



# KERASMA

cook n' deli

/ ce . ra . sma /  
The dessert or drink  
offered to someone  
who visits us

@kerasma.pefkos

# Menu

## Bread, Dips & Salads

Selection of Local Bread & Pita   Aromatic Olive Oil	4
Local Olives	4
Tzatziki   Black Garlic Pearls   Olive Oil infused with Dill	6
Humus   Grilled Eggplant   Garlic   Chickpeas   Lemon   Cumin   Tahini   Pistachios	7
Bruschetta Feta   Grilled Bread   Tomato   Feta Cheese   Capers   Oregano Olive Oil	9
Anchovies   Grilled Bread   Tomatoes   Rock Samphire   Chilly Olive Oil	11
Greek Salad   Tomatoes   Cucumber   Peppers   Onions   Feta Cheese   Olives   Pickles	12
Beetroot Salad   Melekouni   Apple   Spinach   Black Garlic Tahini   Walnuts	13
Prawn Salad   Grilled Prawns   Cherry Tomatoes   Orange   Citrus & Herbs Vinaigrette	24

## Meze

Onion Pie   Phyllo Pastry   Feta   Honey   Sesame   Watermelon Chutney	9
Tuna Gyros   Cherry Tomatoes   Onions   Capers   Chilly Olive Oil	13
Chickpea Balls   Local Herbs   Tomato Jam	10
Manouri Cheese   Shredded Phyllo Pastry   Pistachios   Honey   Sour cherry	13
Eggplant Saganaki   Feta   Tomato Sauce   Basil Olive Oil   Graviera Cheese	14
Grilled Meatballs   Tomato Sauce   Yoghurt	12
Smoked Red Herring   Baked Local Beans   Spinach Stew   Mandarin Olive Oil	14
Grilled Octopus   Chick Peas   Salad   Balsamic Vinegar	19
Grilled Calamari   Olive Oil infused with Lemon   Capers	22

## Mains

Briam Ratatouille   Steamed Onions   Vegetables   Feta   Garlic Olive Oil	18
Chicken Souvlaki   Fried Potatoes   Grilled Vegetables   Yoghurt Sauce	19
Giouvetsi   Beef Stew   Local Pasta   Dry Mizithra ( <i>Goat Cheese</i> )	21
Belly Pork   Honey & Lemon Sauce   Grapes   Rosemary   Briam Ratatouille Potatoes	22
Greek Roast Lamb   Greens Stew   Lemon   Fried Potatoes   Dill Oil	24
Slow Cooked Beef   Caramelised Shallots   Graviera Cheese   Beans & Chickpea Puree	24
Beef Fillet Steak   Herbal Butter   Fried Potatoes   Vegetables	38
Fresh Fish Fillet   Seasonal Greens Stew   Lemon Olive Oil   Vegetables	26
Prawns   Orzo Pasta   Saffron   Cherry Tomatoes   Black Garlic Olive Oil	26
Fresh Fried Potatoes	7

## Kids Menu

Kids menu is available. Ask our staff for today's choices.

# Beverages

## Traditional Beverages

Lemonada	6,5
Lemon   Honey   Spearmint	
Fraoulada	8
Strawberry   Lemon   Mint	
Visinada	6,5
Sour Cherry   Orange   Basil	
Kanelada	6,5
Cinnamon   Apple	
Soumada	6,5
Almond   Marzipan	

## Drinks

Soft Drinks 330ml	4
Fresh Orange Juice	6
Milkshake	7
Still Water 700ml	4
Sparkling Water 700ml	6

## Coffees & Tea

Greek	4
Espresso	3
Double Espresso	5
Americano	4
Cappuccino	5
Freddo Espresso	4
Freddo Cappuccino	5
Frappe with Ice Cream	6
Selection of Herbal Teas	5

## Greek Craft Beers

Zythos 330ml	4
Craft Lager	5
Craft Pilsner	5
Katina Rhodes Ale	8
Voreia Wit	7
Latina Exotic	6
New England IPA	7
Jasmine IPA	7
Dr. Haze Double IPA	8
Noctua Pale Ale	6
Marmita Red Ale	7
Helix Stout	7
Barrel Aged	16
Militsa Apple Cider	6
Militsa Strawberry Cider	6
Non-Alcohol	5

## Alcohol Drinks

Long Drink	8
Premium Long Drink	10
Liqueur	6
Ouzo	6
Tsipouro	6

# Cocktail List

<b>Aperol Spritz</b>	<b>10</b>
Aperol   Prosecco   Soda	
<b>Greek G &amp; T</b>	<b>12</b>
Kumquat Gin   Tonic Water	
<b>Kerasma</b>	<b>11</b>
Masticha   Sage   Kumquat   Lemon   Honey   Tonic	
<b>Fraoula</b>	<b>11</b>
Vodka   Limoncello   Amaro   Strawberry   Lemon   Bubbles	
<b>Mango</b>	<b>10</b>
Tequila   Spicy Mango   Lime	
<b>Laerma Old Fashioned</b>	<b>12</b>
Tsipouro   Rakomelo   Mountain Tea   Honey   Bitters	
<b>Negroni</b>	<b>11</b>
Greek Gin   Sweet Vermouth   Campari	
<b>Espresso Martini</b>	<b>10</b>
Vodka   Espresso   Greek Coffee Liqueur	
<b>Vasilikos</b>	<b>12</b>
Tsipouro   Basil   Pink Grapefruit   Lime	
<b>Kanela Tiki</b>	<b>11</b>
Blend of Rums   Passionfruit   Cinnamon   Orange	

Special thanks to **Lindian Apollo Bar**  
for creating our cocktail list.

In case of allergies or intolerances please notify the staff.  
Prices include all legal surcharges & taxes.  
Customer is not obliged to pay if the legal notice of payment has not been received (receipt)  
For our salads & cooking we use extra virgin olive oil.  
For frying, we use fine quality seed oils.  
Our restaurant accepts payments through P.O.S.

Σε περίπτωση αλλεργιών & δυσανεξιών, παρακαλώ ενημερώστε το προσωπικό.  
Στις τιμές περιλαμβάνονται όλες οι νόμιμες επιβαρύνσεις & φόροι  
Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό  
Για τις σαλάτες και το μαγείρεμα χρησιμοποιούμε ελαιόλαδο.  
Για το τηγάνισμα εκλεκτής ποιότητας σπορέλαια.  
Το αρνί, το κοτόπουλο, οι γαρίδες, το χοιρινό, τα μπιφτέκια και γενικά για τα προϊόντα που είναι κατεψυγμένα υπάρχει η ένδειξη (κατεψ.)  
Το κατάστημα διαθέτει μηχάνημα P.O.S. και έντυπα δελτία παραπόνων.  
Αγορανομικός Υπεύθυνος Κοκκινογέννης Γεώργιος.