

Appetizers from the land

SPICY CHEESE CREAM

cheese 'feta', chili pepper, olive oil, tortilla chips €6,50

EGGPLANT SALAD

smoked eggplant, red pepper, herbs, walnut €6,50

TZATZIKI

yogurt, garlic, dill, olive oil €5,50

MASHED FAVA BEANS

onion, tomato, parsley, olive oil €6,00

DAKOS

barley rusk, grated tomato, oregano, cheese 'feta', olive oil €7,00

STUFFED ZUCCHINI FLOWERS

olive oil emulsion, orange marmalade €8,00

APPETIZERS PLATTER FOR TWO

dakos, , stuffed zucchini flowers, cheese 'touloumotyri', spicy cheese salad, eggplant salad, mashed fava beans, tomatoes, olives, barley rusk €16,50

CHEESE AND COLD CUTS PLATTER

selected cheese and cold cuts from Greece €17,50

CHEESE FLUTES

mixed Cretan cheese, traditional phylo, seasonal marmalade €8,50

SAUTEED MUSHROOMS

garlic - molasses sauce €8,50

EGGPLANT 'SAGANAKI'

tomato, red pepper, cheese 'feta', smoked cheese 'metsovone' €8,50

POTATO CHIPS

salt, oregano, smoked paprika €5,50

FRIED ZUCCHINI

yogurt-dill sauce €5,50

SMOKED PORK 'APAKI'

sun-dried tomato, sage, sweet wine €9,00

GRILLED VEAL LIVER

Cretan herbs marinade, oil and lemon sauce €11,00

BEEF BRUSCHETTA

caramelised onion, mustard, cream cheese €11,50

GRILLED PORK BELLY SLICES

sweet and sour sauce €9,00

BREAD & ACCOMPANIMENTS

two types of bread, rusks, tomato, olives 1,20 // person

 gluten free

 vegetarian

 best seller

Appetizers from the sea

FISH ROE SALAD

white fish roe, lemon, olive oil €6,50

MARINATED ANCHOVIES

bruschetta, red pepper mousse, pickled onion €8,00

OCTOPUS IN VINEGAR

peppers, onion, parsley, vinegar, olive oil €8,50

SMOKED SALMON

bruschetta, avocado cream, dill, lemon €12,50

SEABASS CEVICHE

tabouleh, citrus flavors, chili €12,50

COD FISH CROQUETTE

potato and garlic puree, squid ink, tomato chutney €9,50

GRILLED SARDINES

oil and lemon sauce €9,50

SHRIMPS 'SAGANAKI'

tomato, cheese 'feta', basil pesto €15,50

FRIED SHRIMPS

olive oil and lemon sauce €14,00

GRILLED OCTOPUS

oil and lemon sauce, green beans €16,00

FRIED SQUID

basil pesto mayonaise €13,00

STEAMED MUSSELS

mustard, onion, ouzo, herbs €9,50

MUSSELS 'SAGANAKI'

peppers, cheese 'feta', chili pepper flakes €11,00

FRIED SHORTFIN SQUID

spicy mayonaise €10,00

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 best seller

Salads

GREEK SALAD

tomato, cucumber, onion, green pepper, olives, barley rusk, cheese 'feta' €8,00

GREEN SALAD

mixed green salad, ruccola, croutons, sun-dried tomato, green apple, citrus vinaigrette, cheese 'graviera' €9,50

CHERRY TOMATO TARTARE

cheese 'galomizithra', basil pesto, wild ruccola €9,50

SPINACH-PIE SALAD

baby spinach, fresh onion, cheese 'feta', dill, phyllo pastry, sesame €9,00

TABOULEH

parsley, spearmint, fresh onion, tomato, bulgur, lemon €8,00

BEANS WITH OCTOPUS

black eyed beans, peppers celery, fresh onion, herbs, avocado vinaigrette €10,00

Pasta - Risotto

SHRIMP ORZO PASTA

shrimps, tomato, basil, shellfish broth €16,00

SEAFOOD LINGUINE

shrimps, mussels, squid, tomato, clams, shellfish broth €18,50

SPAGHETTI VONGOLE

clams, garlic, parsley, shellfish broth €15,50

MUSSELS RICE

red pepper, lime, garlic, herbs €13,50

CUTTLEFISH ORZO PASTA

cuttlefish ink, chili pepper €15,00

MUSHROOM RISOTTO

mushroom variety, parmesan, truffle oil €12,50

VEGETABLE RISOTTO

peppers, zucchini, carrot, eggplant, cherry tomatoes €10,50

CHICKEN LINGUINE

basil pesto, Cretan cheese, 'touloumotyri' €11,00

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Main dishes from the land

LAMB 'TSIGARIASTO' 🌿

onion, wine, olive oil, country style potatoes €17,00

SWEET & SOUR CHICKEN 🌿 B

mixed color peppers, carrot, zucchini, basmati rice €12,50

SLICED PORK CHOP

yogurt, tomato, onion, fried potatoes, pita bread €11,50

BEEF PATTIES

tomato, pita bread, fried potatoes, yogurt €12,00

PORK WITH MUSHROOMS 🌿

potato puree, mushroom sauce, leek straw €15,00

CHICKEN FILLET 🌿

grilled vegetables, grilled potatoes €11,50

BEEF SIRLOIN STEAK 🌿

grilled vegetables, grilled potatoes €20,50

BEEF BURGER

homemade brioche, ground beef, iceberg, tomato, cheddar, caramelised onions, spicy mayo, fried potatoes €12,50

VEGAN BURGER BEYOND 🌿

iceberg, caramelised onion, mushrooms, truffle vegan amy, avocado cream, green salad €13,50

Main dishes from the sea

SEABASS FILLET 🌿 B

sautéed zucchini, butter peas, melon sauce €17,50

SALMON FILLET 🌿

bulgur, herbs, carrot-ginger puree €18,50

CUTTLEFISH WITH WINE

cherry tomatoes, fish roe salad €14,50

GRILLED SEA-BREAM 🌿

grilled vegetables, olive oil and lemon sauce €16,00

GRILLED SHORTFIN SQUID 🌿

grilled vegetables, olive oil and lemon sauce €12,50

GRILLED SHRIMPS 🌿

chimichuri, basmati rice, olive oil and lemon sauce €17,50

COD-FISH BURGER

homemade brioche, cod-fish croquette, iceberg, basil pesto mayo, fried potatoes €12,50

🌿 gluten free

🌿 vegetarian

B best seller

House wine

WHITE BLEND CRETA

RED BLEND CRETA

1 LT 0,5 LT

€13,00 €7,00

€14,00 €8,00

Beers

MYTHOS LAGER 500ML €4,50

VERGINA WEISS 500ML €5,50

**BRINKS ORGANIC LAGER
330ML €5,00**

**EZA PILSNER
500ML €5,00**

VERGINA DRAFT

300ML €3,00

500ML €4,50

**SEPTEM 8TH DAY
INDIAN PALE ALE 330ML €6,50**

HEINEKEN FREE 330ML €4,50

STRONGBOW CIDER €5,00

Tsipouro 200ML

KATSAROU €10,00

TSILILI €10,00

AGIONERI AGED €13,00

BABATZIM €11,00

Ouzo 200ML

VARVAYANNI BLUE €9,50

VARVAYANNI GREEN €9,00

PITSILADI €13,50

BABATZIM €9,50

35N €10,00

Tsikoudia 200ML

35N SYRAH €15,50 35N MUSCAT €17,50 35N BLENDED €14

Refreshments

HOUSE MADE REFRESHMENTS

PINK GRAPEFRUIT SODA €4,00

LEMONADE WITH GINGER €4,00

FRESH ORANGE JUICE €4,50

APPLE JUICE €3,50

PINEAPPLE €3,50

WATER 1LT €2,00

SPARKLING WATER 330ML €2,50

SPARKLING WATER 750ML €4,50

BEVERAGES €2,50

ICE TEA €3,00