINNAMON ROLL 14
Cinnamon rolls brioche

PANCAKES 16
Lemon, ricotta

BREAD PLATTER 15
Sweet and Savory

GREEK YOGURT SMOOTHIE 16
Greek yogurt smoothie, seasonal fruits
& homemade granola



STARTERS

BEEF RIBEYE HAM 28
Ribeye ham, cured for 40 days

JAMÓN DE KOBE BEEF 55
Raised in Japan & cured in Spain,
worldwide exclusivity

VEGGIE 14
Roast cauliflower, green tahini,
sesame and pomegranate

TRUFFLE CROISSANT 20
Croissant of ribeye ham,
stracciatella and black truffle

FINGER LOBSTER 32
Lobster brioche
Add. caviar +11

BAO BUN 22
Fish & chips Bao bun

SUPER KALE 25
Avocado, parmesan, cherry
tomatoes, lemon zests

CROQUE SANDO 19
Cured beef Ribeye ham
"Sauce Originale Relais de Paris"



EGGS

**GREEK STYLE
SCRAMBLED EGGS 17**
tomato, fresh oregano and feta cheese

MUSCLE PROTEIN TACOS 28
(do it by yourself, pulled beef,
guacamole, egg white omelette
with tortillas and pico de gallo)

MINI EGG K BRUNCH EDITION 18
Mini burger buns, poached eggs,
kobe beef bacon and three different
holandaise sauce

EGGS PANNE & POTATOES 21
Eggs panne, mash potatoes foam,
crispy onions, Kobe beef cecina

OMELETTE TRADITION 24
Ribeye ham
seasonal mushrooms

EGGS ON COCOTTE 24
wild winter mushroom and
slow cooked shortribs

CHILLI AVOCADO TOAST 20
Poached egg, homemade
smoked salmon and rustic bread

ENGLISH MUFFINS 24
Comté, Scrambled eggs,
Black truffle



COMFORT FOOD

GRILLED

BLACK ANGUS BEEF
Bistrot style bavette, shallots 31

WAGYU BEEF
Tagliata, cherry tomatoes, parmesan 38
Tomahawk, 1.4kg for 2/3 310

SUNDAY ROAST OF THE WEEK

Garnish and sauce, for two
Please ask our team

ICONIC SAUCE

EXCLUSIVE COLLABORATION 39
Veal filet 250g & Homemade Fries
"Sauce Originale Relais de Paris"

BARBECUE

CHIMI BISTEC 38
Signature red chimichurri
barbecue steak

GROUND

SUNDAY EDITION BIG K 39
Double meat, cheese, fried Egg,
avocado & Kobe bacon, sauce bearnaise
+ Add. black truffle 14



PASTASCIUTTA

PASTA AL KOBE BEEF 34
Braised Kobe beef ravioli, black truffle, Parmesan cream & almonds

DESSERT

SOFT COOKIE 15
Chocolate chips

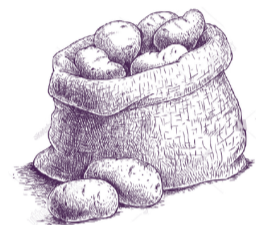
BRIOCHE 14
Pistacchio cream

BEEFY BENEDICTS BAR

PULLED BEEF 25
with truffle hollandaise

RIBEYE HAM 27
with hollandaise classic sauce

SALMON 25
with hollandaise wasabi



SIDES

HOMEMADE POTATO MASH

Classic 9

Gravy 10

Lemon & yuzu 10

Mild jalapeño pepper 10

Habanero 10

Comté cheese 15

Black truffle 17

SAUCE

Original "Relais de Paris" sauce 9

FRESH FRENCH FRIES

Homemade & handcut 12

Xinomyzithra cheese
& black truffle 17

VEGETABLES

Grilled mushrooms 10

Corn on the cob & sriracha aioli 12

GELATO MANTECATO TO SHARE 22

Made to order artisanal gelato,
coulis & amazing toppings

TWISTED CLASSICS

GARIBALDI 12

Bitters blend, fresh orange juice, aniseed, salt

VENEZIAN SPRITZ 12

Select, prosecco, rhubarb, soda

ESPRESSO MARTINI

Amaro montenegro, vodka, vanilla, coffee

BLOODY MARY 13

Vodka, tomato blend, spices, fresh lemon

BLOODY MARIA 15

Tequila, mezcal, ancho reyes earthy blend.
mexican spices

NEGRONI 18

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

SMOOTHIES

MACHA COLADO 10

VERY BERRY 10

TWIST THE TWISTED

ANNITA GARIBALDI 14

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

BEEFBAR SPRITZ 18

Aperitivo blend, mastic,
prosecco, cherry soda

CAPPUCCINO MARTINI 15

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

GREEK SNAPPER 15

Gin, tsipouro, veggie consomme,
greek spices

UKE A VIRGIN MARY 11

Lower alcohol spirit,
tomato blend, spices

MEZCAL NEGRON 19

Mezcal, vermouth, bitter,
sundried tomato, oregano
