

SODAS 250ml

- | | |
|---------------------------------|-------|
| 1. Coca Cola (red, light, zero) | 2,60€ |
| 2. Orangade | 2,60€ |
| 3. Lemonade | 2,60€ |
| 4. Gazoza | 2,60€ |
| 5. Carbonated | 2,60€ |

TRADITIONAL DRINKS

- | | |
|---------------------------|-------|
| 1. Ouzo mini 200ml | 6,50€ |
| 2. Ouzo "Plomari" 200ml | 6,50€ |
| 3. Tsipouro 200ml | 6,50€ |
| 4. Glass of tsipouro 50ml | 3,00€ |
| 5. Glass of ouzo 50ml | 3,00€ |

WINE

WHITE WINES 750ml

- | | |
|-----------------|--------|
| 1. Moschofilero | 24,00€ |
| 2. Assyrtiko | 30,00€ |
| 3. Chardonnay | 28,00€ |

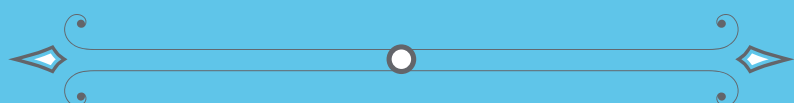
RED WINES 750ml

- | | |
|-----------------------------------|--------|
| 1. Agiorgitiko-Cabernet Sauvignon | 20,00€ |
| 2. Agiorgitiko | 24,00€ |
| 3. Syrah, Merlot | 24,00€ |
| 4. Cabernet Sauvignon | 30,00€ |

ROZE WINES 750ml

- | | |
|---------------------------------|--------|
| 1. Moschofilero | 20,00€ |
| 2. Roditis/Agiorgitiko/Moschato | 18,00€ |

- | | |
|---------------------|--------|
| Wine by glass 180ml | 3,60€ |
| Wine karafe 500ml | 7,00€ |
| Retsina wine 500ml | 10,00€ |



Consumer is not obligated to pay if the notice of payment has not been received (receipt/invoice).
The shop is obligated to have printed documents in a special case beside the exit for setting out of your existed complaint.
All taxis included in prices. Theodoros Paraskevopoulos: responsible for health, sanitation and market regulations.
We accept credit cards.

Marketing Inspection Officer: Theodoros Paraskevopoulos



APPETIZERS

SALADS

MAIN DISHES

DRINKS

ΟΡΕΚΤΙΚΑ | ΣΑΛΑΤΕΣ | ΚΥΡΙΩΣ ΠΙΑΤΑ | ΠΟΤΑ

APPETIZERS

- 1. Tzatziki 3,80€
- 2. Rolls-up with spinach and herbs 5,00€
- 3. Cheese pie 5,00€
- 4. Eggplant dip 5,50€
- 5. Dolmadakia (stuffed vine leafes) 6,50€
- 6. Saganaki feta cheese 6,50€

SALADS

- 1. Salad with fresh vegetables 4,50€
- 2. Greek salad 7,00€
(cucumber, tomatoes, onions, green peppers, feta cheese, olive oil)
- 3. Politiki (gabbage, carrot, pepper, cellery vinegar) 7,00€
- 4. Greek Ceasar salad 10,00€
(grayuere flakes, marinated pork, round sesame bread and yoghurt dressing)
- 5. Tuna salad 10,00€

PASTA

- 1. Spaghetti with tomato sauce 7,00€
- 2. Spaghetti Bolognese (with beef minced meat) 9,00€
- 3. Spaghetti GREEK STORIES 9,00€
(with mushrooms, garlic, parsley)
- 4. Spaghetti with meat balls and tomato sauce 9,50€

TRADITIONAL

- 1. Traditional Moussaka or vegetarian moussaka 9,00€
- 2. Meat balls with tomato sauce 9,00€
- 3. Giouvetsi (stewed beef with pasta) 12,00€
- 4. Pork baked in parchmen paper (with peppers, tomato and cheese) 12,00€
- 5. Lamb in the oven 16,00€

SKEWERS

(all portions are served with fresh fried potatoes, pita bread and «greek salad» souvlaki)

- 1. Portion of pork skewers 3ps x 80gr 7,50€
- 2. Portion of chicken skewers 3ps x 80gr 7,50€
- 3. Portion of beef skewers 3ps x 80gr 12,50€
- 4. Portion of lamb skewers 3ps x 80gr 13,50€
- 5. Portion of kebab 3ps x 80gr 9,00€
- 6. Portion of vegetables skewers 3ps x 80gr 9,00€

GRILLED MEAT

(all portions are served with fresh fried potatoes, pita bread and «greek salad» souvlaki)

- 1. Greek Beefburger 9,50€
- 2. Greek Chicken burger 9,50€
- 3. Gyros pork 10,00€
- 4. Pork souvlaki (big skewer) 10,00€
- 5. Gyros chicken 10,00€
- 6. Chicken souvlaki (big skewer) 10,00€

SEA FOOD

- 1. Fresh see-bream baked in parchment paper with vegetables 15,00€
- 2. Fried Calamari 10,00€
- 3. Portion of shrimp skewers with pita bread and «greek salad» souvlaki 16,00€
- 4. Cod fish fillet fried served with garlic sauce 12,00€

BEERS 500ml

- 1. Alfa / Mythos / Fix 4,00€
- 2. E PILSENER (Greek Brewery) 4,50€
- 3. Θ LAGER (Greek Brewery) 4,00€

COFFEES

- 1. Espresso, freddo espresso 4,00€
- 2. Capuccino, freddo cappuccino 4,00€
- 3. Greek coffee 3,00€

DESSERTS

- 1. Baclava 4,00€
- 2. Wallnut cake 4,00€
- 3. Greek yoghurt with honey and nuts 4,00€



PLEASE INFORM US ABOUT ANY ALLERGIES



**EXTRA
SOUR-
DOUGH
BREAD**
gluten free
- 1,00

*We prepare gluten
free sourdough
bread every day.*

APPETIZERS

TRADITIONAL TZATZIKI

With yogurt, garlic & extra virgin olive oil - 3,80

PAN FRIED MUSHROOMS

With garlic, extra virgin olive oil & lemon zest - 5,80

TOMATOKEFTES FROM SANTORINI

With sun-dried tomatoes, fresh herbs & yogurt sauce - 5,50

KEFALOTIRI SAGANAKI

With lemon - 5,50

FAVA FROM SANTORINI

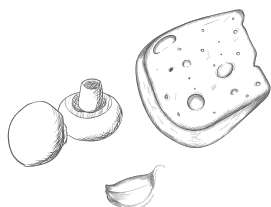
With caramelized onions, capers, orange confit & thyme oil - 5,50

EGGPLANT ROLLS

stuffed with Greek cheeses, fresh basil and roasted tomato sauce - 6,00

ONION "DOLMADES"

with caramelized beef, gruyere, fresh herbs and roasted tomato sauce- 7,00



Soup of the day
(Ask us) - 6,00

SOUPS

POKE BOWLS

GREEK SALAD

With tomatoes, cucumbers, peppers, onion, feta cheese & basil vinaigrette - 7,50

MIXED SALAD

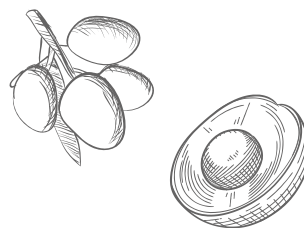
With aromatic balsamic vinaigrette - 6,00

VEGAN SUPER FOOD SALAD

With quinoa, cranberries, nuts, green apple, pumpkin seed, cream cheese & raspberry vinaigrette - 7,00

MIXED CHICKEN SALAD

Gruyere, corn, cherry tomatoes & Caesar dressing - 8.00



SUPER FOOD BOWLS

philosophy relies on creating one full meal in a bowl, with a choice of raw ingredients that offer valuable nutrients, have antioxidant action and strengthen our body.

ALL POKE BOWLS INCLUDE:

Mixed salad, quinoa, black beans, cucumber, avocado, edamame, radishes, pumpkin seeds.

POKE BOWLS

MEDITERRANEAN POKE BOWL

With grilled chicken, tomatoes, & aromatic olive oil - 10,00

SHRIMPS POKE BOWL

With grilled shrimps * & curry pineapple mayonnaise - 12,00

TUNA POKE BOWL

With tuna, black olives & citrus vinaigrette - 11,00

VEGAN POKE BOWL

With roasted pumpkin & tahini - 10,00

SEAFOOD

APPETIZERS

FRIED SQUID

With lime mayonnaise - 10,00

STEAMED MUSSELS*

With lemon & fresh herbs - 9,00

GRILLED OCTAPUS*

With fava beans, onion pickles & oregano oil - 15,00

CEVICHE SEA BASS

With aromas of citrus, chili, lime, olive oil & fresh thyme - 10,00

ZUCCHINI MEATBALLS

with seafood, fresh mint and saffron aioli -7,00

MAIN

SHRIMPS * SAGANAKI

With spicy fresh tomato sauce & feta cheese - 15,00

SEA BREAM GRILLED

With lemon oil sauce & boiled vegetables (± 500 g) - 15,00

SEA BASS FILET CRISPY SKIN

With Creamy Parsnip Puree, black beans & pak choi cabbage - 16,00

GRILLED SHRIMPS

With Creamy Parsnip Puree & endamame beans - 15,00

SEA BASS STUFFED

with shrimps and wild greens served with vegetable quinoa and dill oil - 16,00

ALL PORTIONS SERVED WITH TZATZIKI, FRENCH FRIES AND PITA BREAD

GYRO PORK - 10,00

GYRO CHICKEN -10.00

GYRO LAMB - 13,00

PORK SOUVLAKI

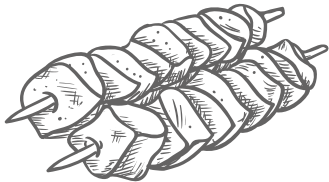
3 pcs - 8,50

CHICKEN SOUVLAKI

3 pcs - 8,50

LAMB SOUVLAKI

3 pcs - 13, 0



PORK TOMAHAWK

With BBQ sauce & fresh French fries - 13,00

LAMB CHOPS GRILLED

Baked with Greek herbs & fresh French fries (± 500 g) - 15,00



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*FROZEN

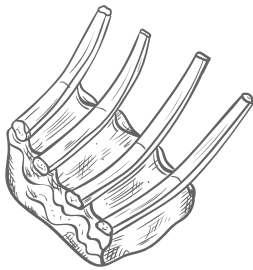
MUST TRY!

TRADITIONAL MAIN DISHES

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RIB EYE BLACK ANGUS

With BBQ smoked pepper sauce
fresh French fries - 24,00



SPAGHETTI WITH TOMATO SAUCE

And fresh basil - 7,00

SPAGHETTI WITH FRESH MINCED BEEF

And Hellenic semi-sweet cheese - 9,00

SEA FOOD SPAGHETTI

With shrimps, mussels*, squid & fresh tomato sauce - 16,00

PENNE WITH WILD MUSHROOMS RAGU

Parsley, fresh thyme & Hellenic semi-sweet cheese - 10,00

SPAGHETTI WITH BEEF RAGU

With wild mushrooms and Creamy parsnip Puree - 11,00

VEGETARIAN PENNE

With fresh vegetables, tomato sauce, oregano pesto & feta cheese - 8,50

TRADITIONAL MOUSAKA

With fresh ground beef & homemade béchamel - 9,00

MOUSAKA VEGAN

with zucchini, eggplant, peppers, mushrooms, fresh tomato sauce and spinach béchamel - 9,00

GEMISTA

Tomatoes and peppers stuffed with rice & herbs - 8,50

ZUCCHINI IN EGG LEMON SAUCE

Stuffed with minced meat, rice & fresh herbs - 9.00

CARAMELIZED BEEF

With roasted tomato sauce , goat cheese , mashed fresh potatoes and green beans - 11,00

"LAMP OF THE VINE GROWER"

with tender vine leaves, Cretan Gruyere and fresh herbs. Served with fresh mashed potatoes and lemon jam - 16,00