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SOUPS






Kakavia (traditional fish soup)
Rockfish, fennel, tomato, onion and
fresh aromatic herbs

10.00





APPETIZERS

Feta cheese wrapped in phyllo
Beirut phyllo, honey and sesame seeds



8.00

Grilled talagani cheese with dried fruits
Cocoa balsamic vinegar, prosciutto, marjoram
and hazelnut crumble



9.00

Tomato fritters island style
With apaki (traditional cured ham), basil, sun-dried
tomato and kopanisti cheese from Kalymnos



9.50

Cod croquettes with potato mash
Black garlic mousse, capers and pickled onions


10.00

Mussels “saganaki”
With garlic, fennel, feta cheese and fresh aromatic herbs

11.00

Octopus carpaccio
Smoked aubergine, Florina bell pepper,
balsamic vinegar cream and cool salad







13.00

Squid in bread crust
With tarama (fish roe spread) cream, fava (split pea spread),
fennel seeds, grape must syrup and celeriac purée

15.00

Greek Trilogy
Tzatziki, hummus and aubergine spread

9.00

SALADS

Greek salad

With tomato, cucumber, onion, green peppers, olives and feta cheese



9.00

Caesar's salad

With iceberg lettuce, chicken, bacon, parmesan flakes, croutons and Caesar sauce



11.00

Salad with spinach and haloumi cheese

Tender salad leaves, prosciutto, parmesan cookie, sun-dried tomato, crab apple and bacon sauce



12.00

Burrata

With cherry tomatoes, basil, pine nuts, balsamic vinegar, baby arugula and basil vinaigrette



13.00

Quinoa with shrimps and salmon

With avocado, sesame seeds, mint, fresh cherry tomatoes and corn



13.00

In-season greens

With carob flour rusk, cream cheese, tomato vinaigrette, courgette and spring onions



8.00

RISOTTO - PASTA

Grantortellone

Ravioli with ricotta cheese, spinach, cream cheese, spearmint and cream



14.00

Mushroom risotto

Mushrooms, asparagus, truffle oil, parmesan and fresh aromatic herbs



14.00

Tagliatelle in cuttlefish ink

Shrimps, chorizo, ouzo, tomato and saffron sauce with fresh aromatic herbs



17.00

Spinach risotto with sautéed sea bass

Fennel, lemon verbena, ouzo, giza cheese and spring onions



18.00

Calamarata

Shrimps, mussels, squid, octopus and tomato sauce with fresh aromatic herbs



19.00

Orzo with angler fish

Tomato, smoked metsovone cheese and feta cheese mousse



19.00

Mafaldine alla Bolognese

Homemade mince and fresh aromatic herbs



12.00

MAIN

Beef fillet

Creamed peas, mushroom sauce, broccoli and baby carrots



26.00

Pork tenderloin skewer (souvlaki)

Grilled vegetables, fresh aromatic herbs, tzatziki, pita bread and French fries



17.00

Stuffed chicken

With parmesan, prosciutto, spinach and potato gnocchi in cream sauce



16.00

Beef picanha

With country potatoes, parsley sauce, chilli, coriander and fresh aromatic herbs



20.00

Black Angus Beef Burger

With caramelised onions, egg, bacon, iceberg lettuce, pickles, Cheddar cheese, tomato and French fries



13.00

Turkey patties

With wild greens, yoghurt mousse, lemon and cherry tomatoes



16.00

Lamb from Kalymnos “Kleftiko”

With potatoes, carrots, aubergine, feta cheese and fresh aromatic herbs



16.00

Traditional Moussaka

With beef mince, potato, aubergine, courgette and creamy béchamel sauce



13.00

Grilled salmon

With grilled vegetables, soya, sesame seeds, honey and sweet potato mousse



18.00

Grilled tuna

With wild rice, lentils, fennel cream and fresh aromatic herbs



19.00

ΕΠΙΔΟΡΓΙΑ

Traditional local “Galaktoboureko”
(semolina custard baked in phyllo) and vanilla
ice cream

With flavoured cream and crispy phyllo pastry



7.00

Cheesecake

Crispy cookie with flavoured cream cheese
and forest fruits



7.00

Chocolate soufflé with ice cream



7.00

Fruit salad



6.00

Variety of fruits



8.00

Variety of cheeses



13.00

Person responsible upon market inspection:

Stavros Gedeon

Prices include all legal charges

Customers are not obliged to pay if a legal proof
of payment has not been received



gluten



milk



sesame



fish



eggs



nuts



spicy



soya



celery



milk &
eggs



moluscs



mustard



vegetarian