


MENU

SEAFOOD STARTERS

Marinated anchovies	6,50
Octopus carpaccio 	11,00
Cuttlefish in wine sauce 	11,00
Grilled sardines	9,00
Variety of smoked fish (white tuna, mackerel & sardine fillet)	13,00
Salmon tartare  (salty tartelette, salmon tartare & lemon cream)	11,50
Fresh tuna sashimi	9,00


STARTERS

Bread per person(v)	1,00
Variety of local olives(v)	4,00
Tzatziki	5,00
Feta cheese (oil, oregano)	4,50
Stoumba cheese curds (oil, thyme, chilli flakes)	4,00
Saganaki fried cheese (honey, sesame)	6,00
Halloumi  (wrapped in bacon)	7,50
Smoked aubergines(v)	5,00
Smoked courgettes(v)	5,00
Fried potatoes(v)	5,00
Fried tomato balls (with yogurt dip)	5,00



Bruschette

...tomato and basil (v)	5,00
...homemade sun-dried tomato pesto	6,00
...homemade basil pesto	6,00
...homemade bolognaise	6,00
...marinated anchovies & capers	6,00

Greek salad	9,00
Caesar's salad (croutons, bacon, parmesan, caesar's dressing)	9,50
Smoked bulgur with veggies (v)	8,00
Sparos salad (v)  (green salad, walnuts, raisins, apple, avocado)	10,00
Pomodoro (cherry toms, dry bread, stoumba cheese curds)	8,00
Red cabbage (v) (red cabbage, carrot, garlic oil, apple, grapes)	8,50

PASTA

Napolitaine (v)	8,50
Aglio, olio & peperoncino (v) 	8,50
(oil, garlic, chilli pepper)	
Vegan  (courgettes, carrot, asparagus, apple juice)	11,00
Homemade sun-dried tomato pesto	11,00
Homemade basil pesto	11,00
Funghi (cream, parmesan & mushrooms)	11,00
Bolognaise 	11,00
Putanesca (fresh anchovies, olives, capers)	12,00
Fresh salmon, cream & tsipouro	17,00
Cuttlefish in wine sauce 	16,00
Prawns & tomato sauce	16,00
Fresh tuna & tomato  	16,00

BURGERS

100% minced beef burger 🍖 12,50

(cheddar, iceberg, caramel onions, mayo, mustard, gherkins, tomato chutney)

100% fresh tuna burger 🐟 15,00

(tuna fillet burger, yogurt & sweet chilli sause, iceberg, fresh cucumber pickle)

Portobello burger 🍄 11,00

(portobello mushroom, cheddar, iceberg, onions, tomato, mayo, dijon mustard)

MEAT DISHES

Homemade meatballs 8,50

Valia Calda sheep sausages 11,00

Chicken souvlaki 11,50

Pork souvlaki 11,50

N.Y. strip steak 43,00

(by kilo)

Beef fillet chateau briand 75,00

(by kilo)

FISH & SEAFOOD

Fresh tuna steak 18,00

Fresh swordfish steak 19,00

Fresh salmon fillet 18,00

(honey, garlic & lemon glaze)

Grilled prawns 16,50

Grilled calamari 🍄 17,50

(with smoked bulgur)

Grilled monkfish fillet 🍄 18,50

(wrapped in guanciale)

Sea bass/Sea bream 33,00

(by kilo)

Red snapper 50,00

(by kilo)

A class fish

(by kilo)

Side dishes

All **fish & seafood** dishes are served with two different vegetarian side salads

except **swordfish steak** that is served with coleslaw & fried potatoes

All **burgers** are served with a side of coleslaw and fried potatoes

All **meat dishes** are served with a side of tzatziki & fried potatoes except N.Y. strip steak

& **chateau briand** that are served with grilled mushrooms and side salad

sparos

Mediterranean Cuisine & Cocktails

COCKTAIL MENU

CLASSIC & MODERN CLASSIC

APEROL SPRITZ 9,00

Aperol, Sparkling Wine, soda water

MARGARITA 9,00

Tequila Blanco 100% De Agave,
Cointreau, fresh lime juice, salt

BRAMBLE 9,00

Gin, Creme De Mure, fresh lemon juice,
simple syrup

SOUR 9,00

Alcohol Base, Angostura Bitters, fresh lemon
juice, simple syrup, aquafaba

MOJITO 9,00

Lightly Aged Rum, soda, mint leaves, fresh
lime juice, simple syrup

TWISTED MOJITO 9,00

Vanilla Vodka, apple juice, mint leaves,
fresh lime juice, simple syrup

NEGRONI 10,00

Gin, Campari, Sweet Rosso Vermouth

OLD CUBAN 11,00

Aged Cuban Rum, Sparkling Wine,
Angostura Bitters, mint leaves,
fresh lime juice, cane sugar syrup

TIKI

MAI TAI 11,00

Aged Rum, Orange Curacao, fresh lime juice,
orgeat syrup, simple syrup

HAWAIIAN SUNSET 9,00

Vodka, fresh lime juice, fresh lemon juice,
orgeat syrup, grenadine

SATURN 10,00

Gin, Velvet Falernum, fresh lemon juice,
orgeat syrup, passion fruit syrup

HUMUHUMUNUKUNUKUAPUA'A 10,00

Gin, Peychauds Bitters, fresh lemon juice,
pineapple juice, orgeat syrup

SPAROS SIGNATURE

SPICY SPAROS 9,00

Tsipouro, Chilli Liqueur, fresh ginger,
fresh lemon juice, honey syrup

STOLINA 9,00

Vodka, fresh lime juice, fresh grapefruit juice,
pink grapefruit soda, black indian salt

DIMITROULA 11,00

Tequila Blanco 100% De Agave, fresh lime juice,
fresh grapefruit juice, agave syrup, activated
charcoal, pink grapefruit soda, salt

GRAND BUDAPEST 11,00

Tequila Blanco 100% De Agave, Mezcal, fresh lemon
juice, passion fruit pulp, hibiscus syrup, aquafaba

PASSION COLADA 12,00

Dark rum, Overproof Rum, pineapple juice, coco
lopez, passion fruit pulp

HYPNO TAI 11,00

Agricole Rhum Blanc, Hpnotic Liqueur, Orange
Bitters, fresh lime juice, orgeat syrup

MANGO DAQUIRI BRULEE 9,00

Silver Rum, fresh lime juice, mango syrup,
sugar, aquafaba

SUMMER ROLLER COASTER 10,00

Vodka, Aperol, fresh lime juice, pineapple juice,
passion fruit syrup simple syrup