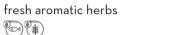
M E N U

SOUPS

Kakavia (traditional fish soup) Rockfish, fennel, tomato, onion and



10.00

8.00

9.00

13.00

15.00

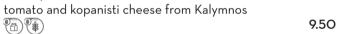
APPETIZERS

Feta cheese wrapped in phyllo Beirut phyllo, honey and sesame seeds



Grilled talagani cheese with dried fruits Cocoa balsamic vinegar, prosciutto, marjoram and hazelnut crumble (F) (F) (F)





Cod croquettes with potato mash Black garlic mousse, capers and pickled onions 10.00 **1**

Mussels "saganaki" With garlic, fennel, feta cheese and fresh aromatic herbs 11.00

Octopus carpaccio Smoked aubergine, Florina bell pepper, balsamic vinegar cream and cool salad

Squid in bread crust With tarama (fish roe spread) cream, fava (split pea spread), fennel seeds, grape must syrup and celeriac purée

Greek Trilogy Tzatziki, hummus and aubergine spread 9.00 # B

SALADS

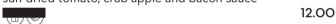
With tomato, cucumber, onion, green peppers,



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

11.00 (LLO) (W)

Salad with spinach and haloumi cheese Tender salad leaves, prosciutto, parmesan cookie, sun-dried tomato, crab apple and bacon sauce



Burrata With cherry tomatoes, basil, pine nuts, balsamic vinegar, baby arugula and basil vinaigrette

13.00 (Ш)(3)

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

13.00

In-season greens With carob flour rusk, cream cheese, tomato vinaigrette, courgette and spring onions

8.00

9.00

RISOTTO - PASTA

Grantortellone Ravioli with ricotta cheese, spinach, cream cheese, spearmint and cream	14.00
Mushroom risotto Mushrooms, asparagus, truffle oil, parmesan and fresh aromatic herbs	14.00
Tagliatelle in cuttlefish ink Shrimps, chorizo, ouzo, tomato and saffron sauce with fresh aromatic herbs	17.00
Spinach risotto with sautéed sea bass Fennel, lemon verbena, ouzo, giza cheese and spring onions	18.00
Calamarata Shrimps, mussels, squid, octopus and tomato sauce with fresh aromatic herbs	19.00
Orzo with angler fish Tomato, smoked metsovone cheese and feta cheese mousse	19.00
Mafaldine alla Bolognese Homemade mince and fresh aromatic herbs	12.00

MAIN

Beef fillet Creamed peas, mushroom sauce, broccoli	
and baby carrots	26.00
Pork tenderloin skewer (souvlaki) Grilled vegetables, fresh aromatic herbs, tzatziki, pita bread and French fries	17.00
Stuffed chicken With parmesan, prosciutto, spinach and potato gnocchi in cream sauce	16.00
Beef picanha With country potatoes, parsley sauce, chilli, coriander and fresh aromatic herbs	20.00
Black Angus Beef Burger With caramelised onions, egg, bacon, iceberg lettuce, pickles, Cheddar cheese, tomato and French fries	13.00
Turkey patties With wild greens, yoghurt mousse, lemon and cherry tomatoes	16.00
Lamb from Kalymnos "Kleftiko" With potatoes, carrots, aubergine, feta cheese and fresh aromatic herbs	16.00
Traditional Moussaka With beef mince, potato, aubergine, courgette and creamy béchamel sauce	13.00
Grilled salmon With grilled vegetables, soya, sesame seeds, honey and sweet potato mousse	18.00
Grilled tuna With wild rice, lentils, fennel cream and fresh aromatic herbs	10.00

19.00

ΕΠΙΛΟΡΠΙΑ

Traditional local "Galaktoboureko"
(semolina custard baked in phyllo) and vanilla
ice cream
With flavoured cream and crispy phyllo pastry

Cheesecake Crispy cookie with flavoured cream cheese and forest fruits

Chocolate soufflé with ice cream

Fruit salad

Variety of fruits 8.00

Variety of cheeses

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







milk



cacama



fish



eggs



7.00

7.00

7.00

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