

Appetizers

Bread with aromatic spreads	€ 1,50
Tzatziki with pita bread	€ 6,00
Eggplant salad with pita bread	€ 6,00
Homemade spicy cheese spread with pita bread	€ 6,50
Traditional cheesepie	€ 9,00
Trilogy of sausages with caramelized onion	€10,00
Fried calamari pane with fish roe egg salad	€ 13,50
Grilled octopus with yellow split puree	€ 16,00
Marinated salmon with dill sauce, carob rusk, and grated egg	€ 14,00
Shrimps with panko, herbs and cocktail sauce	€ 15,00
Mini ' Ntakos' with fresh tomato, 'katiki' cheese, oregano	€ 8,00
Homemade French fries	€ 5,00

Salads

Greek salad, with tomato, cucumber, pepper, carob rusk caper, onion, feta cheese, extra virgin olive oil	€ 9,50
'Kikladitiki salad', with cherry tomato, rocket, baked almond fresh sour cheese and apple-cider vinaigrette	€ 9,50
Spinach-rocket salad, with fennel, marinated salmon, and cherry tomato	€ 10,00
Steak salad mixed salad leaves with veal fillets, cherry tomatoes, parmesan, peppers and balsamiko	€ 14,00
Mixed salad, with chicken fillet, graviera cheese slices, corn, croutons and parmesan dressing	€ 11,00

Club sandwich

Club sandwich classic	€ 13,00
Plain bread, smoked ham, cheese, bacon, tomato, lettuce egg and chicken fillet. Served with French fries	
Club sandwich with salmon	€ 14,00
Brown bread, marinated salmon, cream cheese, French salad cucumber slices and dill sauce. Served with green salad	

Main Course

Aegeon Burger	€ 16,50
With brioche bread, BLACK ANGUS BURGER with bacon, kasseri cheese, tomato, lettuce, tartar sauce & BBQ sauce. Served with French fries	
Chicken classic Burger	€ 15,00
With chicken Burger, lettuce, tomato, cocktail & BBQ sauce. Served with country potatoes	
Vegan Burger	€ 13,00
With vegetable burger, vegan cheese, tomato, lettuce, and ketchup Served with French fries	
Turkey patties , with French fries and mini pita bread	€ 14,00
Pork skewered ' souvlaki'	€ 12,00
(3 pieces) with mini pita-bread & French fries	
Chicken skewered 'souvlaki'	€ 13,00
(3 pieces) with mini pita bread & French fries	
Kebab with tomato, onion, spicy yogurt sauce & French fries	€ 13,00
Veal steak with French fries	€ 19,00
Spaghetti with tomato sauce	€ 9,00
Tagliatelle with Bolognese sauce	€ 10,00
Pennes with mushrooms , chicken and cream	€ 14,00
Shrimps spaghetti with fresh tomato and basil	€ 23,00
Seabass croaker grilled with season greens	€ 21,00
Fish of the day	€ 75,00/kilo

Meze

Seafood Platter	€ 22,00
Steamed shrimps, tuna fish marinated, boiled octopus, anchovy, marinated salmon, seabass croaker, yellow split puree, eggplant salad, tomato, cucumber, pickled vegetables and rusk	
Cheese & cold cuts	€ 18,00
Metsovone cheese, soft white cheese, gruyere, xigalo, caseri, mortabelo, smoked pork leg turkey & salami with breadsticks & cherry tomato	

Desserts

Homemade orange pie	€ 9,00
with orange sauce and yogurt ice cream	
Modern Pavlova	€ 10,00
with meringue, vanilla cream, red fruits and pavlova ice cream	
Bitter chocolate mousse	€ 9,00
with fegendin & sorbe mango	
Fresh fruits	€ 6,00
Ice cream 1 scoup	€ 3,00
Ask the waiters about the flavors	

Wines & Beverages

Water - Soft Drinks

Water bottled 1 ltr	€ 2,20
Water bottled 750 ml	€ 1,00
Coca cola 250 ml (regular, zero, lights)	€ 3,00
Fanta 250 ml (orange, blue, lemon)	€ 3,00
Sprite 250 ml	€ 3,00
Sparkling water ' Souroti' 250 ml	€ 3,50
" Lemonodasos"	€ 5,00
Lemonade, Strawberry with lemon & mint, lemonade & ginger, Sour cherry with mastic, Pomegranate juice with lemon	
Fresh orange juice	€ 5,50
Soda water Schweppes 250 ml	€ 2,70
Tonic water Schweppes 250 ml	€ 3,00

Coffees

Greek coffee	€ 3,00
Greek coffee double	€ 4,00
Nescafe – frappe	€ 3,80
Espresso	€ 3,00
Espresso double	€ 4,00
Cappuccino - Freddo	€ 4,20
Chocolate (hot – cold)	€ 4,20

Ouzo -Tsipouro

Ouzo 'Plomari' 200 ml	€ 11,00
Ouzo 'Varvagianni' 200 ml	€ 13,00
Ouzo in glass	€ 4,00
Tsipouro 'Apostolaki' 200 ml	€ 11,00
Tsipouro 'Babajim' 200 ml	€ 13,00

Beers

Amstel 500 ml	€ 4,50
Heineken 500 ml	€ 4,50
Alpha 500 ml	€ 4,50
Mamos 500 ml	€ 4,50

Wines

Blanco Nero white or red 187 ml	€ 5,50
Wine in glass white, rose or red	€ 4,00

White wines

Skoura, Akres, Moschofilero 750 ml	€ 21,00
Gerovasiliou, Malagouzia 750 ml	€ 29,00
Pavlidi, Thema, Asirtiko 750 ml	€ 34,00
Tselepu, Mantinia 750 ml	€ 36,00
Ktima Alpha, Savignon blank 750 ml	€ 38,00
Gerovasiliou, Chardonnay 750 ml	€ 55,00

Rose wines

Tselepu, Driopi, Agiorgitiko 750 ml	€ 29,00
Costa Lazaridi, Merlot 750 ml	€ 36,00
Idylle la tour Melas (Syrah, Grenache rouge) 750 ml	€ 38,00

Red wines

Papaioannou, Nemea 750 ml	€ 30,00
Nico Lazaridi, Merlot 750 ml	€ 35,00
Ktima Alpha red, Syrah 750 ml	€ 42,00

*To κατάστημα υποχρεούται να παρέχει φόρμα παραπόνων για να συμπληρώσετε σε περίπτωση που επιθυμείτε να εκφράσετε κάποια δυσαρέσκεια όσο αφορά στην υγιεινή, στις τιμές και στους φόρους.
Complying with government regulations the restaurant has at your disposal complain forms to be filled in case you wish to fill a complaint in regards to hygiene, prices or tax issues*

Conformément aux dispositions légales, le restaurant met à votre disposition des formulaires de réclamation que vous pourrez remplir si vous souhaitez faire une réclamation a propos de problèmes d'hygiène, de prix ou des taxes.

Der laden verfugt fur seine gaste einen beschwerteformular da der unzufriedene gast sein beschwerte aufschreiben kann um uns zu verbessern.

*Στις σαλάτες χρησιμοποιείται εξαιρετικό παρθένο ελαιόλαδο
/ All salads are dressed with extra virgin olive oil
Στα τηγανητά χρησιμοποιείται ηλιέλαιο
/ Sunflower oil is used for all fried dishes*

Market regulator Terlakis George

* Frozen product

Please inform our staff of any allergies or intolerances you may have

The list of allergens or substances that may cause intolerance is as follows:

Grains containing gluten
Seafood (eg, crabs, shrimps, lobsters)
Peanuts
Soya
Milk and milk-based products
Nuts in shell (eg almonds, walnuts)
Eggs
Fish
Celery
Mustard
Sesame seeds
Sulfur dioxide and sulphites
Lupine
Molluscs (eg, clams, squid, octopus)

The Feta cheese is P.D.O.