

APPETIZERS

- TZATZIKI**   6,50 €
yoghurt, garlic cucumber and pita bread
- EGGPLANT SALAD** 7,50 €
smoked eggplant, parsley, garlic, mint,
pepper from Florina and aged vinegar
- SPICY CHEESE SPREAD**   7,00 €
Feta cheese and spicy pepper with
vinegar, olive oil and tortilla crisps
- MASHED FAVA BEANS**  7,00 €
with tomato, onion, pine cone and olive oil
- DAKOS**   8,50 €
barley rusk with tomato, Feta cheese,
olives, oregano and aged vinegar
- STUFFED WINE LEAVES**  9,00 €
with yoghurt sauce
- CHEESE FLUTES**   9,50 €
mix of cheeses in phyllo, with
seasonal fruit jam
- MUSHROOM STEW** 10,00 €
with coconut milk, lettuce, lemon
and herbs
- DOUBLE BAKED & CRASHED
BABY POTATOES** 6,50 €
with oregano and paprika
- FRIED ZUCCHINIS**   7,50 €
with yoghurt sauce
- TRAHANA ARANCINI**   13,00 €
with staka and shredded slow-cooked
lamb



SMOKED PORK ‘APAKI’ 	10,50 €
sauteed with white wine, butter and fresh whey cheese	
GRILLED VEAL LIVER	12,00 €
Cretan herbs marinade, oil and lemon sauce	
MEAT BALLS  	10,00 €
in tomato sauce with Feta cheese mousse	
FISH ROE SPREAD 	7,50 €
with lemon, aneth, onion and tortilla crisps	
SEABASS TARTARE  	15,50 €
with avocado cream, lemon, herbs, chilli pepper and lime	
OCTOPUS CARPACCIO	14,00 €
smoked fish roe spread with cuttlefish ink, oil and lemon dressing	
FRIED SQUID  	15,00 €
mayonnaise and basil pesto sauce	
STEAMED MUSSELS 	13,50 €
onion, garlic, ouzo, mustard and herbs	
STEAMED ANCHOVIES 	9,50 €
with mustard, lemon, herbs and seasonal greens	
SHRIMPS “SAGANAKI”    	14,00 €
tomato, Feta cheese, Graviera cheese, hot chili flakes and basil pesto	

BREAD & ACCOMPANIMENTS

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



SALADS

- GREEK SALAD**   10,00 €
tomtao, cucumber, onion, green pepper,
olives, rusk and feta cheese
- GREEN SALAD**  11,50 €
mix of green salads, baby rocket,
spring onion, aneth, Graviera cheese,
seasonal fruit, balsamic and molasses
vinaigrette
- CHERRY TOMATO TARTAR**  12,00 €
cherry tomatoes, basil pesto and
“galomizithra” cheese
- SPINACH PIE SALAD**   11,00 €
baby spinach, spring onion, onion, parsley
aneth, lemon, “xinomizithra” cheese
and phyllo flakes
- SWEET POTATO SALAD**  13,00 €
with avocado mayonnaise, corn, roasted cherry
tomatoes, Aegina peanuts and vinaigrette
with orange & grape molasses
- WILD SEASONAL GREENS** 8,00 €
grated tomato, garlic, oil and lemon sauce





PASTA - RISOTTO

ORZO PASTA WITH SHRIMPS    19,00 €

ouzo, cherry tomatoes and herbs

LINGUINE WITH SEAFOOD     21,00 €

shrimps, mussels, clams in shellfish broth

RISOTTO WITH MUSHROOMS   16,50 €

mixed mushrooms with garlic, onions and truffle oil

ORZO PASTA WITH VEGETABLES   15,00 €

mixed vegetables, herbs, lemon and Feta cheese

LINGUINE WITH CLAMS    18,00 €

garlic, onions, parsley and white wine

CHICKEN LINGUINE    15,50 €

Parmesan cheese, cream and basil pesto



MAIN COURSE FROM THE LAND

SAUTEED LAMB STEW 	19,00€
olive oil, wine and double baked crashed baby potatoes	
GRILLED BEEF BURGERS  	15,50€
pita bread, yoghurt and double baked crashed baby potatoes	
BEEF STEW  	18,50€
slow cooked with gnocchi and Graviera cheese	
PORK CHOPS  	16,00€
spicy mustard, pita bread and double crashed baby potatoes	
CHICKEN FILLET  	15,00€
in beer-mustard marinade with grilled vegetables	
CHICKEN IN THE SAUCEPAN 	16,00€
lemon sauce, sage and wild rice	
BEEF CASSEROLE	18,00€
with eggplants in tomato sauce	
SKEWERED CHICKEN THIGH	17,00€
double baked crashed baby potatoes and pita bread	
ROASTED GOAT	20,00€
with chickpeas in lemon sauce	
PORK TENDERLOIN 	18,50€
with leek and celery puree	
BEEF SIRLOIN STEAK	24,50€
grilled vegetables and double baked crashed baby potatoes	
BEEF TENDERLOIN STEAK 	29,00€
mango purée, berries and red wine sauce	
CHEESEBURGER  	14,00€
brioche bun, 100% beef burger, tomato, lettuce, cheddar, mayo and double baked crashed baby potatoes	



MAIN COURSE FROM THE SEA

CUTTLEFISH “BOURDETO”   17,00 €
with potatoes, chilli pepper and herbs

SEABASS FILLET  19,50 €
with mango puree and fruits of the forest
sauce

GRILLED OCTOPUS 20,00 €
seasonal wild greens, oil and
lemon sauce

GRILLED SHRIMPS 19,00 €
wild rice, oil and lemon sauce

SALMON FILLET 23,00 €
with grilled vegetables

PERCH FILLET 18,50 €
with oven baked okra, lemon and herbs

COD IN TOMATO SAUCE 20,50 €
with onions, tomato and herbs



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.**