

**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).