



appetizers

- ✓ tzatziki 5
yogurt, cucumber, garlic
and virgin olive oil
- ✓ tyrokafteri 5
spread with feta cheese,
green and spicy peppers
- taramas 5
red fish roe with onion,
lemon, virgin olive oil
- smoked eggplant salad 8
with fried capers and
marinated anchovies
- ✓ ntakos 7
double baked Cretan barley bread,
fresh tomato, oregano,
feta cheese and olive oil
- ✓ grilled halloumi cheese 7
served with tomato marmalade
and mint pesto
- ✓ kolokythakia tiganita 6
fried marrow slices
(optional) served with tzatziki
- ✓ kolokythokeftedes 7
(4 pieces)
fried zucchini balls with herbs
and cheese served with smoked
red pepper sauce and Greek yogurt
- ✓ goat's cheese 8
with a sesame crust
served with honey
- ✓ saganaki kefalotyri 7
mature greek cheese fried
to a golden crust
- ✓ mpougourdi 6
grilled feta cheese with
tomato and red chili pepper
- ✓ grilled oyster mushrooms 7
marinated in olive oil, lemon
and ground black pepper
- stuffed mushrooms 8
with bacon, fresh onion, parsley,
dill and cheese
- mussels' meatballs 9
with sauteed greens
- sauteed King prawns 10
with garlic butter
and truffle cream
- grilled octopus 11
with fava beans
from Santorini Island
and caramelized onions
- fried calamari 10
with homemade tartar sauce
- ✓ local fried potatoes 6
salt and oregano



salads

- V** greek salad 12
tomato, cucumber, onion,
olives, feta cheese, oregano
and virgin olive oil
- V** goat's cheese salad 13
spinach leaves, brittle
and red grape vinaigrette
- V** politiki salad 11
with cabbage, carrot,
celery and red pepper
- rucola salad 13
with smoked 'chiomeri',
graviera cheese, dried figs,
toasted hazelnuts
and carob vinaigrette
- V** beetroot's salad 12
spinach leaves,
grilled manouri cheese
and red vinegar dressing

main dishes

- moussakas 17
mosaic of potatoes, eggplant, tomato
and minced meat with cream
- V** vegan moussakas 15
mosaic of potatoes, eggplant,
tomato, soy-based minced
with almond milk bechamel cream
- chicken souvlaki 15
marinated and served with Greek pita,
tomato, onion and local fries
- pork souvlaki 15
marinated and served with Greek pita,
tomato, onion and local fries
- pork kontosouvli 17
marinated and char-grilled
on a skewer, served with local fries
- chicken kontosouvli 17
marinated and char-grilled
on a skewer, served with local fries
- homemade mpifteki 16
Greek beef burger stuffed with
feta cheese, served with potato puree
and fresh tomato sauce
- grilled lamb chops 20
with wild greens 'frikase',
served with local fries
- braised lamb 20
with vegetable orzo
and dill oil
- grilled Iberic pork chop 20
with baked skin potatoes, herbs,
olive oil and lemon
- V** stuffed vine leaves 15
with rice, onion, garlic and herbs
served with green leaves' salad
- sea bass fillet 22
with olive oil and lemon sauce,
served with local fries
and grilled vegetables
- salmon fillet 22
grilled with spicy coriander oil,
served with local fries
and grilled vegetables
- fish and chips 17
battered cod fillet,
served with local fries



desserts

✓ ravani with ice-cream 6
coconut cake
served with vanilla ice-cream

✓ portokalopita 6
orange cake
served with mastiha ice-cream

✓ galatopita 6
with sautéed green apples
and cinnamon

✓ yogurt cream 6
with red cherry marmalade

✓ 2 scoops of ice-cream 6
chocolate, vanilla, or mastiha

✓ lemon sorbet 6

all taxes and fees included
in case of allergy please inform our waiters