

APPETIZERS

TZATZIKI AVOCADO  
yoghurt, garlic, avocado and pita bread 6,00 €

EGGPLANT SALAD
smoked eggplant, parsley, garlic, mint,
pepper from Florina and aged vinegar 6,50 €

SPICY CHEESE SPREAD
Feta cheese and spicy pepper with
vinegar, olive oil and tortilla crisps 6,50 €

MASHED FAVA BEANS 
with tomato, onion,
pine cone and olive oil 7,00 €

DAKOS  
barley rusk with tomato, Feta cheese,
olives, oregano and aged vinegar 8,00 €

STUFFED WINE LEAVES 
with yoghurt sauce 8,50 €

CHEESE FLUTES  
mix of cheeses in phyllo, with
seasonal fruit jam 9,00 €

SAUTEED MUSHROOMS
with onions, garlic, herbs, vinegar,
molasses sauce and truffle oil 9,00 €

POTATO CHIPS
salt, oregano and smoked paprika 6,50 €

FRIED ZUCCHINIS  
with yoghurt sauce 6,50 €

FRIED GRAVIERA CHEESE 
with molasses sauce 8,50 €



SMOKED PORK ‘APAKI’

sauteed with white wine

9,50€

GRILLED VEAL LIVER

Cretan herbs marinade, oil and lemon sauce

11,00€

BEEF FILLET CARPACCIO

rocket leaves, "touloumotyri" cheese, oil and lemon sauce

12,00€

MEAT BALLS

tomato and yoghurt sauce

9,00€

FISH ROE SPREAD

with lemon, aneth, onion and tortilla crisps

7,00€

MARINATED ANCHOVIES

garlic, mint, olive oil and vinegar

8,00€

OCTOPUS IN VINEGAR

peppers, carrot, parsley, spearmint, vinegar and garlic

8,50€

SEABASS CEVICHE

with citrus flavors, chili pepper and quinoa

12,50€

SHRIMP TEMPURA

fish roe spread with cuttlefish ink

12,00€

FRIED SQUID

mayonnaise and basil pesto sauce

13,00€

STEAMED MUSSELS

onion, garlic, ouzo, mustard and herbs

11,00€

COD FISH CROQUETTE

tomato chutney, potato and garlic purée with cuttlefish ink

10,50€

BREAD & ACCOMPANIMENTS

two types of bread, rusks, tomato, olives 1,50 / person



SALADS

GREEK SALAD

9,00 €

tomato, cucumber, onion, green pepper, olives, rusk and feta cheese

GREEN SALAD

mix of green salads, baby rocket, spring onion, aneth, Graviera cheese, seasonal fruit, balsamic and molasses vinaigrette

9,50 €

CHERRY TOMATO TARTAR

9,50 €

cherry tomatoes, basil pesto and “galomizithra” cheese

SPINACH PIE SALAD

baby spinach, spring onion, onion, parsley, aneth, lemon, “xinomizithra” cheese and phyllo flakes

9,00 €

QUINOA SALAD

octopus in vinegar, herbs and avocad mayo

10,50 €

WILD SEASONAL GREENS

grated tomato, garlic, oil and lemon sauce

7,00 €



PASTA - RISOTTO

ORZO PASTA WITH SHRIMPS

tomato sauce with ouzo, cherry
tomatoes and herbs

16,00 €

LINGUINE WITH SEAFOOD

shrimps, mussels, squid, clams in tomato sauce
with basil and shellfish broth

18,50 €

RISOTTO WITH MUSHROOMS

mixed mushrooms with garlic, onions and
vegetable broth with truffle oil

14,00 €

ORZO PASTA WITH VEGETABLES

mixed vegetables, herbs,
lemon and Feta cheese

12,00 €

LINGUINE WITH CLAMS

garlic, onions, parsley and white wine

15,50 €

CHICKEN LINGUINE

“touloumotyri” cheese,
cream and basil pesto

12,50 €



MAIN COURSE FROM THE LAND

SAUTEED LAMB STEW 	17,50 €
olive oil, wine and traditional pilaf rice	
GRILLED BEEF BURGERS  	13,00 €
pita bread, yoghurt and French fries	
BEEF STEW  	15,00 €
slow cooked with gnocchi and Gravigera cheese	
BEEF TENDERLOIN STEAK 	25,00 €
mango purée and red wine sauce	
PORK TENDEROLIN	
sun-dried tomato sauce and sauteed vegetables	17,00 €
PORK CHOPS  	
spicy mustard, pita bread and French fries	12,50 €
CHICKEN FILLET  	
in beer-mustard marinade with grilled vegetables	12,00 €
CHICKEN IN THE SAUCEPAN 	
lemon sauce, sage and wild rice	13,50 €
SAUTEED CHICKEN	
with orange sauce and wild rice	13,00 €
BEEF BURGER  	
brioche bun, tomato, lettuce, cheddar, mayo and French fries	12,50 €
VEGAN BURGER BEYOND  	
brioche bun, tomato, caramelized onion, mushroom and avocado mayo	13,50 €



MAIN COURSE FROM THE SEA

GRILLED SARDINES

tomato, onion, herbs and
olive oil with lemon

10,50 €

WINE BRAISED CUTTLEFISH

cherry tomatoes, fennel, ouzo, shellfish
broth, fish roe spread and wild rice

14,00 €

GRILLED OCTOPUS

seasonal wild greens, oil
and lemon sauce

15,50 €

SEABASS FILLET

sauteed zucchini, wild greens and
melon sauce

16,50 €

GRILLED SHRIMPS

wild rice, oil and lemon sauce

17,50 €

SALMON FILLET

soya, herbs and grilled vegetables

18,00 €

GRILLED SQUID

black eyed beans salad, oil
and lemon sauce

17,00 €



Extra Virgin Olive Oil – Sunflower oil is used
for deep frying

Menu design & execution:
MINAS SPIROU

The consumer is not obliged to pay if they do
not receive the legal transaction document
(receipt – invoice).

Mandatory protest sheets are available for
customers, in a special location next to the
exit.

ALLERGENS



TREE NUTS



MOLLUSKS



EGG



SOY



SESAME



SHELLFISH /
LOBSTER



DAIRY



GLUTEN



MUSTARD

**Please inform our staff of any allergy or intolerance.
For any clarification or adjustment, we are at your disposal.**