

SOUP OF THE DAY

Ask your waiter about today's soup €10

APPETIZERS

TRILOGY OF GREEK SPREADS

Tzatziki / cheese spread / tarama

€ 10

ΜF

MASTELO CHEEE FROM CHIOS

Grape / maple / sideritis mountain herb

€ 12

M

FETA CHEESE BALLS

Olive / mint / confit tomato's sauce

€8

M G

BAKED EGGPLANT

Green onion / cherry tomatoes / tomato paste / geremezi cheese

€ 12

M

POTATOES WITH EGGS

Local pork sausage / eggs / green onion / feta cheese

€ 12

E M

FRENCH FRIES

Hand cut potatoes / oregano

€ 8

SANTORINI'S FAVA BEANS CREAM

Mushrooms / chorizo / cherry tomatoes

€8

SL

SQUID

Basil pesto / baked tomato / potato sticks

€ 15

ML N M

LAMB MEAT BALLS

Yoghurt / grilled tomato / Cypriot pita bread

€ 16

MG

SALADS

GREEK

Cherry tomatoes / cucumber / belly peppers/ onion / olives / feta cheese from Chalkidiki

€ 15

М

BABY GEM

Burnt corn / red onion pickles / peach dressing / nivato cheese from Grevena

€ 10

M SL

POTATO SALAD

Salami from Lefkada / smoked trout from Serres / Hollandaise sauce

€ 12

EFM

BEETROOTS

Salad with potatoes from Nevrokopi / olives / feta cheese / onion / capers and lemon

€ 10

GMSL

PASTA

DITALINI PASTA WITH MEAT BALLS

Garlice flavored tomato / basil / dry mizithra cheese

€ 12

G M

SHIOUFIHTA

Creatan apaki cured pork / spinach / smoked cheese from Metsovo

€ 13

G M

SPAGHETTI WITH TOMATO SAUCE

Haloumi cheese / tomatoes confit / basil / olives

€ 10

G M

GNOCCHI

Mushrooms / chicken / dry mizithra cheese

€ 12

GESL

RISOTTO "GEMISTA"

Pepper, tomato confit, herbs, feta cheese

€14

M SL

MAIN COURSE

MOUSAKA

Slow cooked beef / eggplant / potato / bechamel sauce € 16

MGESL

PORK WITH LEEK AND CELERY

Mashed celery root / braised leek

€ 14

M

LAMB KNUCKLE

Trahan / feta cheese from Chalkidiki / thyme

€23

G M

VEAL SIRLON

Crushed potatoes / aromatic butter / chimichurri

€ 22

M

CHICKEN LEG

Cous cous from buffalo milk / corn / thyme sauce

€ 20

G M

SEA BREAM FILLET

Greens with herbs / lemon sauce

€ 25

F

CRISPY SEA BASS WITH MUSSELS

Mini potatoes / green peas / caviar / mussel's sauce / turmeric / staka cheese from Crete

€ 28

F ML M

DESSERTS

BROWNIE

Caramelized white chocolate / hazelnuts / vanilla ice cream

€ 10

EGMN

LEMON TART

Lemon cream / vanilla meringue / almond sablet / lemon sorbet / mint

€8

E G N M

GREEK YOGHURT

Yoghurt mousse / honey

€ 8

EGMN



COVER PER PERSON: € 2

Your well-being is important to us.

Before ordering, please inform our staff if you have any special dietary requirements, food allergies or intolerance. Some items may contain or have come in contact with one or more of the following allergens.

G SM E N Gluten Milk Nuts Eggs Sesame S MS SL CL Mustard Celery Soy Sulfites Lupin F ML C Fish Molluscs Crustaceans