

Caesar's salad

Fresh lettuce, iceberg, grilled chicken, parmesan flakes, handmade croutons and authentic Caesar's dressing

Strawberry salad

Iceberg, rocket, nuts, manouri, fresh strawberries and handmade strawberry dressing

Greek salad

Colorful cherry tomatoes, feta pop, barley rusk, cucumber, onion rings and olive dressing

Dakos

Cretan rusk, tomato, capers, olive paste, parsley, feta cream, fresh onion and thyme

Olive salad

Fresh vegetable leaves, smoked salmon, avocado, cottage cheese, lime and capers

Mango salad

Green salad with mango, prosciutto, manouri and dressing mango







Mushrooms tigania

Fresh mushrooms sauteed, sliced tomato, baby spinach, aged goat cheese and fresh butter

Pitakia with anthotyro

Wrapped mini pies with anthotyro and thyme

Cheese croquettes

Cheese croquettes, served with fresh tomato

Baby potatoesWith smoked paprika, crispy bacon, parmesan cheese and mustard-mayonnaise sauce

Octopus tigania

Sauteed octopus pieces, with fresh onion, colorful peppers served with ouzo

Tomatokeftedes

Handmade traditional Santorini tomato balls served with yoghurt and mint

Melitzanompourekakia

Eggplant rolls stuffed with cheeses, served with yoghurt flavored with lime

Fried zucchini

Served with tzatziki

French fries

Grilled vegetables

Eggplant, pumpkin, red and green pepper, mushroom, served with balsamic vinegar cream and roasted sesame seeds

Hot pepper

Grilled eggplant

Eggplant stuffed with tomato, feta, parsley and aromatic oil

Ouzo platter for 2-4 people





Tzatziki
Spicy spread cheese
Crab salad
Eggplant salad
White tarama
Fava



Smoked mackerelServed with onion, pickle and olive-lemon sauce

Marinated anchovy

Smoked codfish

Lakerda from Constantinople

Tsiros

Anchovies







Feta with olive oil and oregano

Fried FetaFried crust feta, black sesame seeds and honey

Kefalotyri grilled

Kefalotyri saganaki

PetrotoServed with olive jam

Mastelo of Chios Grilled mastelo with jam of figs

Haloumi *Grilled haloumi served with pear jam*

TalaganiGrilled talagani served with cherry jam







Grilled sardines

Served with oil-lemon sauce

Sardine "pantremeni"

Served with oil-lemon sauce

Fried anchovies

Grilled octopus

Served with fava from Santorini

Fried squid

Grilled squid

Served with tarama mous and aromatic oil-lemon sauce

Octopus frikase

Cooked octopus, lettuce, fresh onion, dill and lemon

Chalkidiki squid

Baby squid sauteed with colorful peppers, bacon and feta cheese

Mussels saganaki with red sauce

Mussels saganaki with fresh tomato sauce and basil

Mussels saganaki with white

Mussels saganaki with mustard, feta, peppers and ouzo

Steamed mussels in shells

Grilled shrimps

Grilled shrimps served with aromatic cous-cous and oil-lemon sauce

Shrimps saganaki

Shrimps saganaki with fresh tomato sauce, feta and basil





Sea bass sauteed

Sea bass fillet served with potato salad and lemon sauce

Fried thrapsalaki gonos

Dentex fillet

Fillet of dentex, marinated beetroot and seafood bisque



Sea bass
Bream
Fagri
Dentex*
Mylokopi*
Barbouni
Koutsoumoura
Lobster*
Fish with sea salt crust*

*on request







Seafood orzo risotto

Orzo risotto with seafood, fresh tomato sauce, parmesan, basil and fresh butter

Mydopilafo

Fresh mussels with rice, saffron and fresh butter

Shrimps pasta

Linguine with fresh tomato sauce, shrimp bisque, feta and basil

Napoli

Spaggheti with fresh tomato sauce, basil and garlic

Linguine with salmon and vodka

Linguine with white cream, smoked salmon, finokio and vodka

Mushroom risotto

Italian risotto with fresh mushrooms, truffle, butter and parmesan cheese

Penne with dried tomato pesto and chicken

Penne with chicken bites, dried tomato pesto, white cream, fresh butter and basil







Stable pork steakPork steak 700-800gr on the grill, with baby potatoes and mustard sauce, rosemary flavored

Chicken fillet

Fresh chicken breast with spices, yoghurt and aromatic cous-cous

Grilled beef patty

Juicy, grilled beef patty with baby potatoes and cheddar sauce

Pork souvlaki

Grilled pork souvlaki served with french fries, pita and handmade tzatziki

Tigania mix with lemon and oregano

Bites of fried pork & chicken with lemon juice, peppers, mushrooms, fresh oregano and lemon

Rib-eye steak

Beef rib-eye with grilled vegetables, aromatic butter and thick salt

Variety of meat 2-4 people

Chicken fillet, beef patty, spit roasted pork served with french fries

BBQ streaky pork

Grilled streaky pork with BBQ sauce served with french fries







Chocolate souffle

Served with 1 scoop of vanilla ice cream

Waffle

Served with 1 scoop of vanilla ice cream







OUZO-TSIPOURO

PLOMARIOU (200ml)
VARVAGIANNI BLUE/GREEN (200ml)
BABATZIM (200ml)
APOSTOLAKI (200ml)
TSANTALI (200ml)
OUZO 12 (200ml)
MINI (200ml)
DEKARAKI (200ml)
MATARELI(200ml)
IDONIKO (200ml)

RETSINES

MALAMATINA (500ml) VASILIKI (500ml) KECHRIBARI (500ml)

KARAFAKIA OF CHALKIDIKI

HOUSE WINE WHITE DRY/SEMISWEET (750ml)
HOUSE WINE ROSE (750ml)
HOUSE WINE RED BROUSKO (750ml)
TSIPOURO (WITH OR WITHOUT)
PRODUCER NAME (50ml/200ml)

BEERS

ALFA BARREL (300ml/500ml)
FISHER BARREL (300ml/500ml)
HEINEKEN (500ml)
AMSTEL (500ml)
KAIZER (500ml)
ERDINGER (500ml)
MURPHY'S (500ml)

SOFT DRINKS

COCA-COLA (250ml)
COCA-COLA LIGHT (250ml)
COCA-COLA ZERO (250ml)
ORANGE SODA (250ml)
LEMONADE (250ml)
SPRITE (250ml)
SODA (250ml)
TONIC (250ml)





SIMPLE SPECIAL PREMIUM



ASTI MARTINI

Moscato (Piemonte, Italy)

MOET & CHANDON

Chardonnay, Pinot Meunier, Pinot Noir (France)

MOET & CHANDON ICE IMPERIAL

Chardonnay, Pinot Meunier, Pinot Noir (France)

DOM PERIGNON BRUT

Chardonnay, Pinot Noir (France)

MOSCATO D'ASTI "I Vignaioli di Santo

Stefano", Ceretto

Moscato (Piemonte, Italy)

PROSECCO MATIU, L'Antica Quercia

Glera (Prosecco di Conegliano, Italy)







KTIMA GEROVASSILIOU

Malagousia, PGI Macedonia/Epanomi

KTIMA BIBLIA CHORA

Assyrtiko, Sauvignon Blanc, PGI Macedonia/Pangeon

OVILOS KTIMA BIBLIA CHORA

Semillon, Assyrtiko, PGI Macedonia/Pangeon

SIGALAS SANTORINI

Assyrtiko, PGI Cyclades/Santorini

SIGALAS SANTORINI-BARREL

Assyrtiko, PGI Cyclades/Santorini

KTIMA ALPHA MALAGOUSIA

Malagousia, PGI Macedonia/Amyndeon

TECHNI ALIPIAS

Sauvignon Blanc, Assyrtiko, PGI Macedonia/Drama

PARANGA KIR-YIANNI

Roditis, PGI Macedonia/Amyndeon

KANENAS TSANTALI

Chardonnay, Moschato Alexandrias, PGI Ismarikos

SAMAROPETRA KIR-YIANNI

Sauvignon Blanc, Roditis, PGI Macedonia/Amyndeon

KONSTANTARA MAGIKO VOUNO

Sauvignon Blanc, PGI Macedonia/Drama

THALASSITIS

Assyrtiko, PGI Cyclades/Santorini

THEMA, KTIMA PAVLIDIS

Sauvignon Blanc, Assyrtiko, PGI Macedonia/Drama

EX'ARNON

Assyrtiko, Sauvignon Blanc, PGI Chalkidiki







AKAKIES KIR-YIANNI

Dry, Xinomavro, PGI Macedonia/Amyndeon

VARIETE LALIKOS

Semi-dry, Moschomavro, Grenache rouge, PGI Macedonia/Kavala

TREIS MAGISSES

Semi-sweet, Syrah, Agiorgitiko, Moschofilero, Ktima Mparafakas, PGI Peloponnisos/Nemea

KONSTANTARA



MAGIKO VOUNO

Cabernet Sauvignon, PGI Macedonia/Drama

THEMA, KTIMA PAVLIDI

Agiorgitiko, Syrah, PGI Macedonia/Drama

OVILOS BIBLIA CHORA

Cabernet Sauvignon, PGI Macedonia/Pangeon

BIBLIA CHORA

Cabernet Sauvignon, Merlot, PGI Macedonia/Pangeon

PARANGA KIR-YIANNI

Merlot, Syrah, Xinomavro, PGI Macedonia/Amyndeon



CHABLIS WILLIAM FEVRE PINK ELEPHANT

Garnacha Tinta (Valdepenas, Spain)

Chateau MOTTE-MAUCOURT Blanc

Sauvignon Blanc (Bordeaux, France)

BLACK DOT Honjozo, Enter Sake

WATER
BREAD FOR 1 PERSON

