



BLACK ANGUS BEEF MEAT IS CONSIDERED TO BE ONE OF THE BEST BEEF WORLDWIDE.

BLACK ANGUS IS RICH IN PROTEINS, VITAMIN B, IRON, PHOSPHOR, CREATINE, THUS ASSISTING THE HUMAN BODY TO REGULATE HEMATOCRIT AND CHOLESTEROL.

ANGUS CATTLE ARE GRAZING ANIMALS RAISED WITHOUT RAPID DEVELOPMENT HORMONES UNDER NHTC PROGRAM. THEY ARE GROWN IN HIGH QUALITY AND CARE FACILITIES IN THE ASPIRATION OF QUALIFIED STAFF WHO RECORDS THE HISTORY OF EACH ANIMAL, SO CONSUMERS ARE SURE ABOUT THE QUALITY OF THE MEAT THEY CONSUME.

THE BLACK ANGUS IS THE MOST SUITABLE FOR CHILDREN AS IT OFFERS ORGANIC AND FREE OF HORMONES AND ANABOLIC MEAT, MAKING IT EXTREMELY TASTY AND HEALTHY.

AFTER SEVERAL TESTS THE OWNERS OF BARBARA QUE CHOSE THE EXCLUSIVE USE OF BLACK ANGUS BEEF FOR THE PREPARATION OF YOUR FAVORITE BURGERS, AND ESPECIALLY CUTS IN LOW FAT (I.E. CHUCK & TRI-TIP).

ALL OUR BURGERS ARE COOKED WITHOUT HERBS AND OTHER SPICES SO THAT YOU TASTE THE AUTHENTIC TASTE OF A BLACK ANGUS BURGER!!!

DEFAULT COOKING: MEDIUM WELL
RECOMMENDED COOKING: MEDIUM

WE USE: FRESH POTATOES – FRESH MEAT – AN APPROVED MIXTURE OF OILS FOR FRYING – EXTRA VIRGIN OLIVE OIL



Responsible upon market inspection: Panagopoulos Tasos

*Prices include VAT and municipal tax.
The restaurant is required to make complaint forms available to customers.*