












KREATIKA- BEEF & MEATS (15 – 20min)

 Kalamaki Souvlaki Beef skewer, fresh onion, sliced tomato, pita, tzatziki	20.8
 Souvlaki Me Pita Grilled beef wrapped in pita, fresh tomatoes, onion, tzatziki, French fries	22.8
 Bifteki Stin Shara 2 Beef patties, lemon, onion, roasted potatoes, tomato	24.8
 Blu Cheese Burger Beef patty, talagani cheese, caramelized tomato & onion sauce, pita, French fries	26.8
 Filet Mignon Grilled, roast potatoes, vegetables	58.8
 Meat Platter Small 2 Keftedes, 1 Kalamaki, 1 Bifteki, 2 Lamb chops	55.8
 Meat Platter Medium 4 Keftedes, 2 Kalamaki, 2 Bifteki, 4 Lambchops	108.8
 Meat Platter Large 8 Keftedes, 4 Kalamaki, 4 Bifteki, 8 Lambchops	218.8
 Grilled Meat Board Fillet Mignon (250g) Sirloin (250g) with fresh herbs	108.8

STON FOURNO - OVEN COOKED (20mins)

 Mousaka Oven-baked eggplant, potatoes, minced beef, béchamel	30.8
 Pastitsio Greek macaroni, minced beef, béchamel	30.8
 Gemista Stuffed vegetables, marinated rice, potatoes	28.8
 Vegetarian Mousaka Oven-baked vegetables, tomato sauce, béchamel	28.8
 Spanakorizo Spinach cooked with rice, herbs, lemon EVOO	18.8

THALLASINA - SEAFOOD (30 – 45 mins)

 Kalamari Grilled calamari, lemon, EVOO	29.8
 Xtapodi Grilled octopus with vinegar & EVOO Not marinated with salt.	39.8
 Sardeles Grilled sardines, lemon, EVOO	29.8
 Garides Grilled jumbo prawn, lemon, EVOO 1pc – 18.8 / 2 pcs – 33.8 / 3 pcs – 49.8	68.8
 Lavraki Sea bass 600 gr	48.8
 Tsipoura Sea bream 400gr	Market Price
 Catch of the week	

Om Kurungsoong Soha



Blu Kouzina



“We are what we repeatedly do. Excellence, then is not an act, but a habit” – Aristotle

And at Blu, this is exactly our approach to food. We refuse to utilize any microwaves, refined or processed products, and continuously challenge ourselves to find the best possible quality ingredients for our customers. All our food is cooked with our own cold pressed Extra Virgin Olive Oil (EVOO) from our cultivation in Greece.

Facts of Mediterranean Cuisine

- ◆ Increased longevity
- ◆ Prevents heart disease & strokes
- ◆ Helps reduce inflammation
- ◆ Helps keep:
 - ✓ Your heart healthy
 - ✓ Your brain sharp
 - ✓ Your skin looking fresh & young
- ◆ Reduces risk of:
 - ✓ Cancer
 - ✓ Alzheimer's Disease
 - ✓ Developing Type 2 Diabetes
 - ✓ High blood pressure
 - ✓ High Cholesterol



Dairy Free



Vegetarian





Gluten Free

Please Order Responsibly – Wastage is A Shame

➤ Prices shown in the menu are subjected to service charge (10%) and prevailing government taxes.










SALATES - SALADS

 Horta Boiled spinach, lemon, EVOO	16.8
 Fasolosalata Giant beans, chickpeas, white beans, full - 20.8 half 12.8 dill spring onion, lemon and EVOO	
 Maroulosalata Thinly sliced lettuce, dill, spring onion, lemon and EVOO	full - 16.8 half - 12.8
 Dakos Cretan wheat rusks, chopped tomato feta cheese, capers and EVOO	22.80
 Horiatiki Tomato, cucumber, onion, olives, feta cheese, vinegar and EVOO.	full - 22.8 half - 13.8
 Blu Salad Arugula, capers, anchovies, pine nuts, Skillet talagani cheese.	29.8
 Watermelon Salad Watermelon, feta, mint	16.8
 Cauliflower Salad Sautéed cauliflower, spinach, almonds, tahini dressing	18.8

PITAS & DIPS

 Grilled Pita Oregano & sea salt	3.9
 Crispy Pita Baked till crisp	3.9
 Hummus Tahini, chickpea, EVOO	15.9
 Fava Yellow lentils, onion, oregano	14.8
 Tirokafteri Spicy feta cheese, infused with herbs	17.8
 Tzatziki Yogurt, cucumber, garlic, EVOO	15.8
 Taramosalata White cod roe caviar, lemon, EVOO	16.8
 Melitzanosalata Smoked eggplant, feta, herbs	16.8
 Tria Fasolia White, black-eyed and chickpea beans, dill, spring onion, EVOO	14.8
 Harissa Spicy tomato	15.8

OREKTIKA - MEZE

 Dolmades Vine leaves stuffed with rice & herbs	6pcs - 22.8	3pcs - 13.8
 Red Peppers Stuffed with cheese, mint, EVOO	6pcs - 12.80	
 Artichokes Fried, topped with balsamic cream, sea salt, EVOO	12.8	
 Lamb Meatballs With harissa dip	4pcs - 14.8	
 Corn Cob Grilled, tossed with spicy mayo	12.8	
 Fried Calamari Lemon yoghurt dressing	18.8	
 Lakerda Salted Greek fish	18.8	
 Egg Kapama Cooked in tomato sauce	14.8	
 Egg Strapatsada Scrambled, spicy tomato, yoghurt	18.8	



 Keftedes Beef meatballs, tzatziki	8 pc - 17.8	4 pc - 11.8
 Bougiourdi Red pepper stuffed with marinated spicy feta cheese	18.8	
 Saganaki & Figs Kefalotiri psito cheese, fig sauce	19.8	
 Imam Baildi Eggplant with onion & tomato base sauce, side of feta cheese	2 pc - 18.8	1 pc - 10.8
 Feta Psiti Feta cheese, herbs, green olives, EVOO	18.8	
 Spanakopita Phylo pastry filled with spinach, feta cheese & herbs	16.8	
 Talagani Sheep milk cheese, Blu Sauce	19.8	
 Kolokithokeftedes Zucchini, herbs, feta cheese, bread crumbs	18.8	
 Feta Saganaki Feta cheese, honey, sesame	19.8	



XORTOFAGOI - VEGETARIAN

 Grilled Vegetables	10.8
 Vegetarian Platter Chef's Selection	30.8
 Roasted Lemon Potatoes	12.8
 Tiganopsomo Pita filled with feta cheese, pan seared	14.8
 Talagani Wrapped With pita, tomato and onion	22.8
 Olives Kalamata & Halkidiki	9.8
 Cucumber Sticks	4.8
 Carrot Sticks	4.8
 French Fries	10.8

KOTOPOULO - CHICKEN (15 - 20min)

 Kotopoulos Fournou Cornish hen, roasted potatoes, lemon, oregano, EVOO	26.8
 Kotopoulos Stifatho Chicken, onion stew, EVOO	26.8
 Kotopoulos Yiro Natural grilled chicken wrapped in pita, tomatoes, onion, tzatziki, French fries	19.8
 Kotopoulos Kalamaki Grilled Chicken skewer, tomatoes, onion, pita	17.8

ARNI - LAMB (15 - 20min)

 Pidakia 3 Grilled lamb chops, vegetables & potatoes	35.8
 Kleftiko Roasted lamb shank, lemon potatoes	48.8

