

# MENU

Bread with dip 2€

## SOUP

Bouillabaisse 8.5€

## SPREADS

Beetroot tzatziki 4.5€

Feta cheese spread with red pepper flakes and greek yogurt 4.9€

Taramosalata trilogy with cuttlefish ink and shrimp 7.9€

Smoked eggplant spread with roasted red pepper, onions and goat cheese 5.8€

## RAW BAR

Fresh marinated anchovy in smoked paprika oil with pink pepper and sun-dried tomatoes 7€

Tuna tartar with sweet lemon sauce and cucumber 11€

Cheviche seabream with fresh fruits 12€

## SALADS

"Spinach pie" salad with goat cheese, phyllo and dill vinaigrette sauce 8.2€

Greek salad 7.5€

"Sunset" with shrimps, mussels and salmon, with tomato and orange vinaigret 12€

Cretan salad "dakos" with mizithra cheese, tomato olives and cappers 6.5€

Mediterranean salad with cherry tomatoes, pesto and goat cheese 7.8€

Boiled leafy greens 6€

## PASTA | RISOTTO

Spaghetti with shrimps and ouzo 14€

Spaghetti pollo with mushrooms and heavy cream 12€

Vegetable rizoto with white wine 9€

Seafood rizoto 13.5€

Orzo with crayfish and black truffle oil 19€

Spaghetti pesto with roasted vegetables 8.5€

## STARTERS

Fresh french fries 4.2€

Split peas with cherry tomatoes, olive and capers 4.8€

Grilled haloumi cheese with beetroot jam 7.2€

Greek cheeses' truffles with nuts and sour cherry sauce 7€

Cheese saganaki with bacon and honey 8€

Fried courgettes with feta cheese 5.6€

Mushrooms sauté with red wine and goat cheese 6.5€

Shrimp bruschetta with guacamole 8€

Bao buns with kebab and spicy coleslaw 9€

Chicken meatballs with mastiha sauce 9€

Fish croquettes with panko and herbs with tartar sauce 7.3€

Fried squid 11€

Shrimp saganaki with tomato sauce and feta cheese 10.5€

Grilled octopus with split peas 15€

Fried anchovies with green beans and aioli sauce 8.5€

Sardine fillet stuffed with tomato and herbs 8.9€

Steamed mussels with white wine 9.5€

Grilled shrimps 16€

## MAIN COURSE

Seabass fillet with celeriac purée and roasted vegetables 17€

Tuna fillet with leafy greens sauté 20€

Salmon with teriyaki sauce and rice 18€

Grilled squid with herbs and lime sauce 15€

Seafood souvlaki (swordfish, shrimp, octopus) with vegetables and fries 16.5€

Ribeye steak with mushroom sauce and potato salad 26€

Beef fillets with pepper sauce 17.5€

Beef burger 500gr stuffed with greek salad served with fries 15€

Chicken fillet marinated with mint, yogurt and paprika served with fries 12€

Homemade chicken gyros with naan pita, tomato and onions 12.9€

Pork belly with barbeque sauce and baby butter potatoes 14€

Pork fillet with parmesan sauce served with roasted baby potatoes 15€

Lamb kleftiko with vegetables and cheese 14€

Moussaka 9.5€

Fresh fish of the day *ask us*

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.

## DESSERTS

Fruit salad	4.5€
Greek yogurt with honey and walnuts or fruit sauce	4.5€
Lemon mousse with chocolate wafer	6€
Brownies with berries	5.5€
Saragli with ice cream	6.5€
Vanilla ice cream with chocolate or fruit sauce	5€
Lemon sorbet	4€

## SOFT DRINKS

Mineral water	0.5L / 1L	0.8€ / 1.6€
Sparkling water	0.33L / 0.75L	3€ / 4.5€
Coca Cola	250ml	3.2€
Sprite	250ml	3.2€
Fanta orange or lemon	250ml	3.2€
Soda water	250ml	3€
Tonic water	250ml	3€
Ice tea lemon or peach	330ml	3.5€
Fresh orange juice		5€
Various juices		3.5€

## WINE LIST

### WHITE WINES

<b>Kefalonian Robola</b>	750ml	20€
<b>San Gerasimo</b>	750ml	26€
<i>Robola</i>		
<b>4 Limnes Estate Kyr- Giannis</b>	750ml	30€
<i>Chardonnay- Gewurztraminer</i>		
<b>Château Julia Domaine Costa Lazaridi</b>	750ml	35€
<i>Chardonnay</i>		
<b>Malagouzia Domaine Costa Lazaridi</b>	750ml	40€
<b>Brillante Demi Sec</b>	750ml	18€

### ROSÉ WINES

<b>Pink Pull Estate Karipidis</b>	750ml	30€
<i>Sangiovese</i>		
<b>Peplo Skouras Domaine</b>	750ml	45€
<i>Agiorgitiko- Syrah- Mavrofilero</i>		
<b>Miraval</b>	750ml	60€
<i>Cinsault- Grenache- Rolle- Syrah</i>		
<b>Brillante Demi Sec</b>	750ml	18€

### RED WINES

<b>Linus</b>	750ml	18€
<i>Agiorgitiko- Mavrodaphne</i>		
<b>Grande Cuvée Nemea Skouras Domaine</b>	750ml	27€
<i>Agiorgitiko</i>		
<b>Château Julia Domaine Costa Lazaridi</b>	750ml	40€
<i>Merlot</i>		

### SPARKLING WINES

<b>Prosecco</b>	200ml / 750ml	9€ / 24€
<b>Prosecco Rosé</b>	750ml	26€

<b>Glass of wine</b>	white / rosé / red	3.5€
<b>House white wine</b>	500ml / 1L	5.5€ / 11€
<b>House rosé wine</b>	500ml / 1L	5€ / 10€
<b>House red wine</b>	500ml / 1L	5.5€ / 11€

## BEERS

Draught beer	0.33L / 0.5L	3.5€ / 5€
Mythos	500ml	4.2€
Fix	500ml	4€
Kaiser	500ml	5€
Guinness	440ml	8.5€
Corona	335ml	7€
Amstel Radler	500ml	4.5€
Strongbow	275ml	3.2€

## DRINKS

Drinks per glass	8€
Special drinks per glass	10€
Metaxa 3* / 5* / 7*	5€ / 6€ / 7€
Limoncello shot	2.5€
Mastiha shot	2.5€

## OUZO | TSIPOURO

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

## COFFEES

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

Executive Chef Stelios Alexandropoulos

Αγορανομικός Υπεύθυνος: Στέφανος Λιώτης  
 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.