

APPETIZERS

Cheesy Garlic Bread

Cod roe spread (Taramosalata)

smoked mussels, fish eggs caviar, on bread slice tapas

Broccoli Tzatziki

a fusion way of the traditional tzatziki

Spinach & Goat cheese croquettes, fresh peppermint mayo.

Beef Carpaccio, rocket leaves, Cretan Gruyere, umami sauce, truffle

Beef and Lamb Kebap sweet red pepper paste and grilled pita bread

Katsohiri Cheese, in a herby crust cherry tomato jam

(a cheese by small farms, produced in small quantities).

Smoked pork loin (Apaki) in a dry tomato and sweet wine sauce.

SEA APPETISERS

Octopus (Bourdeto) sweet potatoe puree, tomato marinara sauce mango and fresh vanilla confit.

Fresh Mussels in a spicy tomato sauce, french fries gremolata herb mixture.

Shrimps Mai Thai

Skewer of marinated Shrimps sweet and sour chilli sauce, grilled pineapple.

Tuna Tataki. Seared "heart of Tuna filet", sweet soya & honey sauce, crispy garlic, small greens

Fresh fillet of tuna cooked rare

Cod Croquettes

Fish Croquettes (Cod, potato, lemon, milk), rich garlicky potato puree (skordalia)

Yellow Fin Tuna Ceviche

small cubes of tuna fillet in authentic peruvian marinade, avocado, spring onions, mango.

FRESH PASTA & RISOTTO

Chicken Cretan Pasta

linguini, chicken fillet, cherry tomato, basil and pinenuts.

Lemon Shrimp Pasta

Linguini with shrimps cherry tomatoes, garlic, white wine and lemon wedges

Cacio e Peppe

Linguini pasta in a creamy pecorino and pepper sauce.

Like Carbonara

Hand made Pizzi (fresh pasta), egg sauce, cretan pork loin (apaki), parmesan and pecorino cheese.

Salmon Curry Risotto.

Salmon fillet in a curry flavoured rice, and caviar.

Provencal Truffle and Mushroom Risotto

SELECTION OF SALADS

Caesars Salad

Lettuce, Iceberg, caramelised bacon, parmesan regiano, croutons and our secret caesars dressing.

Spinach Pie Salad

A mimic of the famous Spinach Pie in a salad version

Greek Salad with cherry tomatoes, onions, green pepper, cretan dakos and feta.

MAIN COURSES

Iberico Anticucho Souvlaki Spit

The famous Iberico pork meat marinated and grilled in a big spit served with fries.

Beef Bad Meatballs

Beef meatballs french silky potato puree tomato sauce and goat cheese

Iberico Pressa

A superior pork quality Taliatta grilled with fresh sea salt served with grilled veggies and avocado cream.

Modern Moussaka

Deconstructed Moussaka (aubergine, potatoes with beef in lemon mornay sauce.)

Deconstructed Pastichio

The modern way of Greek Lasagna. the famous Pastichio.

Lamb Roulade

Lamb loin baked in the oven, artichokes and baby potatoes lamb juice and cretan herbs.

Early in the morning

Slow cooked rooster in a thick tomato sauce bulgur risotto, goat cheese

Chef's Amazing Pepper steak

DISHES FROM THE SEA

Fresh Salmon fillet marinated with fresh ginger, garlic, sweet chilly sauce and oyster sauce served with salad

Salmon on the grill

Grilled salmon fillet served with vegetables

Tuna Steak Taliatta

Grilled Tuna steak, truffle mayo rocket leaves

PREMIUM CUT MEATS

Surf&Turf

Local Beef tenderloin Shrimps and fried gruyere cheese in our chefs secret sauce served with sweet potato puree

USA Black Angus Tagliata Steak 0.400-0.450kg

Served with grilled vegetables and authentic chimichurri sauce.

Black Angus Tomahawk Steak for 2 persons 1.3-1.5 kg

Served with grilled vegetables and authentic chimichurri sauce.

US Wagyu Rib Eye Steak (Grass Fed) 0.300-0.350kg

Served with grilled vegetables and authentic chimichurri sauce.

DESSERTS

Melting Chocolate Sphere

Homemade Tiramisu

Homemade Ice Cream

Choose between our ice cream made with Raki and honey or Ice cream with passion fruits.