

# A Multi-carat Palette Story



The famous meat-eating restaurant landed on Mykonos, next to Bill & Co Coast and with Ntinios Fotinakis curating the flavours, expresses a great dynamic which is effortlessly reflected in the dishes.

BY **Tassos Mitselis**

The first Beefbar was created by Riccardo Giraudi in Monte Carlo in 2005 and in thirteen years spread, together with its fame to Hong Kong and New York. Let me open a parenthesis. If you take a look at social media, you'll see many international jet-set personages posing, holding its famous mini burgers pinned with the small flags or taking selfies among cocktails with a background of the "snowy landscapes" of Kobe. You might be wondering if there's any significance in me mentioning this. Everything plays its part. Although the Beefbars remain absolutely true to the incomparable quality of their ingredients, as well as the way it's handled. And that's where they score all the goals. Parenthesis closed. So, after those cosmopolitan moves, its coming to Mykonos in 2015, did not seem out of place. Then, it had attached itself to the famous Nammos, as a corner of the restaurant and three years later it became independent, in one of the

most charming and luxurious seaside hotels of the island, the Bill & Co Coast of Theodosia Kakoutis, in Aghios Ioannis.

Beefbar on the Coast has a good aura and the front rotundas in the sand with the mulberries and the sea nearby filling the frame, create a relaxing setting, that puts you in a zen mood to even take your shoes off. The preparation board dominates the space, with a bunch of arrayed vegetables like in a greengrocer's, bursting with freshness. Then your eyes go to the fridge with the Australian Black Angus, the American Wagyu from the Snake River farms and of course, the Rolls Royce of meats, the Kobe beef. In 2014, Giraudi became the first and largest importer of certified Japanese Kobe in Europe. Of course, all these velvety meats need the corresponding touch on the grill and this is where the Mykonian base of Beefbar starts to

become more interesting. The restaurant's menu, apart from the classic specialties that can be found in all the branches, has the gustatory curation of the executive chef of the Bill & Co hotels, Ntinios Fotinakis. He's a first class chef, who has matured for thirteen years in the kitchen of Spondi restaurant. Ntinios grew with the restaurant, stood next to very significant chefs, Arnaud Bignon for instance, who he (literally) gets emotional about, spent his cooking youth there, celebrated the first and then the second Michelin star there, he took, learned, lived the pulse and when the wings started budding on his back, left the security of a big house for his next dreams. So, he found himself in Mykonos and took over Bill & Co, an excellent and acclaimed restaurant, from Athinagoras Kostakos, but by all indications, his involvement with Beefbar has for him the same importance.

I felt it immediately, tasting the fantastic spinach pie with greens and herbs, which he gathers from the surrounding area, feta cheese and a masterfully baked crust worthy of a seminar. Really, despite the restraint exercises I had practiced all morning, I couldn't resist it and if I hadn't known what was to follow, I would have wrapped another one up and taken it to the hotel. A unique Beefbar patent worldwide, where Fotinakis also has a part and

Clockwise: Tables by the sea, premium cuts, unpretentious presentation and simplicity make the outcome even greater, enjoying dinner while looking at the sea.



*All these velvety meats need the corresponding touch on the grill and this is where the Mykonian base of Beefbar becomes more interesting.*

CHRISTOS DRAZOS

ANDREAS BEKAS



Above from left:  
A creative dish made  
of fresh ingredients,  
the night view of  
the Beefbar On  
The Coast, meat is  
always the star of the  
menu.

ANDREAS BEKAS, CHRISTOS DRAZOS



sends it “elsewhere”, is the Kobe Beef gyros pitta. The pastry, baked in the oftos manner, is his grandmother’s traditional recipe and the tzatziki has been woven so delicately, confirming once again his advanced dexterity, as well as his desire to orchestrate the ingredients of the dishes harmoniously, without losing their expressiveness, exactly as it happens in the significant gastronomic restaurants. He also brought out a really proper ceviche sea bass in the beginning, but he had

the “misfortune” to bring it out with the unique jamon de buey de Kobe, a cold meat like no other. Its steep price attests to that. Very good were the quesadillas de la casa with kobe and angus.

I also find the restaurant’s ordering flexibility very clever. So, if you want, you choose two or three little items from the menu, you open a bottle of wine or just a glass and with less than €80 per person (don’t forget, you’re in Beefbar and in Mykonos), you spend a very pleasant lunch or supper. They have absolutely no issues with what you order and they don’t look at you askance if you don’t choose one of the meats that will inevitably raise the bill sky high. But if your pocket can stand it, definitely try the provocatively delicious wagyu reserve (although you should go without the signature spice mix, because it kicks somewhat in the small pieces), from the Snake River farm or the very high level and unbelievably delicate emperor’s cut from the precious Kobe range.

I would be remiss, if I didn’t applaud Guillaume Reboul’s robust technique in grilling the meats. Personally though, next time I go, I’ll completely surrender myself to Fotinaki’s silky potato puree with truffles, that accompanies the meats, which fortunately is served independently. Leave some space for the desserts, which bear the signature of the very talented pastry chef Angela Simos. We knew her from her very worthwhile work at Bill & Co., during Kostakos tenure. The bitter chocolate with a layer of caramel in between, is a dainty sweet, whose recipe I would like to have on my fridge door, with the condition that I can make it, when I seek something that will lift my mood.

Above from left:  
These mini burgers  
can make your  
mouth water,  
accompany your  
meal or dinner with  
an imaginative  
cocktail from the bar.

### **BEEFBAR ON THE COAST**

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Hours: daily, noon and evening  
Price per person (€)\*: 90-170

\*prices are estimated per person,  
with a first and main course and  
a dessert plus cover charge, water  
as well as half a bottle of wine or a  
beer, depending on the restaurant’s  
style, meaning that we make an  
attempt to approach the real cost  
of a full meal.

***A unique  
Beefbar  
patent  
worldwide,  
where  
Fotinakis also  
has a part  
and sends it  
“elsewhere”,  
is the Kobe  
Beef gyros  
pitta.***