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## SOUPS

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



10.00

## APPETIZERS

Breaded feta cheese  
With honey and sesame seeds



8.00

Courgette fritters with yoghurt mousse  
Feta cheese, spearmint and basil



8.50

Grilled talagani cheese with dried fruits  
Prosciutto, marjoram and hazelnut crumble



9.00

Grilled shrimps with ouzo  
Garlic, fennel, feta cheese and  
fresh aromatic herbs



12.00

Char-grilled octopus  
Cranberry beans, lemon thyme, garlic,  
olive oil and split pea cream



15.00

Grilled squid with lemon-olive oil dressing



16.50

Greek Trilogy  
Tzatziki, hummus and aubergine spread



9.50

## SALADS

### Mirmizeli

With tomato, cucumber, onion, green peppers, olives, aubergine and kopanisti cheese from Kalymnos



10.00

### Salad with spinach and haloumi cheese

Tender salad leaves, prosciutto, parmesan cheese, sun-dried tomato, crab apple and bacon sauce



12.00

### Mushroom salad

Pear, arugula, goat cheese, black raisins, sesame seeds, orange dressing and balsamic vinegar



12.00

### Burrata

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



12.00

### Quinoa with shrimps and salmon

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



13.00

## RISOTTO - PASTA

- Cappellacci Scampi with crayfish  
Ricotta cheese, shrimps, tomato, ouzo, bisque sauce,  
cream, parmesan cheese and basil  
 17.00
- Grantortellone  
Ravioli with ricotta cheese, spinach, cream cheese,  
spearmint and cream  
 15.00
- Mushroom risotto with syglino  
(traditional cured pork)  
truffle oil and parmesan cheese  
 15.00
- Spinach risotto with sautéed sea bass  
Fennel, lemon verbena, ouzo and spring onions  
 18.00
- Calamarata  
Shrimps, mussels, squid, octopus and  
tomato sauce with fresh aromatic herbs  
 19.00
- Egg noodles with vegetables  
Courgette, carrot, peas, baby corn, cowpea pods,  
sesame oil and spearmint  
 14.00
- Spaghetti alla Bolognese  
Homemade mince sauce and fresh aromatic herbs  
 12.00
- Lobster spaghetti (upon request)

## MAIN

### Beef fillet

With Peruvian potato cream, mushroom sauce, broccoli and baby carrots



26.00

### Chicken skewer (souvlaki)

Grilled vegetables, fresh aromatic herbs, tzatziki, pita bread and French fries



16.00

### Stuffed pork

Feta cheese, sundried tomato, spinach, butter beans, carrots, leek and tomato



17.00

### Beef sofrito

Mashed potato, garlic, parsley and apple cider vinegar



18.00

### Black Angus Burger

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



13.50

### Pork steak stavlisia

With vegetable ratatouille and lemon-olive oil dressing



17.00

### Grilled chicken with honey and mustard

Boneless drumsticks, chickpeas, broccoli, thin sliced blanched almonds, celeriac cream



15.00

### 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 béchamel sauce



12.00

### Lamb cutlets

Cumin, coriander, sumac, baby potatoes, aubergine cream and local feta cheese



24.00

### Grilled salmon

With grilled vegetables, green beans, corn, soya, sesame seeds and honey



19.00

### Grilled tuna

With wild rice, lentils, fennel cream and fresh aromatic herbs



18.50

### Grilled gilt-head bream

With grilled vegetables, grilled oyster mushrooms and lemon-olive oil dressing



18.00

## DESSERTS

Traditional local “Galaktoboureko” (semolina custard baked in phyllo) and vanilla ice cream

With flavoured cream and crispy phyllo pastry



7.00

Lemon tart with yoghurt mousse



7.00

Crème brulée, Madagascar vanilla and ginger



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



milk & eggs



molluscs



mustard



vegetarian