The background is a light-colored marbled paper with grey and white veining. Overlaid on the left side are several vertical blue lines of varying thicknesses, creating a textured effect.

M E N U

ENG

SOUPS

Kakavia (traditional fish soup)

Rockfish, fennel, tomato, onion and fresh herbs



10.00

APPETIZERS

Feta cheese wrapped in phyllo

Beirut phyllo, honey and sesame seeds



8.00

Grilled halloumi cheese

With fig jam, hazelnut crumble and valerian



8.00

Zucchini fritters

With yoghurt sauce, lime and smoked paprika



8.00

Octopus with fennel cream sauce

Split pea spread (fava), pickled onions and caper leaves



13.00

Fried squid

With tarama (fish roe spread) cream



14.00

Mussels “saganaki”

With garlic, fennel, feta cheese, spicy boukovo (dried paprika seeds) and fresh herbs



11.00

Greek Trilogy




Tzatziki, hummus and aubergine spread



10.00



SALADS

Greek salad
With tomato, cucumber, onion, green peppers,
olives and feta cheese





9.00

Caesar’s salad
With iceberg lettuce, chicken, bacon, parmesan
flakes, croutons and Caesar sauce





11.00

Mediterranean salad
With lettuce hearts, avocado, parmesan flakes,
prosciutto and sun-dried tomato





12.00

Burrata
With cherry tomatoes, fresh basil and basil pesto sauce



13.00

Quinoa with shrimps and salmon
With avocado, sesame seeds, mint, fresh cherry
tomatoes and corn



13.00

RISOTTO - PASTA

Panciotti

With shrimps, onion, garlic, ouzo, tomato sauce and fresh herbs



15.00

Grantortellone

Ravioli with ricotta cheese, spinach, cream cheese, spearmint and cream



14.00

Mushroom risotto

Mushrooms, asparagus, truffle oil, parmesan and fresh herbs



14.00

Risotto in cuttlefish ink

Squid, parmesan, white wine and flavoured butter



15.00

Seafood linguine

With shrimps, mussels, squid, octopus, tomato sauce, ouzo and fresh herbs



16.00

Classic Greek spaghetti with minced meat

With homemade minced meat sauce and fresh herbs



11.00

MAIN

Beef fillet

With Peruvian potato cream, asparagus and mushroom sauce



26.00

Pork tenderloin skewer (souvlaki)

With grilled vegetables, fresh herbs, tzatziki, pita bread and French fries



17.00

Stuffed chicken

With parmesan, prosciutto, spinach and potato gnocchi in cream sauce



16.00

Black Angus Beef Burger

With caramelised onions, egg, bacon, iceberg lettuce, pickles, cheddar cheese, tomato and French fries



13.00

Turkey patties

With wild rice and grilled vegetables



16.00

Lamb from Kalymnos “Kleftiko”

With potatoes, carrot, aubergine, feta cheese and fresh herbs



16.00

Traditional Moussaka

With beef mince, potato, aubergine, zucchini and creamy béchamel sauce



13.00

Grilled salmon

With grilled vegetables, soya, sesame seeds, honey and lime



18.00













Grilled tuna

With wild rice, lentils and fresh herbs



19.00

DESSERTS

Traditional local “Galaktoboureko” (semolina custard baked in phyllo) and ice cream With flavoured cream and crispy phyllo pastry   	7.00
Cheesecake Crispy cookie with flavoured cream cheese and forest fruits  	7.00
Chocolate soufflé with ice cream   	7.00
Fruit salad 	6.00
Variety of fruits 	8.00
Variety of cheeses  	13.00

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

 gluten	 milk	 sesame	 fish	 eggs	 nuts
 spicy	 soya	 celery	 mik & eggs	 molluscs	 mustard
 vegetarian					