

SHARING STARTERS

Crispy Halloumi

Traditional halloumi cheese rolled with phyllo pastry, drizzled with fig marmalade, topped with pomegranate

Prawns Tempura

Crispy tempura prawns placed on crispy rice topped with seaweed & sesame seeds, sided with malibu sweet-chilli mango sauce

Calamari Ceviche

Marinated calamari with coriander leaves, red onions, orange segments, fresh chilli, citrus zest, topped with homemade tarama spread

SALADS

Caesar

Bacon, cherry tomatoes, crispy lettuce, homemade croutons in Caesar dressing, topped with parmesan flakes

with Chicken €15 | with Prawns €17

Vegan Quinoa

Quinoa, mixed green leaves, cherry tomatoes, orange segments, avocado, goji berries, drizzled with citrus dressing

Goat Cheese

Goat cheese balls with crushed walnuts, rocket leaves, roasted beetroot, caramelized peaches, drizzled with balsamic vinaigrette dressing

CLASSICS

Margherita Pizza

Pizza with tomato sauce, mozzarella cheese & fresh basil

Pepperoni Pizza

Pizza with pepperoni, tomato sauce, mozzarella cheese & fresh basil

Beef Burger 200gr

Beef burger with crispy bacon, edam cheese, fried egg, lettuce, tomato, crispy onions, cocktail sauce in burger bun served with fried potatoes dippers

Vegan Wrap

Vegan wrap with beetroot hummus, marinated grilled vegetables, rocket leaves served with fried sweet potatoes

€

12

16

15

11

14

14

11

14

16

12

€

12

14

9

13

14

17

14

13

17



Baby Calamari

Deep fried calamari served with tartar sauce, garnished with baby spinach leaves

Beef Carpaccio

Beef slices with parmesan cheese, baby rucola leaves, Himalayan salt flakes, fresh ground pepper, topped with truffle basil oil

Soup Of The Day

Greek

Tomatoes, cucumbers, red onions, bell peppers, caper, fetta cheese, drizzled with extra virgin olive oil & oregano

Burrata

Burrata cheese, cherry tomatoes, roasted pine nuts, baby rocket leaves, drizzled with apple vinegar, basil oil & fresh ground pepper

Seafood

Salmon, marinated calamari, prawns, quinoa, mixed green leaves, cherry tomatoes, orange segments & seaweeds drizzled with citrus dressing

Chicken Burger 200gr

Breaded chicken breast with tomatoes, edam cheese, lettuce & cocktail sauce in burger bun served with fried potatoes dippers

Club Sandwich

Chicken fillet, crispy bacon, fried egg, tomatoes, lettuce & mayonnaise sauce served with fried potatoes dippers

Steak Ciabatta

Beef stripes, wild mushrooms, caramelized onions, bell peppers, cheddar cheese served with fried potatoes dippers

MAIN

Angus Beef Ribeye Steak 300gr 45
Served with aromatic grilled vegetables, creamy mashed potato purée, Himalayan salt flakes, crispy onions sided with your choice of sauce

Angus Beef Tenderloin 250gr 39
Served with aromatic grilled vegetables, creamy mashed potato purée, Himalayan salt flakes, crispy onions sided with your choice of sauce

***Choose Your Sauce** (Rib Eye / Beef Tenderloin)
Mushroom, Pepper, Blue Cheese, Commandaria, Garlic

Commandaria Pork 19
Pork fillet served with aromatic wild rice, steamed vegetables, commandaria sauce topped with pomegranate

Forest Fruit Duck 19
Marinated duck fillet served with creamy mashed potato purée, steamed vegetables, drizzled with forest fruit sauce & topped with crushed pistachio nuts

Chicken Roulade 16
Grilled chicken breast roulade served with sweet potato purée, steamed vegetables & light mustard mushroom sauce

SIDES

Wild Rice | Creamy Potato purée | Fried Potatoes | 4
Dippers Sweet Potatoes Fries |
Grilled or Steamed Vegetables

DESSERTS

Dessert Of The Day

Creamy Anari Mousse
Traditional anari cheese with crispy phyllo pastry, caramelized walnuts, strawberries & pomegranate drizzled with honey

'Alternative' Galaktobourekó 8
Patisserie cream, phyllo pastry topped with aromatic syrup

Chocolate Lava 9.5
Cake filled with melted chocolate, crushed biscuit & strawberries served with Vanilla ice cream

Ice Cream Choices Per Scoop 2
Chocolate, vanilla, banana, strawberry, lemon, mango

Salmon Fillet 22
Marinated salmon fillet served with creamy mashed potato purée, mixed bell peppers with quinoa, extra virgin olive oil & lemon vinaigrette dressing topped with crispy leeks

Pan - Seared Sea Bass 21
Sea bass fillet served on aromatic wild rice with fennel, sauté spinach, steamed vegetables, extra virgin olive oil & lemon vinaigrette dressing

Prawns Linguine 17
Linguine with prawns, cherry tomatoes, creamy bisque sauce, lime zest, topped with parmesan flakes & basil oil

Porcini Risotto 15
Risotto with porcini & wild mushrooms topped with parmesan flakes & basil oil

Creamy Chicken Penne 16
Penne with chicken fillet stripes, wild mushrooms, tossed in creamy sauce, parmesan flakes & truffle oil

Ricotta & Spinach Ravioli 15
Staffed ravioli with ricotta cheese & spinach, cherry tomatoes tossed in creamy sauce & topped with parmesan flakes

Vegan Tagliatelle 14
Tagliatelle with eggplant, multicolor peppers, cherry tomatoes, mushrooms & sliced black olives tossed in light tomato sauce & topped with crispy rocket & parsley oil

PLATTERS

Fruit Platter 2 Persons | 4 Persons 14 | 25
Fresh seasonal & exotic fruits

Cheese Platter 2 Persons | 4 Persons 15 | 28
Assorted local & international cheeses, grapes, marmalade, mixed nuts, dry fruits, strawberries, black olives & kritisinia sticks

Cheese & Cold Cuts Platter 17 | 30
2 Persons | 4 Persons
Assorted local & international cheeses, cold cuts, grapes, marmalade, mixed nuts, dry fruits, strawberries, black olives & kritisinia sticks