

Appetisers

Garlic bread (V, GFO)

Bruschetta 2 pcs.

toasted bread (V, GFO, DFO)

with cherry tomatoes, mozzarella cheese, basil pesto
and with avocado cream and seasonal salad

Saganaki cheese

fried cheese

Halloumi kadaifi (V)

crispy haloumi cheese with gooseberry sauce

Caprese (V, GF)

tomatoes, mozzarella, basil pesto and balsamic cream

Beef carpaccio (GFO)

with celery remoulade, arugula, parmesan flakes
and homemade cracker

Baked fresh figs wrapped

in Parma prosciutto (GF)

with gorgonzola sauce, basil
and flavoured oil (seasonal)

Parma prosciutto

with mango & melon (GF, DF)

with parmesan cheese, mint and mild chili sauce

Sautéed prawns (V, GF, DFO)

with garlic, sweet paprika, shrimp bisque
and lemon cream

Tuna tartare (GF)

with spring onion, capers, avocado, dill,
soy and lime juice

Fresh steamed mussels (GF, DF)

with fennel, leek, cherry tomatoes and garlic,
shrimp bisque and ouzo

Dips

Guacamole (V, GF, DF)

avocado puré with lime juice, onion and cilantro
with cucumber- and carrot sticks and nachos

Tzatziki (V, GF)

Greek yogurt, cucumber, garlic and olive oil

Soups

Soup of the day (request from the waiter)

Salads (recommended for 2 persons)

Greek salad (V, GF)

tomato, cucumber, onion, pepper, Kalamata olives, Throubi olives, feta cheese, flavored olive oil
and oregano

Salad with smoked apaki (VO, GF, DFO)

green salad with smoked apaki (Cretan smoked pork), pine nuts, pear, dried white cheese
and honey sauce

Salad with manouri

(soft, white cheese) (V, GF, DFO)

seasonal green salad, radicchio, cherry tomatoes, walnuts, dry figs and petimezi sauce
(sauce from grapes)

Quinoa with prawns (V, GF, DF)

red pepper, cherry tomatoes, avocado, ginger vinaigrette, local herbs and garlic prawns

Pasta

Gluten-free option (€2 extra charge)

Rigatoni with chicken fillet (GFO)

feta cream, spinach, apaki (Cretan smoked pork) and herbs

Rigatoni with shrimps* (V, GFO)

with spinach, basil pesto, chili, roasted garlic and parmesan

Porcini linguine (GFO)

thin slices of veal fillet in a rich porcini mushroom sauce

Spaghetti a la carbonara (GFO, DFO)

with smoked bacon, egg and parmesan

Fresh Fishes

Sea bass fillet (GF, DF)

with vegetable- and potato salad, flavoured oil, lime and dill

Norwegian salmon fillet

with a **crispy crust** (DFO)

on celery cream, with black lentil salad, prawns and orange thyme

Greek

Homemade Cuisine

Stifado (GF, DFO)

stew with the best pieces of veal cooked in rich red sauce with onions and wine
served with mashed potatoes and vegetables

Mousaka

freshly homemade traditional style mousaka,
baked in the oven sliced potatoes, eggplants
and courgettes, minced meat, cheese and béchamel sauce

Pork souvlaki (GF, DFO)

pork skewer with feta sauce
served with vegetables and fried potatoes

Stolen lamb (boneless) (GF, DF)

fine pieces of lamb with seasonal vegetables
slow cooked in the oven

Mama's veal

thin strips of beef tenderloin with mushroom sauce
served with mashed potatoes and vegetables

Stuffed chicken (GF)

with sun-dried tomatoes, smoked cheese
and local spices
served with vegetables, mashed potatoes
and red paprika sauce

Braised lamb* shank (GF, DFO)

slow cooked lamb shank in the oven
braised in wine, thyme and garlic
served with mashed potatoes
and seasonal vegetables

Pork fillet minion (GF)

small pieces from pork filet with Diana sauce (creamy mushroom sauce)
served with mashed potatoes and vegetables

Vegan menu

Dhal of lenses

Lentils with sweet potatoes,
coconut milk and turmeric

Linguine and artichokes

Linguine pasta with artichokes,
vegetable broth, tomato, chives,
garlic and tofu cheese

Steaks

Spare ribs with BBQ sauce (DFO)

slow cooked with homemade barbecue sauce
served with fried potatoes and vegetables

Uruguayan Rib Eye

grain fed Black Angus (GF, DFO)

with Maître d'hotel butter

served with sautéed vegetables, celeriac purée
and baby potatoes

Beef Tenderloin

250 gr.

Very juicy, soft and exquisite meat, lean meat approx. 35%. It is recommended medium rare to keep the juice resulting in the finest taste.

All beef fillets are served with seasonal vegetables and potatoes.

Chateaubriand for 2 (DFO)

served with a variety of sautéed vegetables, corn, oven baked potatoes and béarnaise and pepper sauce

Beef fillet without sauce (GF)

Beef fillet marinated (DFO)

with wine sauce

Beef fillet black & white (DFO)
with béarnaise and pepper sauces

Beef fillet Diana (GF)
with mushrooms, onion, garlic, wine, Worcestershire sauce, mustard, cognac and cream

Beef pepper steak (DFO)
with pepper sauce with whole pepper grains

Beef fillet béarnaise (GF)

Soft drinks

Pepsi

Pepsi max

Ivi Orangeade

Ivi Lemonade

7up

Soda water

Tonic water

Lemon ice - tea

Peach ice - tea

BLUEBERRY TEA Arizona 473ml

DIET GREEN TEA Arizona 473ml

Milk

Hot chocolate milk

Bottled Water 1 lit

Mineral water 330ml

Sparkling water
SAN PELLEGRINO 750ml

Sparkling water 250ml

Sparkling water 750ml

Alcohol

Beers

Greek beer (draft) 0,50lit

Greek beer (draft) 0,25lit

Amstel 0,33lit

Heineken 0,50lit

Corona 0,33lit

Cider 0,33lit

Amstel free (without alcohol) 0,33lit

Smirnoff ice

Bacardi breezer

From Greek Microbrewery

Pilsner SEPTEM «MONDAY»

0,33 lit vol.5%

Golden Ale SEPTEM SUNDAY'S HONEY

0,33lit vol.6,5%

Premium Red Ale SEPTEM THURSDAY'S

0,33lit vol.5%

Pale Ale SEPTEM FRIDAY'S

0,33lit vol.4.7%

India Pale Ale SEPTEM 8th DAY

0,33lit vol. 6,5%

Fresh juices 0,30 lit

Orange

Apple

Pineapple

Watermelon (seasonal)

Strawberry

Mix Juice

Milkshake 0,30 lit

Chocolate

Vanilla

Strawberry