



MENU



Bread with dip

2€

SOUP

Bouillabaisse with rouille sauce

8.5€

SPREADS

Beetroot tzatziki

5€

Taramosalata mousse

5.2€

Smoked eggplant spread with roasted red pepper

7.9€

RAW BAR

Fresh marinated anchovy

7€

Tuna tartar

12€

SALADS

Spinach pie" salad with feta cheese, fyllo, sesame and dill vinaigrette sauce

8.5€

Greek salad

8.8€

Sunset with mustard- marinated courgettes, avocado, shrimps and courgette vinaigrette sauce

12€

Mediterranean with green salad, dried figs, walnuts, grilled manouri cheese and orange vinaigrette

11€

Boiled leafy greens

6€

PASTA | RISOTTO

Shrimp pasta with fresh tomatoes and basil

15€

Vegetable rizoto with white wine

9€

Seafood rizoto

14.5€

Orzo with crayfish and black truffle oil

22€

Orzo with shrimp, fresh tomatoes and basil

15€

Spaghetti with pesto, roasted vegetables and manouri cheese

8.5€

STARTERS

Fresh french fries

4.5€

Split peas with cherry tomatoes, green onion and capers

4.8€

Grilled haloumi cheese with beetroot jam

7.5€

Greek cheeses' truffles with nuts and sour cherry sauce

7€

Crispy cheese pie with myzithra, honey and sesame

8€

Fried courgettes with sour cream, mint and lime

5.8€

Mushrooms sauté with soutzouki, garlic, green onion and herbs

6.5€

Bruschetta with avocado mousse, mayo, shrimps sauté, tomato, onions and lime

9.8€

Fish croquettes with sweet chilly mayo sauce

8.2€

Fried squid

11€

Shrimp saganaki with tomato sauce, chorizo and feta cheese

12.5€

Grilled octopus with split peas

17€

Sardines stuffed with tomato, garlic and parsley

9.2€

Steamed mussels with chilly, oregano, lime and parsley

11€

MAIN COURSE

Fish and chips with cod and garlic mashed potatoes

15€

Seabass fillet with marinated greens

17€

Tuna belly with tomato confit, caper marinade and chimichurri sauce

20€

Salmon fillet grilled with parmesan sauce and baby vegetables

18€

Grilled squid with split peas and caramelized onions

16€

Seafood souvlaki with basmati rice, mango, cucumber and ginger- basil vinaigrette

17€

Beef steak with baby potatoes and truffle oil

28€

Pork tomahawk steak with country baby potatoes, parmesan, paprika and thyme

19€

Chicken fillet tagliata grilled with rocket and spinach salad and tomatoes confit

15€

Pork belly with barbeque sauce and baby potatoes

15€

Pork fillet with parmesan sauce served with roasted baby potatoes

16€

Musaka

13€

Catch of the day

ask us



DESSERTS

Mille-feuille with Madagascar vanilla, caramelized apple and walnuts	8.5€
Lemon mousse with caramelized hazelnuts	6.5€
Chocolate cake with ice cream and butter crumble	6.5€
Strawberry cheesecake	6€
Ice cream vanilla/ chocolate/ strawberry	5.5€



SOFT DRINKS

Mineral water 1L	2€
Sparkling water 0.33L / 1L	3€ / 4.5€
Coca Cola 250ml	3.5€
Sprite 250ml	3.5€
Fanta orange/ lemon 250ml	3.5€
Soda 250ml	3.2€
Tonic 250ml	3.2€
Ice tea lemon/ peach 330ml	3.8€
Fresh orange juice	5€
Various juices	3.8€

BEERS

Draught 0.33L / 0.5L	3.8€ / 5.2€
Mythos 500ml	4.5€
Fix 500ml	4.2€
Mamos 500ml	4.5€
Sol 330ml	7€
Amstel Radler 500ml	4.8€
Strongbow 330ml	4.5€

OUZO | TSIPOURO

Ouzo glass	4.5€
Plomari 200ml	9€
Varvagianni 200ml	9€
Babatzim 200ml	8.5€
Tsipouro glass	4.5€
Tsilili 200ml	9€
Dekaraki 200ml	10.5€
Apostolakis 200ml	9€

DRINKS

Drinks glass	8€
Special drinks glass	10€
Metaxa 3* / 5* / 7*	5€ / 6€ / 7€

COFFEES

Espresso single /double	2.5€ / 3.5€
Capuccino	3.5€
Greek coffee single/ double	2€ / 3€
Nescafe	3€
Tea	2€

You can pre- order your fresh fish of your choice.
(at least a day before)

Please inform the staff if you have any allergies or dietary requirements.

Our products are fresh. In case of unavailability we use only freshly frozen products.

Αγορανομικός Υπεύθυνος: Στέφανος Διώτης
Prices include the following taxes: Δ.Φ. 2% Φ.Π.Α. 13% & 24%

Customer is not obliged to pay, if the notice of payment is not received.
We use olive oil for cooking and sunflower oil for frying.