







The background is a light-colored marbled paper with subtle veins of grey and brown. Overlaid on the left side are several thin, parallel blue lines that run vertically, partially obscuring the text.

M E N U



ENG



APPETIZERS

Feta cheese wrap
In Beirut phyllo, honey and sesame seeds
    7.50


Grilled halloumi cheese
With tomato maramalade, hazelnut crumble and small pita breads
    8.50


Zucchini croquettes
With yoghurt, lime and smoked paprika
  7.00




Fries meatballs
With spearmint-flavoured fresh tomato sauce
  8.00

Vegetable mille feuille
With caramelised onions, tomato, garlic, basil pesto sauce and feta cheese
  8.00

Fried squid
Sauce rémoulade
  14.00

Grilled octopus with fennel cream sauce
Fried capers, split pea spread (fava) and pickled onions
 12.00




Fried shrimps “Saganaki”
With tomato, onion, garlic, peppers and feta cheese
 12.00

Aubergine spread
With smoked Florina sweet pepper, apple cider vinegar and fresh aromatic herbs
   4.50

Tzatziki
  4.50



SALADS

Beetroot with wild arugula
Cottage cheese, walnuts and orange flakes






10.00

Mediterranean salad
With lettuce hearts, avocado, prosciutto, parmesan cheese flakes and citrus fruits dressing





12.00

“Mermizeli” of Kalymnos island
With tomato, cucumber, peppers, caper leaves, olives, barley rusk, anchovies and traditional cheese




11.00

Greek salad
With tomato, cucumber, onion, green peppers, olives, feta cheese, capers and crispy pita bread



10.00

Seafood salad
Shrimps, salmon, beetroot chips, wild arugula, asparagus and lime dressing






13.00

RISOTTO - PASTA

Grantortellone



Tortellini with ricotta cheese and spinach and sage-flavoured parmesan cream



13.00

Risotto with forest mushrooms


Assortment of mushrooms with mascarpone cheese and black truffle



13.00

Risotto with cuttlefish ink



Squid, parmesan cheese, white wine, flavoured butter and fresh aromatic herbs



14.00

Orzo with shrimps


Mussels, cherry tomatoes, fennel, basil and flavoured bisque



14.00

Seafood linguine



Shrimps, mussels, scallops, spring onion, cherry tomatoes and spearmint oil



15.00

Spaghetti alla bolognese



With tomato sauce, beef mince and aromatic herbs



11.00


MAIN

Beef fillet
With Peruvian potato cream and porcini mushroom sauce





24.00

Veal chop
With baby potatoes in butter, sweet-and-sour onions and sauce hollandaise






20.00

Stuffed chicken
With goat milk cheese, spinach, prosciutto and potato gnocchi in parmesan cheese sauce





15.00

Black Angus beef burger
With country potatoes, pickled onions and barbeque sauce





15.00

Lamb from Kalymnos “Kleftiko”
With potatoes, vegetables, traditional cheese and aromatic herbs




16.00

Traditional Moussaka
Beef mince, aubergine, courgette, tomato and potato





13.00

Pork belly
With sesame seeds, carob syrup and wild in-season greens



14.00

Pork tenderloin skewer
With vegetables, fresh aromatic herbs and yoghurt sauce.
Served with fried potatoes and pita bread






17.00

SEAFOOD

Grilled salmon



Buttered asparagus, bean cream, chorizo and saffron sauce



18.00

Sea bass fillet

With grilled vegetables, baby carrots, beetroot chips and citrus fruits bisque



17.00

* Choice of fresh fish, daily and upon request

DESSERTS

Traditional “Galaktoboureko”
(semolina custard baked in phyllo)
With flavoured cream, crispy phyllo
and orange confit



6.00

Cheese Cake
Crispy cookie with lime-flavoured cream
cheese and forest fruits



7.00

Chocolate soufflé with ice cream



7.00

“Ekmek kadaif”
With mastic mousse



7.00

Fruit salad
Fresh in-season fruits and baloo sauce

5.00

** Please ask for our Gluten-free options



gluten



milk



sesame



fish



eggs



nuts



spicy



soya



celery



milk & eggs



moluscs



mustard



vegetarian

Person responsible upon market inspection:
Stavros Gedeon
Prices include all legal charges
Customers are not obliged to pay if a legal proof
of payment has not been received