## COLD APPETIZERS

Spicy cheese salad with spicy pepper	5,50
Aubergine salad smoked traditionally	5, <sup>50</sup>
Dakos with grated tomato, cheese feta, olive oil and oregano	5, <sup>50</sup>
Beef carpaccio with ruccola salad and cheese touloumotyri	9,50
Bruschetta with beetroot cream and marinated anchovies	6,00
Octopus salad with vinegar, onion and pepper	6,50
HOT APPETIZERS	
Cheese flutes with fig marmalade	7, <sup>50</sup>
Sauteed mushrooms with garlic and molasses	7,°°°
Cabbage rolls with minced meat and egg-lemon sauce	7, <sup>50</sup>
Grilled vegetables with oil-lemon sauce and cream cheese	7,°°°
Vegetable dumplings with sausage and cheese sauce	/, 6, <sup>5</sup>
Fried potatoes with eggs and staka butter	6, <sup>5</sup>
Potato chips with salt, oregano and smoked paprika	5, <sup>50</sup>
Crispy chicken with spicy mayonnaise	), 8,°
Beef meatballs with yogurt sauce	7, <sup>50</sup>
Pork 'tigania' with sweet and sour sauce	7, <sup>50</sup>
Grilled veal liver with oil and lemon sauce	9, <sup>5</sup>
Beef bruschetta with caramelized onion, mustard and cream cheese	10,
Steamed mussels with leek, celery and onion	9,°
Fried calamari with mayonnaise	12,
Shrimps 'saganaki' with basil pesto and feta cheese	11, <sup>5</sup>
Octopus 'stifado' with onions and tomato	10,
SALADS	
Cretan with tomato, cucumber, onion, boiled potato, boiled egg, olives, rusk and cream cheese	8,00
Green salad with mixed lettuce, ruccola, hazelnut, pommenegrate, sun-dried tomato, green apple, cheese graviera flakes and citrus vinegraitte	8,59
Salad 'Politiki' with cabbage, carrot, pickled cucumber, onion, raisins, olive oil and vinegar	7, <sup>50</sup>
Bio cherry tomatoes with carob rusk, samphire and cheese 'galomyzithra'	7, <sup>50</sup>
Beetroot salad with feta cheese, orange sauce, fennel and dry nuts	7, <sup>50</sup>

7,00

Seasonal boiled greens with olive oil and lemon

## PASTA - RISOTTO 9,00 Linguine with chicken, basil pesto and cheese 'touloumotyri' Penne with pork pancetta, tomato sauce, chilli pepper and bukovo $9,5^{\circ}$ Penne with beef ragout and parmesan cheese 9,00 Linguine with smoked pork 'syglino', whipped cream, mushrooms and parmesan 9,<sup>50</sup> Sea food orzo pasta with shrimps, mussels, calamari and tomato sauce 12,00 9,00 Risotto with chicken, lemon, sage and cream Mushroom risotto with parmesan and truffe oil 9,50 ON TH GRILL 9,50 Chicken fillet +/- 250 gr Pork fillet +/- 250 gr 11,<sup>50</sup> Pork chops +/- 300 gr 9,50 Pork stable steak +/- 650 gr 16,<sup>50</sup> Lamb chops +/-250 gr 12,<sup>50</sup> Beef patties +/- 300 gr 10,00 Veal steak on the bone +/- 350 gr 15,00 Beef sirloin steak+/- 300 gr 18,00 Beef burger with iceberg, bacon, cheddar, mushrooms, fried egg, cara-10,<sup>50</sup> melised onion and mayonnaise in a brioche bun Mixed grill for 2 people. beef patties, chichen fillet, pork chop, lamb 22,50 chop, pork sausage

All the above dihes are served with grilled potates, vegetables and mustard sauce

## MAIN COURSE

Slow cooked lamb 'tsiagariasto' with fried potatoes	12, <sup>50</sup>
Beef osobucco with orzo pasta, cheese 'touloumotyri' and truffle oil	13, <sup>50</sup>
Pork with leek and celery	10,00
Beef short-rib 'sofrito' with potato puree	13,00
Γουρουνόπουλο ψητό με πατάτες φούρνου	14,00
Chicken fillet in sweet-sour and vegatables sauce with fried rice	11,00
Pork tenderloin with mushroom sauce and potato puree	12,00
Beef fillets in red wine sauce with sweet poatao puree	18,00
Cuttlefish in wine sauce with fennel and potatoes	10,00
Fried cod fillet with garlic-potato puree, squid ink and fried potatoes	10,00
Shrimps in ouzo sauce with cherry tomatoes, capers and fried rice	14,00