

## SOUP OF THE DAY

Ask your waiter about today's soup  
€10

## APPETIZERS

### TRILOGY OF GREEK SPREADS

Tzatziki / cheese spread / tarama  
€ 12  
M F

### MASTELO CHEESE FROM CHIOS

Grape / maple / sideritis mountain herb  
€ 14  
M

### FETA CHEESE BALLS

Olive / mint / confit tomato's sauce  
€ 10  
M G

### BAKED EGGPLANT

Green onion / cherry tomatoes / tomato paste  
/ geremezi cheese  
€ 12  
M

### POTATOES WITH EGGS

Local pork sausage / eggs / green onion /  
feta cheese  
€ 12  
E M

### FRENCH FRIES

Hand cut potatoes / oregano  
€ 8

### SANTORINI'S FAVA BEANS CREAM

Mushrooms / chorizo / cherry tomatoes  
€ 10  
SL

### SQUID

Basil pesto / baked tomato / potato sticks  
€ 15  
ML N M

### LAMB MEAT BALLS

Yoghurt / grilled tomato / Cypriot pita bread  
€ 18  
M G

## SALADS

### GREEK

Cherry tomatoes / cucumber / belly peppers/  
onion / olives / feta cheese from Chalkidiki  
€ 15  
M

### BABY GEM

Burnt corn / red onion pickles / peach dressing /  
nivato cheese from Grevena  
€ 12  
M SL

### POTATO SALAD

Salami from Lefkada / smoked trout from Serres /  
Hollandaise sauce  
€ 12  
E F M

### BEETROOTS

Colorful beetroots, wheat, graviera cheese sauce,  
bloody orange  
€ 12  
G M SL

## PASTA

### DITALINI PASTA WITH MEAT BALLS

Garlice flavored tomato / basil / dry mizithra cheese  
€ 12  
G M

### SHIOUFIHTA

Creatan apaki cured pork / spinach / smoked  
cheese from Metsovo  
€ 16  
G M

### SPAGHETTI WITH TOMATO SAUCE

Haloumi cheese / tomatoes confit / basil / olives  
€ 14  
G M

### GNOCCHI

Mushrooms / chicken / dry mizithra cheese  
€ 15  
G E SL

### RISOTTO "GEMISTA"

Pepper, tomato confit, herbs, feta cheese  
€14  
M SL

## MAIN COURSE

### MOUSAKA

Slow cooked beef / eggplant / potato / bechamel sauce

€ 18

M G E S L

### PORK WITH LEEK AND CELERY

Mashed celery root / braised leek

€ 16

M

### LAMB KNUCKLE

Trahan / feta cheese from Chalkidiki / thyme

€ 23

G M

### VEAL SIRLOIN

Crushed potatoes / aromatic butter / chimichurri

€ 24

M

### CHICKEN LEG

Cous cous from buffalo milk / corn / thyme sauce

€ 20

G M

### SEA BREAM FILLET

Greens with herbs / lemon sauce

€ 25

F

### CRISPY SEA BASS WITH MUSSELS

Mini potatoes / green peas / caviar / mussel's sauce / turmeric /  
staka cheese from Crete

€ 28

F M L M

## DESSERTS

### BROWNIE

Caramelized white chocolate / hazelnuts / vanilla  
ice cream

€ 10

E G M N

### LEMON TART

Lemon cream / vanilla meringue / almond tablet /  
lemon sorbet / mint

€ 8

E G N M

### GREEK YOGHURT

Yoghurt mousse / honey

€ 8

E G M N



**COVER PER PERSON: € 2**

Your well-being is important to us.

Before ordering, please inform our staff if you have any special dietary requirements, food allergies or intolerance. Some items may contain or have come in contact with one or more of the following allergens.

**G**

Gluten

**M**

Milk

**E**

Eggs

**N**

Nuts

**SM**

Sesame

**MS**

Mustard

**CL**

Celery

**S**

Soy

**L**

Lupin

**SL**

Sulfites

**F**

Fish

**ML**

Molluscs

**C**

Crustaceans

All prices are in euros and include applicable taxes.

The guest is not obliged to pay if the final bill settlement will not be delivered to the table.

Responsible Market Inspector: Alexandros Giannakidis