


Our Chef Vasilis Poris and his team suggest



### COLD APPETIZERS

<b>BREAD</b>	€ 2,00
<b>GREEK COLD APPETIZERS</b>	€ 9,00
<i>Eggplant spread, Spicy cheese spread, tzatziki and pita bread</i>	
<b>CEVICE WITH BRILL AND SALMON</b>	€ 17,00
<i>with mango, chili pepper, and lime</i>	
<b>VARIETY OF GREEK MEATS &amp; CHEESES</b>	€ 17,00
<i>Goat trunk, los kefalotyri, Cretan gruyere, lamb prosciutto, beef pastrami Mortadelo with peanuts &amp; olives</i>	
<b>MODERN DAKOS</b>	€ 10,00
<i>Carob rasks, tomato, Sitia's xigalo and caper leafs</i>	
<b>SEA BASS CARPACCIO</b>	€ 16,00
<i>with Mediterranean herbs, horseradish, lemon coulis, pearls of olive oil</i>	
<b>TUNA TATAKI</b>	€ 16,00
<i>Marinated with soy sauce, lemon, olive oil &amp; sesame</i>	
<b>BEEF CARPACCIO</b>	€ 18,00
<i>with rocket, san Michali from Syros &amp; sorbet of yellow peppers</i>	

### HOT APPETIZERS

<b>GRILLED OCTOPUS*</b>	€ 16,00
<i>with yellow split puree, olive oil, lemon oil vinaigrette and caper leaves</i>	
<b>FRIED CALAMARI*</b>	€ 14,00
<i>With fresh herbs crust, black mayonnaise and fish roe eggs</i>	
<b>SHRIMPS* "KANDAIF"</b>	€ 18,00
<i>with sweet and sour apricot sauce</i>	
<b>SCALLOPS GRILLED</b>	€ 17,00
<i>With mediterranean aromatic butter</i>	
<b>CHEVRE CHEESE PANE</b>	€ 11,00
<i>with Santorini sweet tomatoes</i>	
<b>MIX OF SAUTEED MUSHROOMS</b> 	€ 9,00
<i>with confee tomatoes</i>	
<b>HOMEMADE FRENCH FRIES</b>	€ 5,50

## SALADS

<b>GREEK SALAD</b>	€ 10,00
<i>with tomatoes, green peppers, onion, cucumber, feta cheese, olives, dried oregano and olive oil</i>	
<b>ROCKET AND SPINACH SALAD</b>	€ 11,00
<i>with Cretan dry goat cheese, carrots, sautéed mushrooms and mango vinaigrette</i>	
<b>TOMATO &amp; MOTSARELLA SALAD</b>	€ 12,00
<i>With Greek buffalo motsarella and Aegina peanuts pesto</i>	
<b>CHICKEN SALAD</b>	€ 13,00
<i>mesclun and iceberg, corn, parmesan cheese, crouton, chicken fillet and Caesar's dressing</i>	
<b>KINOA SALAD</b> 	€ 11,00
<i>Black eye beans, lentils, mushrooms, almonds &amp; olive oil</i>	
<b>TABULE SEAFOOD SALAD</b> 	€ 17,00
<i>with shrimps*, marinated Salmon, mesclun, avocado slices, lemon-oil vinaigrette</i>	

## PASTA - RISOTTO

<b>CHICKEN RISOTTO</b>	€ 16,00
<i>with sautéed Mushrooms and truffle butter</i>	
<b>SEAFOOD ORZOTO</b>	€ 21,00
<i>black and white orzo, salmon, shrimp and cherry tomatoes confit</i>	
<b>PENNE WITH TOMATO SAUCE</b> 	€ 8,50
<i>with basil and parmezane</i>	
<b>SKIOUFIKTA</b>	€ 17,00
<i>With beef ragout cheeks in wine sauce</i>	
<b>TRADITIONAL "GAMOPILAFO"</b>	€ 19,00
<i>With lamb, butter &amp; lemon</i>	
<b>SHRIMP* SPAGHETTI</b>	€ 24,00
<i>with linguini and light spicy tomato sauce</i>	

## FISH

<b>GRILLED SALMON</b> <i>with fennel puree and Spaghetti of vegetables</i>	€ 19,00
<b>BRILL FILLET MEUNIERE</b> <i>With potatoes and butter vegetables</i>	€ 25,00
<b>SEA BASS FILLET</b> <i>boiled greens, celeriac puree</i>	€ 22,00
<b>GROUPER FILLET</b> <i>with “kakavia” sauce, sauteed greens</i>	€29,00
<b>FISH OF THE DAY</b>	€ 75,00/KILO

## MEAT

<b>BLACK ANGUS BURGER</b> <i>brioche bread, grilled tomatoes, bacon, cheddar cheese, BBQ sauce, French lettuce and French fries.</i>	€ 18,00
<b>CHICKEN FILLET</b> <i>with ‘country’ potatoes and grilled vegetables</i>	€ 15,00
<b>VEGETABLE BURGER</b>  <i>With bread, tomato, vegan cheese, ketchup, French lettuce &amp; french fries</i>	€ 14,00
<b>BEEF RIB-EYE</b> <i>with potatoes ‘gratine’, grilled mushrooms and pepper</i>	€ 33,00
<b>LAMB ‘SOUS VIDE’</b> <i>12 hours of slow cooking, eggplant purée and vegetable in yogurt crust with rosemary sauce</i>	€ 19,00
<b>BLACK PORK FILLETS</b> <i>With baby potatoes &amp; wine sauce</i>	€ 17,00
<b>BLACK ANGUS BEEF PATTY</b> <i>with pita bread, grilled tomato and French fries</i>	€ 16,00
<b>FILET CHATEAUBRIAND (FOR 2 PEOPLE)</b> <i>with potatoes ‘gratine’, grilled vegetables and mushroom’s sauce</i>	€ 60,00

## DESSERTS

<b>CRÈME CARAMEL</b> <i>with fresh vanilla</i>	€ 8,00
<b>LEMON TART</b> <i>with lime jel and lemon sorbet</i>	€ 9,00
<b>CHOCOLATE SOUFFLE</b> <i>with vanilla ice-cream (in 8 min.)</i>	€ 10,00
<b>HOMEMADE ORANGE PIE</b> <i>With orange sauce and ' kaimaki' ice cream</i>	€ 9,00
<b>MODERN PAVLOVA</b> <i>With meringue, vanilla cream, red fruits and pavlova ice cream</i>	€ 10,00
<b>EKMEK</b> <i>with mastic cream, sour cherry and kaimaki ice cream</i>	€ 10,00
<b>BITTER CHOCOLATE MOUSSE</b> <i>With fegentin base, white chocolate &amp; mango sorbet</i>	€ 9,00
<b>FRESH FRUIT</b>	€ 8,00
<b>ICE CREAM OR SORBET</b> <i>Ask the waiters for the flavors</i>	€ 6,00

- Please ask our waiters to inform you about the dishes of the day

*Το 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 mettent 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 verfügt für seine gaste einen beschwertformular da der 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 ( egg, crabs, shrimps, lobsters )  
Peanuts  
Soya  
Milk and milk-based products  
Nuts in shell ( egg almonds, walnuts )  
Eggs  
Fish  
Celery  
Mustard  
Sesame seeds  
Sulfur dioxide and sulphites  
Lupine  
Molluscs ( egg, clams, squid, octopus )

The Feta cheece is P.D.O.