

1.50

Bread Rolls, Bread Sticks, Dip and Soup.

STARTERS

9.50

Potato with a variety of Greek cheeses, tomato confit, honey, sesame and sauce Nivato cheese from Verdikousa.

10.50

Multigrain Tart filled with vegetables briam, goat cheese from Monemvasia ,basil sauce and grilled peppers from Florina.

10.00

Chicken with gruyere cheese from Naxos and prosciutto in tabbouleh with quinoa and mustard sauce with plum.

13.00

Octopus cooked with honey and aged balsamic with potato salad and fresh Crithmum.

14.50

Smoked Eel in traditional revithada with black taramosalata and aromatic lemon olive oil.

SALADS

10.00

Vegetable with raw marinated vegetables, quinoa flakes, citrus and mint dressing.

12.00

Fruit Salad with melon, slices of nectarine, goat cheese mousse, caramelized hazelnuts and strawberry dressing.

16.00

Greek salad, with grated tomato, soft feta cheese from Monemvasia, barley rusk, olives fillet, capers, carpaccio of cucumber and cider vinegar.

16.00

Seafood Salad with shrimp, squid, crab, avocado, fennel, sesame and mango dressing.

14.00

360 Salad with Beef pastrami from Drama, green apple chips, cherry tomatoes, parmesan flakes and aged balsamic vinaigrette.

PASTA – RISOTTO

15.00

Risotto with variety of fresh and dried mushrooms, fresh thyme and crispy parmesan biscuit.

16.00

Papardelle with Rooster in wine sauce, onions shallots and goat cheese from Monemvasia.

17.00

Shrimp Kritharoto (a Greek version of Risotto) with tomato confit, anise flavor and light sauce of katiki cheese from Domokos

MAIN COURSES

16.00

Moussaka with sweet Trachana, grilled eggplant, zucchini, potato and tomato sauce with fresh basil.

18.00

Chicken rump and steak with halloumi, smoked eggplant nest with mashed red pepper from Florina and cremolata sauce flavored with fresh herbs.

20.00

Pork Tenderloin in Mavrodafni sauce with mashed Colocasia, broccoli and potatoes alymet.

21.00

Lamb in vine leaves, with ladotiri cheese from Mytilene, gratin of baby potatoes, mushrooms, crispy leeks and sauce of honey and rosemary.

25.00

Rib of Organic Beef in Mediterranean marinade with potato, roasted red pepper of Florina, yogurt sauce and herb butter.

18.00

Black Angus Burger with cheddar cheese, smoked bacon, caramelized onions Iceberg lettuce, tomato, served with unpeeled fried potatoes and mustard sauce.

22.00

Salmon Souvlaki with zucchini, black risotto, steam asparagus, Brick and tangerine sauce.

DESSERTS

7.00

Three pieces of Cheesecake with Greek cream cheese, pistachio cream, strawberry cream, jam on top made with fresh fruits and roasted almond fillets.

7.00

Liquid Chocolate Cake with caramelized hazelnuts and vanilla ice cream from Madagascar.

6.50

Orange soufflé with bitter chocolate ice cream and cinnamon flavor.

6.50

Semifreddo with apricot, hazelnut crocant, biscuit, rum and caramel sauce.

MIXED PLATTERS

12, 00 / 24, 00

Mix Platter with a great selection of Greek cured meats and cheeses (2 p / 4p).

12, 00 / 24, 00

Mix Platter with smoked Salmon, Caviar, Guacamole, Cream cheese and Bread sticks (2p / 4p).