
Ancient Greeks fell in love with their land the blue Sea and the warmth of the Sun that provided them with food all year round. To show their gratitude, they developed myths and told stories of a female deity called GAIA, the mother of all life.

Greeks believe that good company makes a meal taste even better. The magic of their cooking combines ingredients memories, new ideas and the warm feeling of sitting around a table. Sharing food is considered a therapeutic time of day where families can maintain their values and rituals giving them an opportunity to talk and reflect.

ALIFES / SPREADS

Taramosalata 40 <i>Smoked cod roe, lemon zest, koulouri bread</i> (D)(G)	Fava 30 <i>Fava beans, lemon juice and olive oil</i> (D)	Melitzanosalata 40 <i>Smoked aubergine, tahina, sourdough</i> (N)(V)	Tzatziki 40 <i>Greek yogurt, garlic, cucumber, olive oil, dill, Pita</i> (D)(V)
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OMA / RAW

Tonos me Troufa / Tuna with Truffle 130
Lightly smoked tuna carpaccio, black truffle dressing (G)

Tonos kai Haviari / Tuna Caviar 220
Bluefin Tuna, shallot, caviar and olive cracker (G)

Lavraki Marine / Sea Bass Ceviche 90
Sea bass ceviche, pear, confit tomatoes

Stridia / Oysters Market Price Per Piece
Gillardeau n.2 **55**
Gillardeau n.5 **35**

Tsipoura / Sea Bream Carpaccio 170
Whole sea bream carpaccio (G)

SALATES / SALADS

Choriatiki Salata / Greek Salad 55 / 110
Mountain tomatoes, barrel aged feta and homemade pickled olives (V)(D)

Kounoupidi Salata / Cauliflower Salad 60
Cauliflower, avocado, goat cheese, caramelized walnuts and citrus dressing (N)(D)

Karpouzi Salata / Watermelon Salad 55
Watermelon, feta, almonds, basil and mint (V)(N)(D)

Astakosalata / Lobster Salad 160
Lobster, baby gem, asparagus, red onion and light mayo dressing (D)(S)

Ospriada Salata / Legumes Salad 50
Black eyed beans, lentils, pickled vegetables, dry figs, hazelnuts and white balsamic dressing (V)(N)

Pantzarosalata / Beetroot Salad 55
Red beets, mandarin, caramelized walnuts, yogurt, green beans (V)(N)(D)

Salata Kolokithi / Zucchini Salad 55
Mint, pistachio and tyrokafteri (V)(N)(D)

MEZEDES / STARTERS

Psarosoupa / GAIA Fish Soup 85
Celery, carrots and potatoes

Tiganita Lachanika Vegetables Tempura 50
Aubergine and zucchini tempura with tzatziki
(V)(D)(G)

Pitaki Kesarias / Pastourma 85
Dry cured beef, haloumi, cheese, semi dry tomatoes and tomato sauce (D)(N)(G)

Dolmadakia / Stuffed Vine Leaves 45
Stuffed vine leaves with rice, herbs and yogurt
(D)(N)(V)

Varelsia Feta Psiti / Baked Feta Cheese 55
Barrel aged feta, baked with honey and nuts
(V)(N)(D)(G)

Tiropita / Cheese Pie 95
Ksinomitzithra, graviera cheese anthotyros, goat cheese and black truffle (V)(D)(G)

Spanakopita / Spinach Pie 45
Spinach and feta cheese pie (V)(D)(G)

Tiganito Kalamari / Fried Calamari 75
Fried baby calamari, sweet peppers and spiced emulsion (G)

Chtapodi Sti Schara / Grilled Octopus 140
Grilled octopus with fava puree (D)

Kalamari Sti Schara / Grilled Calamari 175
Grilled calamari, lemon, capers, spring onion, chili

Garides Saganaki / Prawns Saganaki 110
Prawns, tomato sauce, garlic and basil
(N)(D)(S)

Mousakas / Moussaka 70
Grilled aubergine, minced beef, potato, bechamel, nutmeg and graviera cheese (D)

Keftedakia / Greek Style Meatballs 55
Beef kofta with mint, tomato sauce and yogurt
(N)(D)(G)

Garides Ston Ksilofourno Wood Oven Prawns 110
Rosemary, harissa, lemon juice, chili, olive oil (S)

FROM THE SEA

Our Chefs will recommend the appropriate cooking technique to suit the unique quality of each fish. Our selection of whole fish are sold by the kilo at market price.

Raw

Fish of your choice thinly sliced

Grilled

Simply grilled in the charcoal oven with lemon oil

Baked Ala Speciota

With spiced tomato and Greek herbs

Salt Crust

Steamed in salt crust with sage and orange zest

Harissa Style

Rosemary, garlic, chili, olive oil and lemon juice

Pan Fried

Lemon juice, dill, capers and dry tomatoes

KIRIOS PIATA | MAINS

Astakomakaronada / Lobster Pasta 350

Lobster linguini with cherry tomato sauce (D)(G)(S)

Kritharaki / Orzo Seafood Pasta 170

Kritharaki pasta, calamari, prawns, and clams with red sauce (D)(G)(S)

Lahanorizo me Mpakaliaro

Chilean Seabass with Cabbage Rice 305

Chilean seabass with pickled cabbage rice

Gemista / Stuffed Vegetables 125

With rice herbs and feta cheese (V)

Petoura me Aspri Troufa

White Truffle Pasta Market Price

Homemade pasta with cream sauce, white truffle and crispy shallots (D)(G)(V)

Spalomprizola / Rib Eye 395

400gr grilled rib eye (N)(D)

Katsikaki / Baby Goat 440

500gr slow cooked baby goat in our wood oven with Basmati rice (D)

Psito Kotopoulo / Roasted Chicken

Roasted chicken, oregano brown chicken jus, served on grilled Focaccia bread (D)(G)

Half chicken 175

Whole chicken 330

Pidakia Arnisia / Lamb Cutlets 290

350gr lamb cutlets, pita bread and tzatziki (D)(G)

SIDES

Vrastes Patates / Boiled Potato 45

Boiled potato, olive oil, sea salt and capers (V)

Patates Tiganites / French Fries 45

Homemade fries with oregano (V)

Rizi / Basmati Rice 40

Olive oil, garlic, chives and sumac (D)

Patates me Troufa / Truffle Potatoes 65

Grilled potatoes, fresh cheese and black truffle (V)(D)

Mprium / Baked Vegetables 45

Cherry tomato sauce and basil (V)

Brokolo / Broccoli 45

Chili, garlic and lemon oil (V)

Sparagia / Asparagus 55

Garlic and olive oil (V)

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