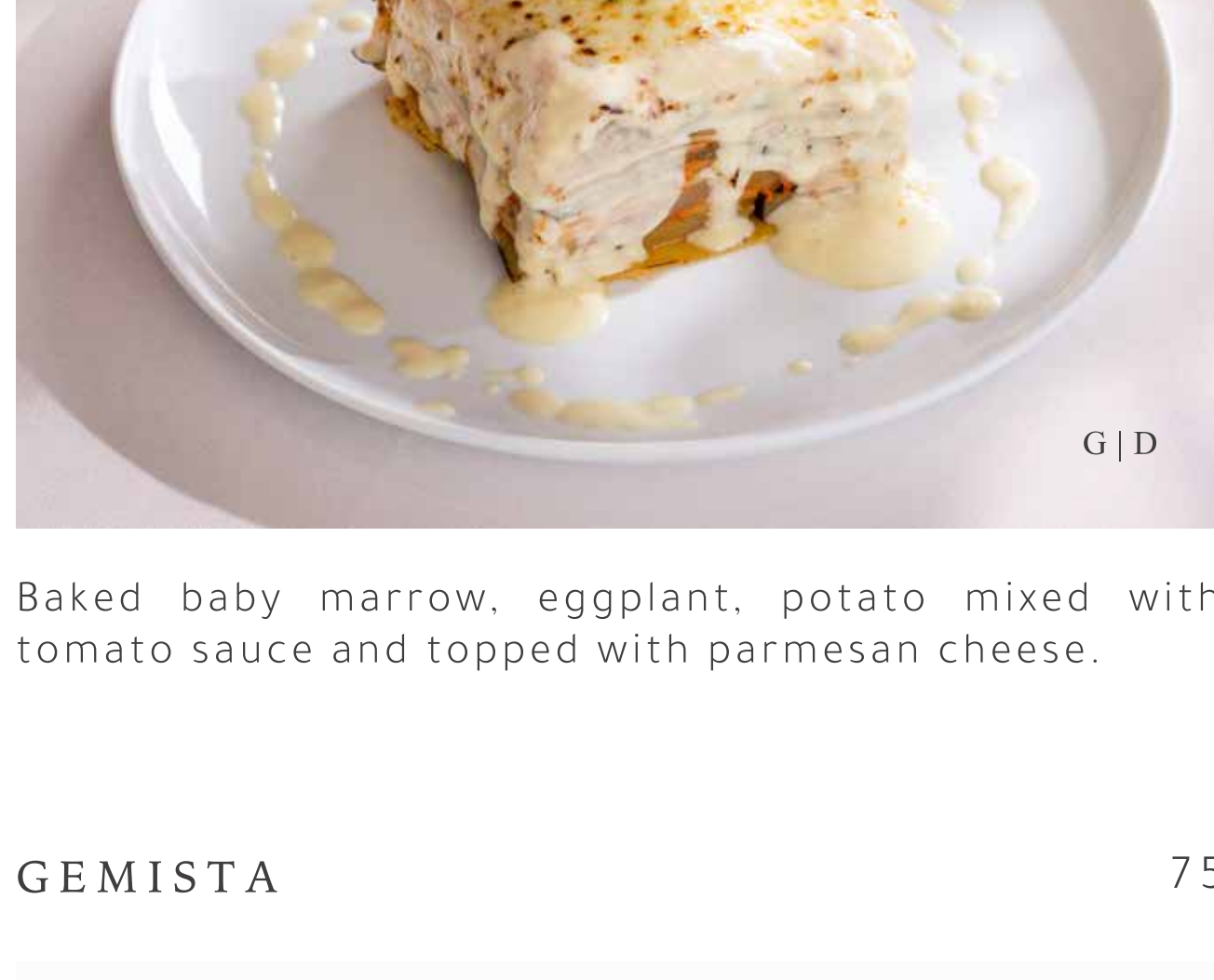


MAIN COURSES

V vegetarian | N nuts | D dairy | G gluten | S shellfish

MOUSSAKA

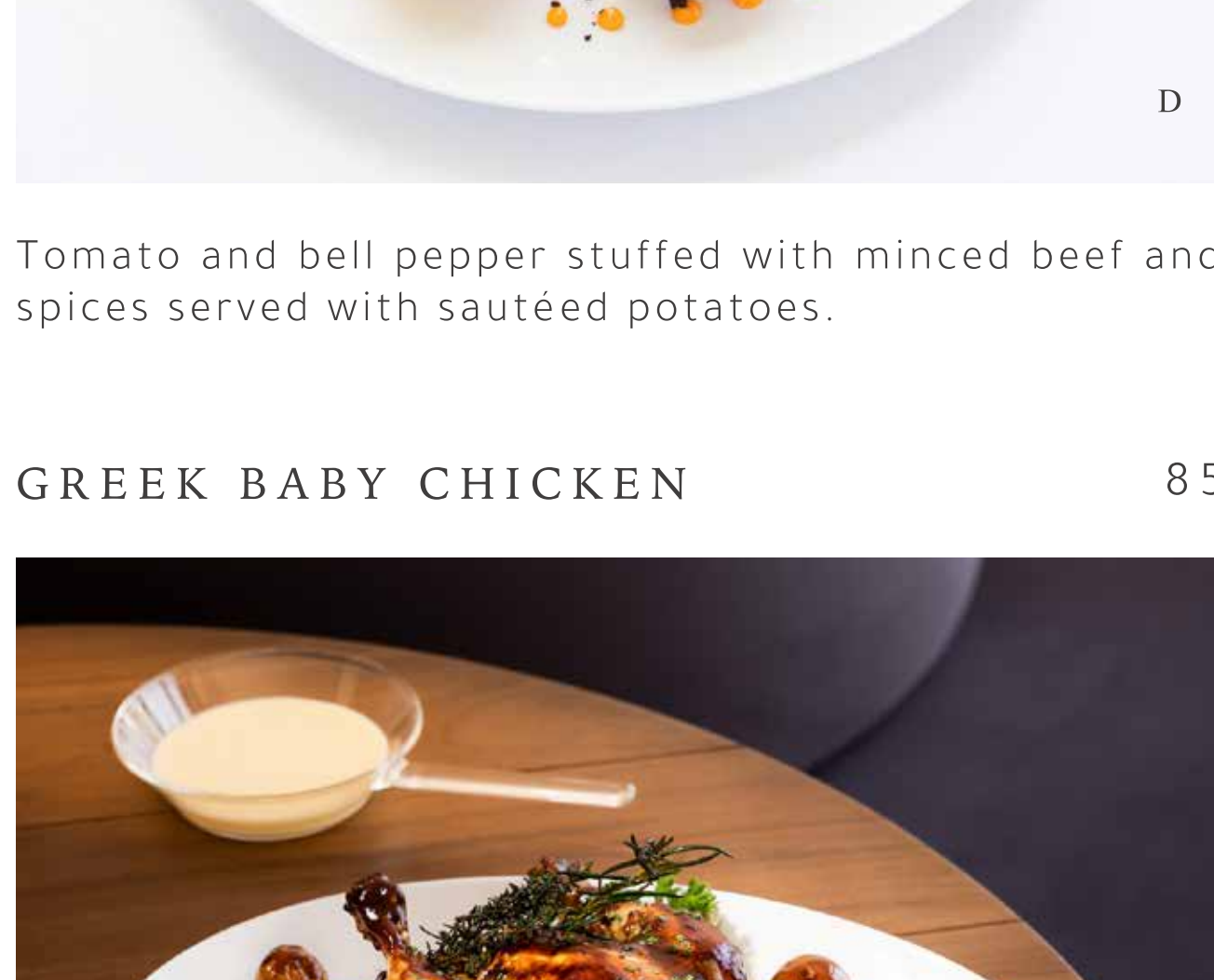
55



Baked baby marrow, eggplant, potato mixed with tomato sauce and topped with parmesan cheese.

GEMISTA

75



Tomato and bell pepper stuffed with minced beef and spices served with sautéed potatoes.

GREEK BABY CHICKEN

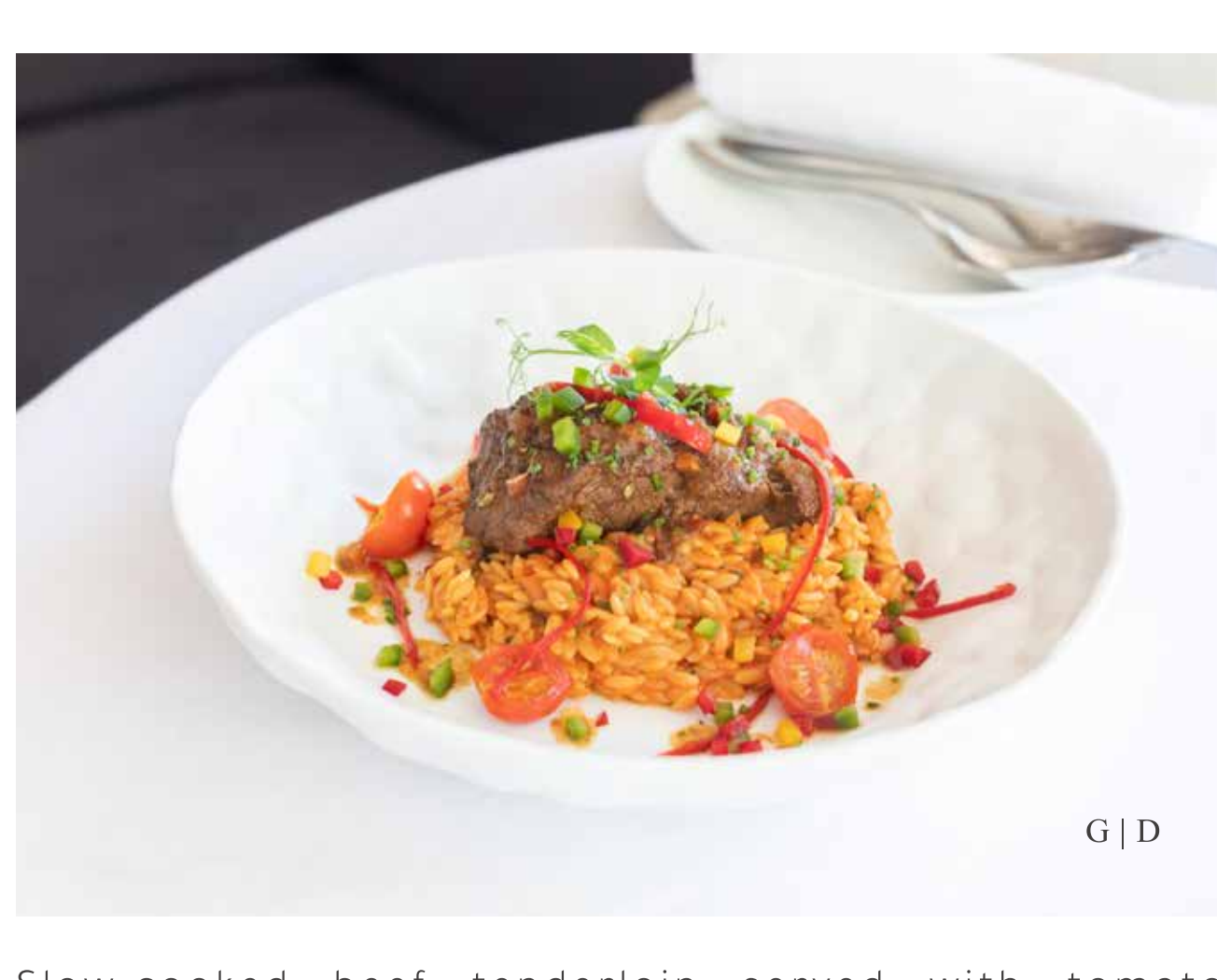
85



Charcoal grilled baby chicken served with apple celeriac puree and grilled root vegetables.

CHICKEN SOUVLAKI

75



Grilled chicken skewer served with sumac onion, tzatziki sauce, buffalo mayo and pita bread.

BEEF GIOUVETSI

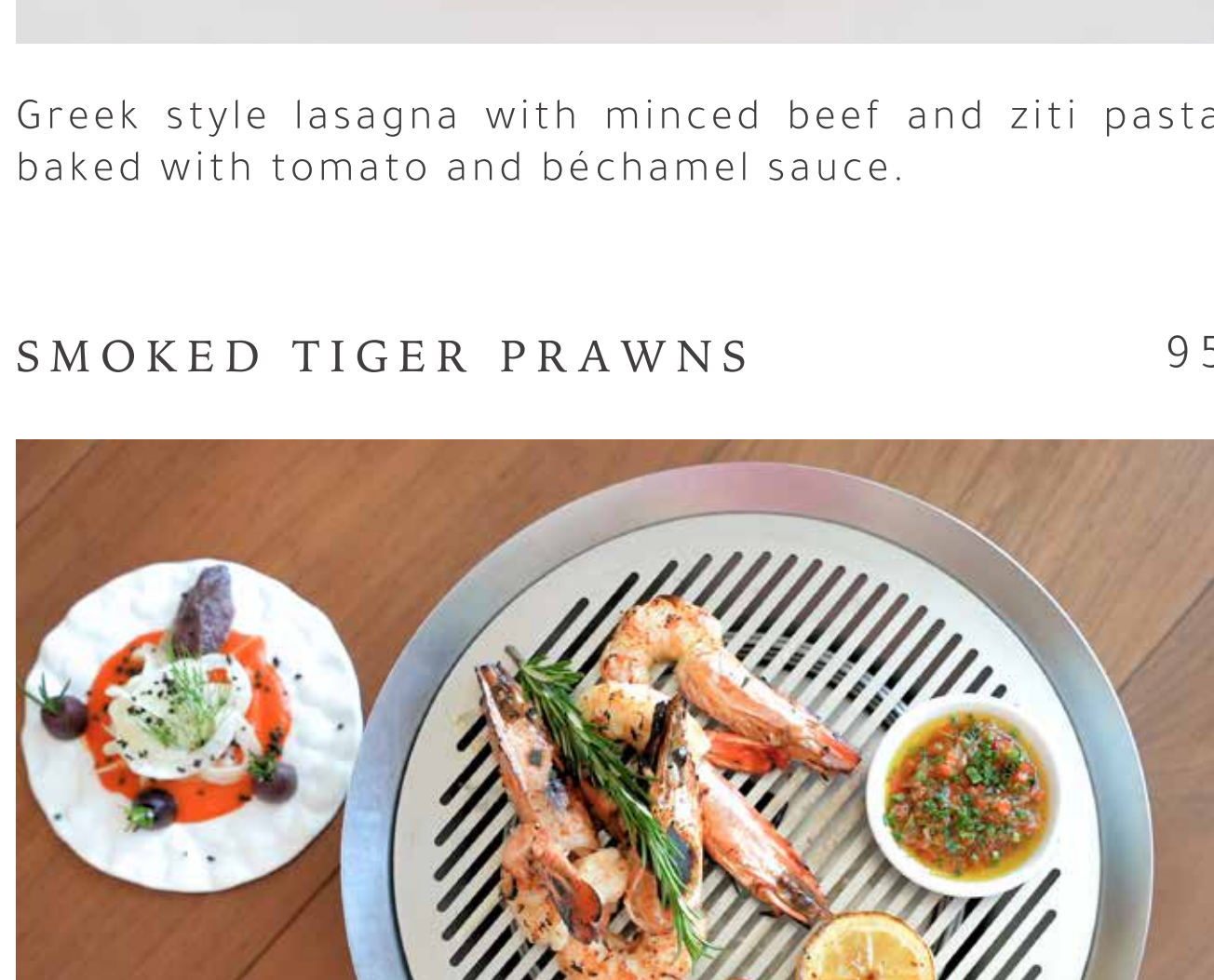
105



Slow-cooked beef tenderloin served with tomato sauce, spicy bell pepper, and orzo pasta.

LAMB SHOULDER

90



Slow cooked lamb shoulder, eggplant cream, sweet red bell pepper and lamb jus.

PASTITSIO

95



Greek style lasagna with minced beef and ziti pasta baked with tomato and béchamel sauce.

SMOKED TIGER PRAWNS

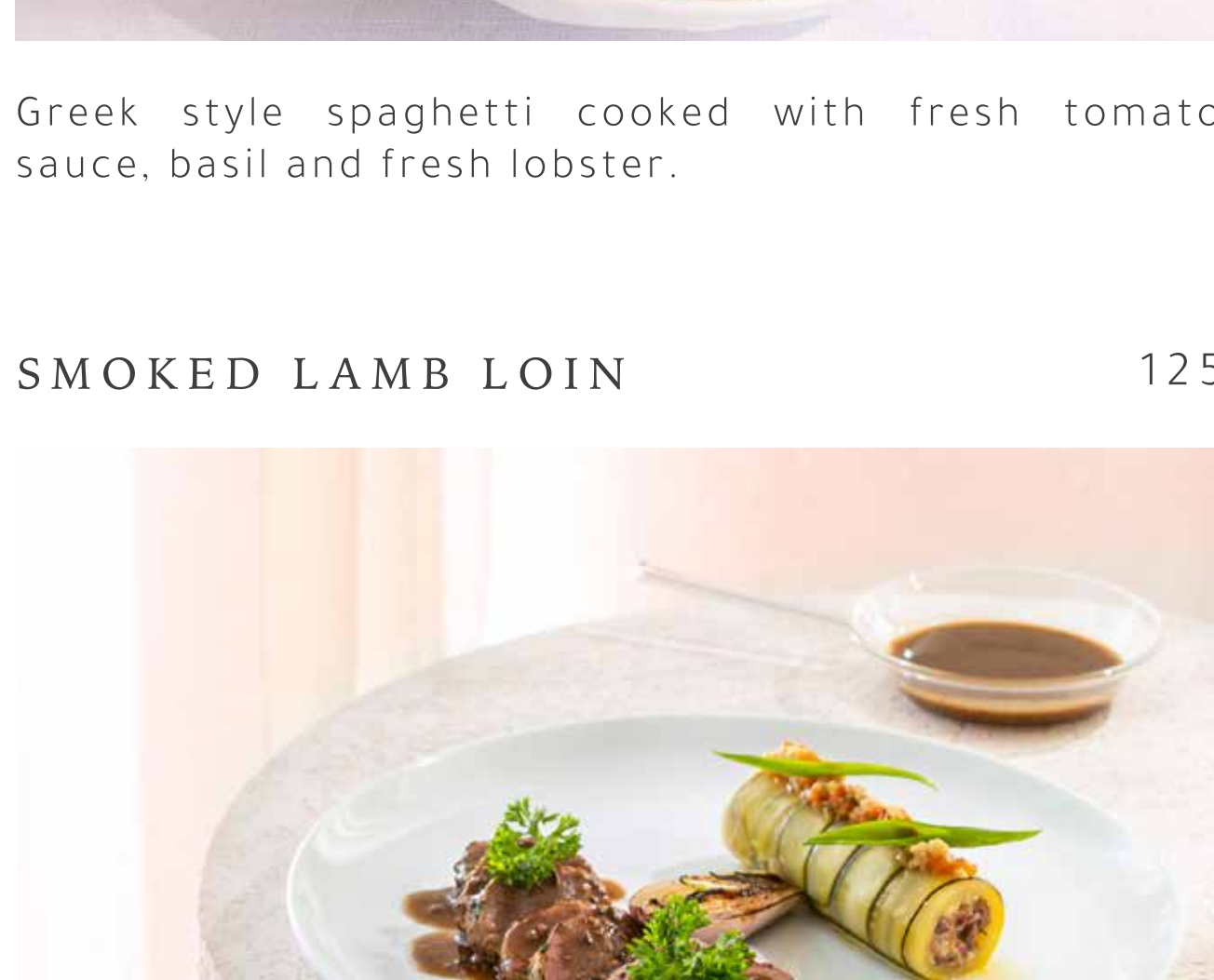
95



Grilled tiger prawns served with smoked bell pepper, fennel and olives.

SPETSIOTA

115



Pan-seared red mullet fish served with parsley cream, potato croquet, and tomato salsa.

GREEK GRILLED OCTOPUS

160



Charcoal grilled octopus, fava beans puree, roasted bell pepper, fennel salad, oregano, and harissa sauce served with Panisse.

LOBSTER SPAGHETTI

160



Greek style spaghetti cooked with fresh tomato sauce, basil and fresh lobster.

SMOKED LAMB LOIN

125



Five-spice marinated chargrilled lamb loin served with zucchini cannelloni, caramelised onion, and lamb jus.

STEKI LAMB CHOPS

125



Garlic and rosemary marinated chargrilled lamb chops served with vegetable gratin, chilli pickle, black olives powder with chimichurri sauce.

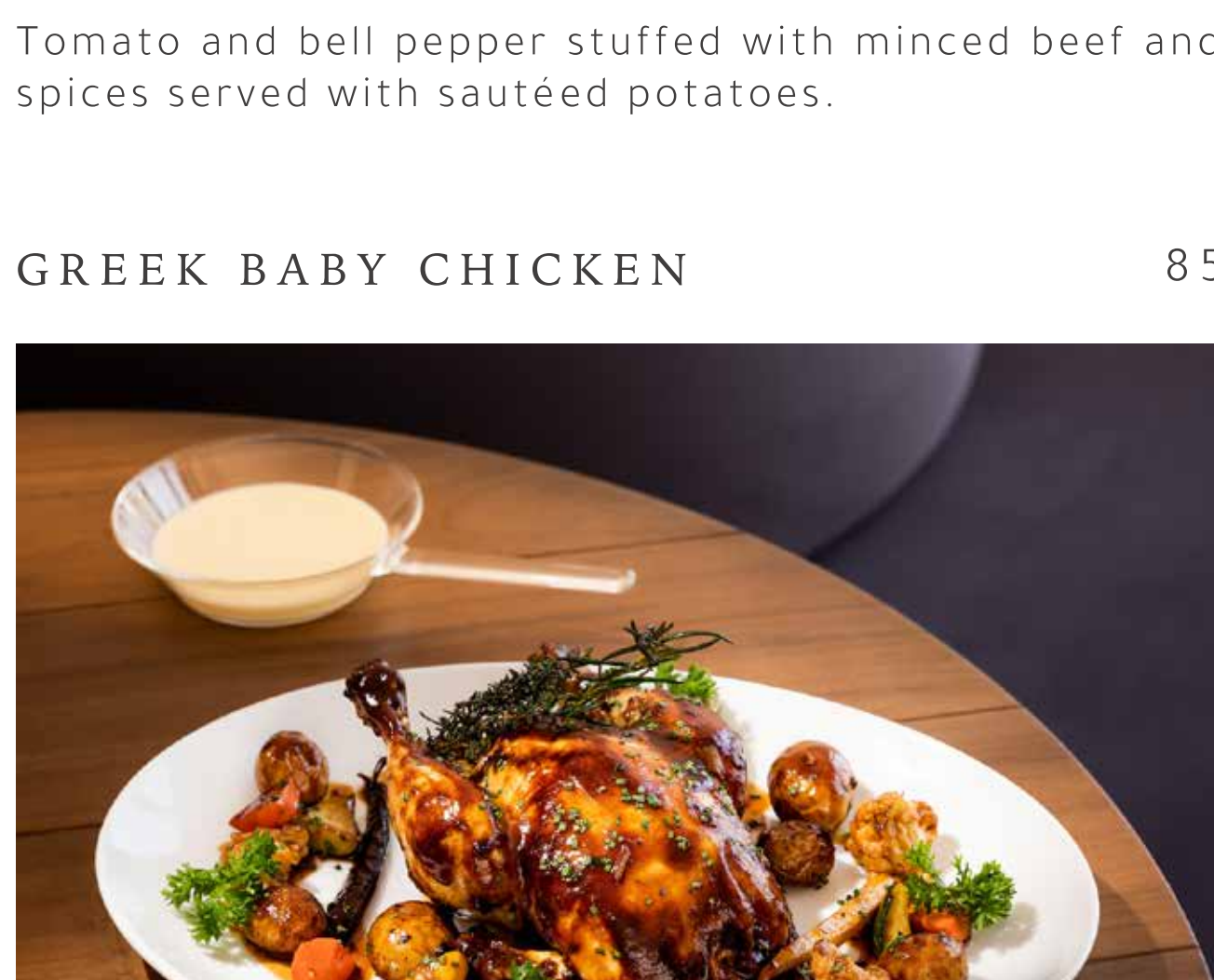
STEKI SIGNATURE WAGYU

210

Chargrilled Australian Wagyu ribeye served with smokey mash potato and peppercorn sauce.

SEAFOOD PLATTER

275



Butter-poached Lobster, grilled octopus, grilled tiger prawns, calamari, pan-seared salmon, sea bass, and scallops served with pineapple rice and lemon butter sauce.

CATCH OF THE DAY



Raw | Baked | Chargrilled | Pan Seared | Deep Fried
Please ask your waiter for the seasonal fresh catch of the day sold by kilo at market prices.