

Bread (p.p)	1.50	MAIN COURSES	PASTA	WINES			
SALADS		Mousakas	11.20	Bolognaise (meat sauce)	10.50	House wine white 0.5lt	7.00
Greek salad	8.20	Lamb kleftiko in vineleaves	14.90	Carbonara	9.90	House wine white 1lt	13.00
Cesar's	10.90	Chicken pistachio	11.90	Amarticiana	9.90	House wine rose 0.5lt	7.00
Green salad	11.20	Pork tenderloin in metsovone cheese	14.80	(ham, bacon, paper, spicy Napoli sause)		House wine rose 1lt	13.00
(beetroot tartare, cheery tomatoes		(Greek cheese from metsovo)	15.50	Putanesca	9.00	House wine red 0.5lt	7.00
carob rusks, greek cream cheese)		Stuffed pumpkin blossoms	11.50	(olives,caper,basil,garlic)		House wine red 1lt	13.00
Spinach and rocket	10.50	(with rice)		Seafood pasta	18.90		
(grilled talagani cheese, sun dried		Imam baildi	9.40	(mussels, shrimps, kalamari, vegetable)			
tomatoes, cheery tomatoes, sesame seed)		Stifado with eggplant mash	15.50				
STARTERS		SEAFOOD MAIN COURSES		SOFT DRINKS		COFFEES	
French fries	4.50			Coca Cola/light	2.80	Greek coffee	3.00
Tzatziki	4.90	Fried small fish	9.50	Lemonade	2.80	Nes café	3.00
(with traditional Skiathos plakopita)		Grilled kalamari	14.50	Sprite	2.80	Espresso	3.00
Three dip plate	7.20	Stuffed kalamari	17.90	Orangeade	2.80	Cappuccino	4.00
(with traditional Skiathos plakopita)		(feta, tomato, pepper)		Soda/tonic water	2.80	Irish coffee	6.00
Giant beens	6.90	Fried kalamari	12.90	Water	2.00		
Fried zucchini	6.30	Grilled shrimps	14.90	BEERS		DESSERTS	
Fried eggplants	6.30	Shrimp souvlaki	15.90	Mythos	4.20	Baklava	6.80
Bougiourdi	6.90	(wrapped in bacon)		Fix	4.20	Apple pie	7.20
(spicy feta dip with fresh tomatoes,		Greek fish "n" chips	13.90	Alfa	4.20	Yoghurt with honey and walnut	6.20
green peppers)		(with garlic dip)		DRINKS		Ravani (local syroped cake)	6.80
Fried hard cheese (saganaki)	5.90	Fresh fish	(ask us)	Whiskey	6.50	Armenovil	7.20
Halumi (grilled Cyprian cheese)	6.20	GRILLED		Vodka	6.50	(with chocolate)	
Zucchini croquette	6.90			Gin	6.50	Watermelon	5.90
Sauted mushrooms	8.20	Chicken souvlaki	11.90	Ouzo	4.00	Melon	5.90
(garlic or ala cream)		Pork chop	11.90	Tsipouro	4.00	Fruit salad	8.90
Fried feta in fillo pastry with honey	6.90	Lamb chops	15.90				
Local cheese pie	7.90	Mix grill (p.p)	16.00				
SEAFOOD STARTERS		(souvlaki, chicken wings, sausage, burger)					
Sauted mussels with garlic	10.90	Beef stake	22.90				
Shrimp saganaki	12.50						

For the salads we use extra virgin oil. For frying we use corn oil .

The prices include all legal taxes and services.

The restaurant has the right to change the price whenever it is deemed necessary.

The establishment must be equipped with printed forms, placed in a specific location next to the exit for the reporting of any complaints.

Consumer is not obliged to pay if the notice has not been received (receipt-invoice).

—In case of allergy please contact the chef. Responsibility: Ilias Svigkos