

# It is time for a Snack

## SALADS

### Greek salad 9.50

With tomato, cucumber, onion, green pepper, olives and feta cheese



### Caesar salad 11.00

With iceberg lettuce, chicken, bacon, parmesan flakes, croutons and Caesar salad dressing



### Quinoa with shrimps and salmon 13.00

With avocado, sesame seeds, mint, fresh cherry tomatoes, corn and mango dressing



## BURGERS / SANDWICHES

### Mashed Double Burger 12.00

With beef mince, Cheddar cheese, garlic mayonnaise, mushroom cream with truffle, coleslaw salad and fried sweet potatoes



### Crispy Chicken Burger 11.00

With lettuce, tomato, onion, Cheddar cheese, cocktail sauce and French fries



### Potato Chilli Bun 12.00

With beef mince, chilli con carne, caramelised onions, Cheddar cheese, pickled cucumber, iceberg lettuce and French fries



### Black Burger Vegan 11.00

With falafel, hummus, caramelised onions, tahini, sesame seeds, tomato, sweet soya sauce



### Club sandwich with chicken 12.00

With bacon, egg, lettuce, tomato, Gouda cheese, cocktail sauce and French fries



### Cypriot pita bread with pork gyros 10.00

With tzatziki, tomato sauce, onions and French fries



### Pretzel baguette with tuna 9.50

With cucumber, tomato, mayonnaise, corn, lettuce, capers and olives



### Tortilla wrap with vegetables 8.00

With olive paste, mushrooms, avocado, arugula, aubergine, courgette and cherry tomatoes



### Panko shrimps 11.00

With sweet chilli sauce, ginger, soya, lime, miso and napa cabbage



### Chicken Nuggets 8.50

With fresh salad, cocktail sauce and French fries



### Bao buns with chicken 10.00

With cabbage, carrots, mayonnaise, honey, lime, mustard seeds and fried onions



### Ciabatta Caprese 8.50

With tomato, mozzarella, basil, pine nuts and arugula pesto sauce



### Spring rolls with vegetables 7.50

With soya, coriander, sesame oil and ginger



### Nachos with Cheddar cheese sauce 6.50

With aioli cream, hummus with avocado



### Toast 6.00

Turkey or ham, cheese, fresh salad and French fries



## PIZZA

### Margherita 11.00

With fresh mozzarella, tomato, basil pesto sauce and arugula



### Kantouni 12.00

With various cheeses, ham, bacon, tomato, mushrooms and peppers



### Peinirli 11.00

Veal mince, egg, tomato, mozzarella and arugula



## VARIETIES

### Cheese and cold cuts 15.00



### Finger Food 20.00

Cheese, cold cuts, panko shrimps, spring rolls and onion rings



## DESSERTS

### Churros 7.00

Sugar, cinnamon and chocolate



### Cheesecake with kadayif and sour cherry sauce with ice cream 7.00



### Traditional local "Galaktobourekó" (semolina custard baked in phyllo) with vanilla ice cream 7.00



### Fruit salad 6.00



### Variety of fruits 8.00



### Various ice cream flavours 2.00



K  
Y  
M  
A  
T  
A  
RESTAURANT COCKTAIL BAR



gluten



milk



sesame



fish



eggs



nuts



spicy



soya



celery



milk & eggs



moluscs



mustard



vegetarian

# It is time for a Drink

## REFRESHMENTS & JUICE

Refreshments 250ml	3.00
Juice various flavours	3.00
Ice tea yamas 360ml	4.50
Fresh orange juice	4.00
Fresh mixed fruit juice	5.00
Homemade lemonade with ginger	4.50
Cherry drink with rose geranium	4.50
Lemonade with strawberry-lemon	4.50
Pink grapefruit soda 330ml	4.50
Yuzu soda & cucumber 330ml	4.50
Passion soda & basil 330ml	4.50
Energy Smoothie	6.00

## WATER

Mineral water 0.5L	0.50
Mineral water 1L	2.50
Sparkling water 330 ml	3.00
S. Pellegrino 250 ml	4.00

## HOT & COLD BEVERAGES

Greek coffee, espresso,	2.50
Filter coffee, Nescafé, Nescafé frappé, Double espresso, Americano, Latte macchiato, cappuccino, freddo espresso	3.00
Freddo cappuccino, chocolate	3.50

## APERITIFS 50 ML

Ouzo / Tsipouro	4.00
Ouzo / Tsipouro 200 ml	12.00
Martini Bianco/Rosso/Dry	7.00
Campari	7.00
Aperol	7.00

## LONG DRINKS 50 ML

Long Drinks	7.00
Special long drinks	8.50
Premium long drinks	10.00

## BEERS

Draught 330ml / 500ml	4.00 / 5.00
Heineken / Mythos 330ml	4.00
Fix Dark 330ml	5.00
Erdinger Weiss 330ml	5.00
Corona 335ml	6.00
Amstel Free / Radler 330ml	4.00
Cider 330ml	6.00
Sfouggaras Local beer	7.00
Pale Ale 330ml	

## WINES

Irida Cavino 150ml	6.00
Akrani semi sweet rosé 150ml	7.00
Irida Cavino 750ml	21.00
Akrani semi sweet rosé 750ml	22.00

## CHAMPAGNES & SPARKLING WINES

Moscato d'Asti 187ml	7.00
Bottega Gold 750ml	45.00
Moët Chandon Brut 750ml	135.00

## COCKTAILS

Can't Go Wrong  
With A Classic

## Enjoy

### CLASSIC

Aperol Spritz, Caipirinha,  
Cosmopolitan, Cuba Libre, Daiquiri,  
Dry Martini, Margarita, Mojito, Negroni,  
Old Fashioned, Piña Colada

8.50

Taste the difference

### SIGNATURE

<b>Sangaree</b>	9.00
Red wine, brandy, pineapple, vanilla, lime, fruits, aromatic bitters	
<b>Kalydna</b>	9.00
Ouzo, passion fruit, traditional thyme honey, thyme	
<b>Printempo</b>	9.00
Gin, lemon, elderflower, ginger, aromatic bitters	
<b>Tropical</b>	9.50
Rum, lime, passion fruit, strawberry	
<b>Greco</b>	9.50
Tsipouro, pistachio, lemon, mastic, aromatic bitters	
<b>Nuevo Colada</b>	9.50
Dark rum, Malibu, maraschino liqueur, pineapple, aromatic bitters	
<b>Salty Kiss</b>	10.00
Tequila blanco, almond liqueur, lemon, pink grapefruit soda	
<b>Kantouni</b>	10.00
Flavoured vodka, Skinos mastic, ginger, cucumber, blueberry jam	
<b>Enigma</b>	10.00
Tequila blanco, pineapple, lemon, chilli, smoked paprika	
<b>Raya Spritz</b>	11.00
St Germain, Skinos mastic, lemon, spearmint, lemongrass	

### MOCKTAILS

Mojito (various flavours)	8.00
Hibiskiss	8.50
Gin 0.0%, hibiscus, lime, rosemary	

K  
Y  
M  
A  
T  
A

RESTAURANT  
COCKTAIL  
BAR