

Symbol explanation :



This dish can be made Gluten free **by order.**

The establishment is obliged to have printed forms available in a special location near the exit for the registration of complaints.

**For cooking we use virgin olive oil.*

***For frying we use sun flower oil.*

****All our meats are fresh. Chicken fillet and lamb are frozen.*

We prefer Greek products and we support the local market.

Prices include VAT and all legal expenses.

Prices DO NOT include service charges.

We accept all major credit cards.



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

Responsible for market inspection: Emmanouil Zervos

For reservation : Tel. 00302244033033

Mob. 00306947420260



SNACKS

Pita bread with tzatziki | 4.5

Delicious, traditional pita bread, baked, accompanied by homemade tzatziki.

Pork "gyros" | 11.8

Pork flakes served with pita bread, tomato, onion, fried potatoes and homemade tzatziki.

Ciabatta with squid *Chef's Signature* | 12.3

Crisp ciabatta with juicy squid rings, freshly cut lettuce and sweet chili sauce.

Club sandwich | 8.5

Chicken fillet, crispy bacon, cheese, lettuce and tomato between three slices of crispy bread.

Fish fillet sandwich | 9.5

Crispy pieces of fish fillet, with tartare sauce and lettuce on a freshly baked bread.

Omelet | 6.0

Omelet with 3 fresh eggs, accompanied by fresh vegetables.  On Request

Snack burger | 8.5

Beef burger (125 grams) with ketchup, mustard and fresh tomatoes in fresh bread. Served with fried potatoes.

Snack burger with cheese and bacon | 9.0

Beef burger (125grams) with melted cheese, crispy bacon, ketchup, mustard and fresh tomatoes in fresh bread. Served with fried potatoes.

Pastrami sandwich | 13.5

Whole grain bread with homemade pastrami, mustard and manouri cheese.

Local pita bread with chicken nuggets | 9.8

Crispy chicken nuggets rolled in local pita bread with parmesan, lettuce and yoghurt sauce.

PIZZA

Margarita | 9.5

Pizza with tomato sauce and cheese. 

Ham and mushrooms | 10.5

Pizza with ham, mushrooms, cheese and tomato sauce. 

Salami | 11.0

Pizza with salami, slices of fresh tomato, cheese and tomato sauce.

Greek | 11.3

Pizza with salami, olives, peppers, feta cheese, cheese and tomato sauce.

Premium | 13.0

Pizza with Greek prosciutto from Evrytania, parmigiano reggiano, cherry tomatoes, rocket and tomato sauce.

Special | 12.0

Pizza with ham, mushrooms, bacon, green pepper, cheese and tomato sauce.





LETS START WITH AN APERITIF

Negroni | 9.0

Bombay Sapphire Gin, Campari & Lillet Rouge Vermout.

Aperol Spritz | 8.5

Aperol, prosecco & soda water.

Hugo | 8.0

Prosecco, syrup Elderflower & soda water.

Dry Martini | 7.5

Martini extra dry & Gin.

AND FINISH WITH A DESSERT

Daily dessert | 7.5

A daily surprise, with the unique touch of our chef.

Hot chocolate moalleux | 7.5

filled with peanut butter served with vanilla ice cream.

Chocolate semifreddo *Chef's Signature* | 8.8

with olive oil on a hazelnut sponge and caramel.

Frozen yoghurt mousse | 8.0

with honey sauce and caramelized walnuts.

Cold strawberry soup | 6.8

with cubes of fresh fruits.



Ice cream | 1.5

Variety of ice cream flavours.

PASTRIES

Bread basket | 3.5

Variety of hot rolls with Greek rusks & bread sticks.

Pita bread | 2.5

Greek, traditional pita bread.

Garlic bread | 3.0

Crispy slices of bread with, garlie butter & melted cheese.

Spicy pita bread | 2.8

Greek, traditional spicy pita bread.



SALADS

Greek salad | 7.3

Tomato, cucumber, pepper, onion, Greek feta cheese, local olives and caper leaves are the materials that make up the queen of salads.



Traditional salad *Chef's Signature* | 8.7

Smoked eggplant from our garden, with tomato, green onion, roasted pepper and feta cheese, flavored with garlic and parsley.



Salad with lentils and tuna *Chef's Signature* | 8.2

An inspiration containing lentils, tuna fillet, tomato cubes and chopped onion on a fresh lettuce layer.



Salad with purple amaranth *Chef's Signature* | 8.7

Boiled purple amaranth, marinated in pomegranate and lime, with cherry tomatoes, capers and colorful peppers create the most refreshing summer salad.



Salad with fig *Chef's Signature* | 8.8

Gruyere cheese from Crete island, grilled chicken, pumpkin and Kalamata's figs placed on lettuce, rocket and red lettuce, all married with fig vinaigrette.

Salad with seasonal fruits and feta cheese | 7.2

A special combination of fruits and spicy feta cheese accompanied by lemon verbena vinaigrette.



Salad with tomato and feta cheese snow | 7.5

Feta cheese snow and slices of juicy tomato on a freshly baked local pita bread with basil pesto and rocket leaves.

Salad boiled vegetables with lemon dressing | 6.5

Organic boiled vegetables from our garden served with olive oil and fresh lemon dressing.



Green salad with manouri cheese, walnuts and honey | 9.3

Grilled manouri cheese on rocket, lettuce, green lola and spinach with honey sauce and walnuts.



Salad with tomato ice cream on kadaifi *Chef's Signature* | 8.2

With baby rocket, sea fennel and aged balsamic vinegar.

Salad with tomato, anchovy and garlic flavor *Chef's Signature* | 7.9

Doublebaked slices of bread with tomato cubes, anchovy fillet, garlic flavor and fresh parsley leaves.



APPETIZERS

Soup of the day | 6.5

Daily soup, made of fresh, pure ingredients. A daily surprise from our chef.

Feta cheese with crust of sesame and honey *Chef's Signature* | 8.7

Greek feta cheese wrapped in crust of sesame and honey.



Grilled vegetables | 8.8

Colored peppers, fresh mushrooms, onion, tomato, eggplant and zucchini grilled with olive oil and light rosemary aroma.



Bruschetta | 7.5

A variety of bruschetta with fresh Greek products and vegetables from our garden.

Octopus carpaccio *Chef's Signature* | 12.8

Thin slices of fresh octopus with sauce of fennel oil and lemon.



Fried squid | 12.3

Succulent calamari with crispy crust, fried along with lemon mayonnaise dip.



Steamed mussels | 10.7

Fresh mussels steamed with garlic, pepper and white wine.



"Dolmadakia" | 8.6

Vine leaves stuffed with rice, chopped minced pork and fresh herbs. Served with yogurt sauce and dill.

Pork with mushrooms *Chef's Signature* | 10.2

Pork fillet bites with caramelized onions, mushrooms, honey and grated feta cheese.

Fried potatoes | 4.3

Rhodian, fresh potatoes deep fried.



Cheese donuts | 7.5

Crispy donuts with melted feta cheese and fresh herbs.

Octopus with onions | 14.0

Octopus cooked with mavrodaphne wine and small caramelized onions.



Grilled vegetable and cheeses skewers | 7.8

Skewer from Greek grilled cheeses and fresh vegetables served with homemade prickly pear marmelade



Zucchini blossoms with shrimps and cracked wheat *Chef's Signature* | 9.0

Traditionally cooked organic zucchini blossoms stuffed with cracked wheat and shrimps.

Seafood saganaki | 14.6

Fresh mussels and shrimps served with tomato sauce with ouzo flavor and feta cheese.



PASTA

Penne with chicken and vegetables | 11.0

Penne with chicken fillets, colorful peppers, corn, onion and cream.



Spaghetti with sea food | 18.6

Fresh mussels, shrimps and squid sautéed with garlic in a sauce of cherry tomatoes.



Linguine with bacon and corn *Chef's Signature* | 10.0

Light suggestion with bacon, garlic, sweet corn and parsley.

Penne with spinach, feta cheese and chicken | 11.0

Fresh spinach cooked in tomato sauce with crumbs of feta cheese and chicken bites.



Ringatoni with zucchini, basil pesto and yoghurt *Chef's Signature* | 9.5

Fresh Greek yogurt sauce, basil pesto and grated zucchini.



Spaghetti with minced meat | 10.5

Traditional spaghetti bolognese with fresh ground beef.



Penne with eggplant, olives and pine nuts *Chef's Signature* | 14.8

Eggplant, celery, olives from kalamata and pine nuts cooked in tomato sauce.



Tuna spaghetti | 10.7

Fine tuna, slices of olives, onion and sweet corn with fresh tomato sauce.

Pastrami linguini *Chef's Signature* | 12.5

Fresh mushrooms, fresh cream and homemade pastrami with mild garlic flavor.



Kokkinisto with papardelle | 16.5

Traditionally cooked tender beef with red sauce on fresh papardelle



Penne with 4 greek cheese | 11.0

Graviera from Crete, feta cheese, katiki from Domokos and kasseri cheese melted in a creamy sauce



MAIN COURSE

Tenderloin souvlaki with roasted tomato | 16.0

Tender pork fillet bites, on a skewer with pepper and onion on slices of grilled tomato.



Grilled shrimps | 18.2

Shrimps No.1 grilled along with fresh green salad.



Sea bass with eggplant puree | 19.3

Fresh sea bass fillet marinated with Mediterranean spices, served with eggplant puree and tears of red pepper.

Pork steak | 10.2

Juicy pork steak grilled.



Rack of lamb flavored with rosemary *Chef's Signature* | 24.0

Juicy lamb chops, flavored with rosemary.



Assorted fried seafood | 16.5

A fresh palette of seafood, squid rings, shrimps, mussels, fresh fish, along with sole fillet, which bring the Aegean Sea in your plate.

Moussaka | 10.5

A traditional recipe in your plate. Eggplants and potatoes from our garden married with fresh ground beef, tomato sauce and fresh béchamel.

Lamb "kleftiko" *Chef's Signature* | 16.0

Tender lamb bites with vegetables and spices, wrapped in pastry phyllo with melted feta cheese.

Beef sirloin | 16.7

Beef sirloin grilled.



Beef burger with feta cheese sauce *Chef's Signature* | 13.9

Burger (250 grams) from 100 % ground beef with caramelized onions, tomato and feta cheese sauce in a soft bread. Served with fried potatoes.

Chicken fillet with mushrooms and Siros' island "San Michali" cheese | 11.5

Juicy grilled chicken with mushrooms sauce and melted San Michali cheese.

Chicken souvlaki | 12.0

Grilled juicy chicken fillet marinated with fresh thyme and lime



Slow cooked ossobuco *Chef's Signature* | 21.0

Slow cooked beef shank with vegetables, served with baby potatoes and grilled pumpkin



Cod fish fillet *Chef's Signature* | 18.5

Wet salted cod fish fillet cooked in vacuum, with beetroot garlic sauce



Fish night per person | 30.0

Ask for our fresh side dishes which can garnish your plates !!! | 1.5





FRUIT JUICE

Variety of fruit juices | 2.8

(Orange, Apple, Pineapple, Cherry, Peach, Banana, Mixed)

Fresh Orange Juice | 4.0

Fresh Mixed Fruit Juice | 5.0

SOFT DRINKS

Coca Cola (Normal, Light & Zero) 250ml | 2.8

Fanta or Vap (Orange & Lemon) 250ml | 2.8

Sprite 250ml | 2.8

Tuborg Tonic - Soda water 250ml | 2.8

Iced Tea (Lemon & Peach) 330ml | 3.0

3 Cents Pink grapefruit soda 200ml | 4.0

Sparkling water 330ml | 2.5

Sparkling water 1L | 3.2

Mineral water 0,5L | 1.0

Mineral water 1L | 2.0

CIDER

Strongbow (Gold apple or red berries) 330ml | 4.5

Somersby (Apple or black berry) 330ml | 4.5

BEERS

Mythos Draught (Lager) 500ml | 4.5

Mythos Draught (Lager) 300ml | 3.5

Mythos Radler (Lemon) 330ml | 3.2

Amstel 330ml | 3.5

Alfa 330ml | 3.5

Fix (Non-Alcohol) | 3.5

Guinness 500ml | 5.5

Franziskaner Hefe Weissbier 500ml | 5.5

Schneider Weiss 500ml | 5.5

Corona 330ml | 4.5

Carlsberg 330ml | 4.0

BY THE GLASS

House Wine 0,5 lt | 7.0

House Wine 1lt | 13.0

Bianco Nero - White Wine 187ml | 6.5

Bianco Nero - Rose Wine 187ml | 6.5

Bianco Nero - Red Wine 187ml | 6.5

Cair Brut/ Demi sec - White Sparkling Wine 200ml | 9.0

SPIRITS

Ouzo Plomari 200ml | 9.0

Ouzo Mini 200ml | 9.0

Tsipouro Babatzim 200ml | 9.0

Tsipouro Tsilili 200ml | 9.0

Glass Ouzo, Tsipouro, Souma, Raki | 3.5

