



THE HAZE
GASTROTEKA

MENU

|ENG|



THE
ART
OF
TASTE

FOOD PALETTE



FOR STARTER

SUN-DRIED TOMATOES	5h
OLIVE MIX	5h
SWEET AND SPICY ALMONDS	5h
BREAD BASKET	5h
MOUSSE PLATTER	16h



SIDE DISHES

STEAMED RICE	6h
FRENCH FRIES WITH PARMESAN	8h

CHEESE

60 gr

GRANA PADANO	9h
MONTASIO	8h
TALEGGIO	8h
GORGONZOLA	8h
RED CHEDDAR	8h

MEAT

50 gr

JAMON	9h
HOMEMADE PASTRAMI	9h
SALAMI MILANO	8h
MORTADELLA	7h
CHORIZO	9h



PLATES

**CHEESE
PLATE**

27h

**MEAT
PLATE**

27h



CHARCUTERIE PLATE

29h



APPETIZERS

VITELLA TONNATO

18h



CHICKEN PATE

WITH CHERRY CONFIT
12ሐ



HUMMUS

WITH CHIMICHURRI
SAUCE
10ሐ



BURRATA

WITH TOMATOES AND
CHIMICHURRI SAUCE
15ሐ





BRUSCHETTA

SPICY CRAB

16th



THE *Spicy Crab*

SALSA & STRACCIATELLA

12h



HOMEMADE PASTRAMI

WITH TONNATO SAUCE

18h





SALADS

OLIVE SALAD

WITH CHERRY SAUCE
13th



At the
Maze
TROTEKA

CHICKEN SALAD

WITH PAMELLA
16h



HOMEMADE PASTRAMI SALAD

WITH THAI SAUCE
18h





HOT APPETISERS

CHICKEN POPCORN

WITH TRIKOFTERI
SAUCE
12h



EDAMAME

9h



CRISPY SQUID

WITH TEMPURA SAUCE
14h



TOM YUM SHRIMP

18h

PRAWNS

GORGONZOLA SAUCE
20h



WASSABI SHRIMP

18h





PASTA RISOTTO

FETTUCCINE

WITH BRISKET &
MUSHROOMS

22₮



FETTUCCINE

WITH BASIL SAUCE
+ CHICKEN

19₮ | 22₮



RISOTTO

WITH 3 TYPE
MUSHROOMS
19h





MAIN COURSE

CONFIT DUCK LEG

WITH CHERRY SAUCE

27л



GRILLED CHICKEN

WITH GRILLED
VEGETABLES

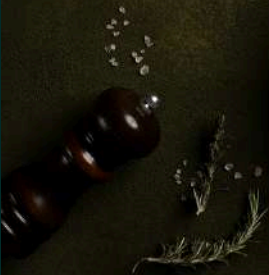
20h



GRILLED CHICKEN

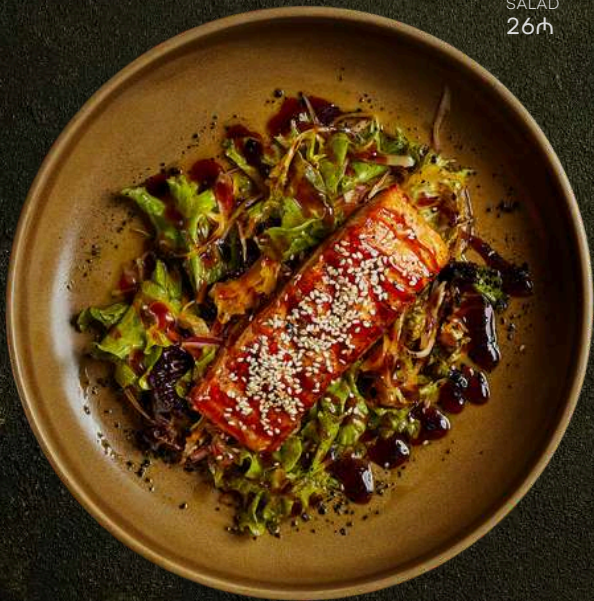
WITH MUSHROOMS &
PETITE POTATOS

23h



SALMON STEAK

WITH SPICY GREEN
SALAD
26h



FILET MIGNON

WITH PEPPERCORN
SAUCE

33₮



RIB EYE STEAK

44₮



or
naze
the
HAZE
GASTROTE