

# shinto

## APPETIZERS

Edamame <i>with oil truffle, spicy sauce or salt</i>	6.00€
Goma Wakame <i>avocado, goma dressing and Sprouts</i>	10.00€
Carpazio Misto 8pz. <i>Salmon, tuna, seabass with ponzu sauce and truffle oil</i>	20.00€
Gunkan Misto 6pz. <i>Salmon, tuna, seabass with teriyaki sauce and spiracha spicy sauce</i>	21.00€
Chirashi tuna <i>rice, tuna, avocado, Ponzu, jalapeno, green onions, sesame, Wakame</i>	20.00€
Chirashi salmon <i>rice, salmon, avocado, Ponzu, jalapeno, green onion, sesame, Wakame</i>	18.00€
Mosaic Chirashi <i>rice, tuna, slamon, white fish, red shrimp, Ponzu, jalapeno, green onion, sesame, wakame</i>	22.00€

## SUSHI

### SASHIMI

Tuna 3pz. / 5pz.	15.00€ / 20.00€
Salmon 3pz. / 5pz.	9.00€/ 12.00€
Seabass 3pz. / 5pz.	10.00€ / 14.00€
Amber jack 3pz. / 5 pz.	15.00€ / 20.00€
Scallop 3pz. / 5pz.	10.00€/14.00€
Red shrimp 3pz. / 5pz.	15.00€/20.00€
Special mix sashimi 12pz.	35.00€

### NIGIRI

Tuna 2pz.	10.00€
Salmon 2pz.	9.00€
Seabass 2pz.	9.00€
Amber jack 2pz.	10.00€
Scallop 2pz.	10.00€
Red shrimp 2pz	12.00€
Special mix nigiri 12pz .	46.00€
Mosaic selection sashimi and nigiri 40pz.	120.00€



# shinto

## SPECIAL ROLLS [8 pz.]

Mosaic maki salmon <i>salmon cucumber avocado tobiko salmon tartare with mayo spicy jalapeno and Sliced almonds</i>	20.00€
Mosaic maki tuna <i>tuna cucumber avocado tobiko tuna tartare with mayo spicy jalapeno and pistacchio</i>	22.00€
Mosaic maki scallop <i>white fish cucumber avocado tobiko scallop tartare with spicy mayo lime and red pepper</i>	22.00€
Philadelphia Roll <i>salmon and Philadelphia</i>	16.00€
Sundries Roll <i>salmon cucumber avocado sundries tomato Philadelphia sesame and green onion</i>	18.00€

## EXCLUSIVE ROLLS

Yokohama 8pz. <i>shrimp tempura, salmon, avocado, jalapeno, spicy mayo</i>	25.00€
Black maki 6pz. <i>salmon hosomaki tempura, white fish tartare, truffle and oil</i>	28.00€
Sef roll 8pz. <i>Salmon, salmon tartar, Philadelphia cheese, japanese mayonnaise, avocanto, jalapeno, ponzu sauce and thyme oil</i>	25.00€
Miller roll 8pz. <i>Seabass, cocumber, roasted scallops with truffle mayonnaise and topping with pistachio and fried onion</i>	25.00€
Green therapy 8pz. <i>white fish tempura, salad, mayo spicy, avocado, with fish tartare, orange mayo, pistacchio</i>	28.00€
Chips roll 8pz. <i>shrimp tempura, Philadelphia, avocado, cucumber, salmon, teriyaki, spicy mayo, onion chips</i>	25.00€

## VEGETARIAN SUSHI

Nigiri avocado 2pz.	6.00€
Aubergine tempura 2pz.	6.00€
Hosomaki avocado 6pz.	8.00€
Hosomaki cucumber 6pz	8.00€
Greek salad roll 8pz. <i>cucumber, pepper, onion, avocado, tomato, olive</i>	15.00€

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENTS HAS NOT BEEN RECEIVED (RECEIPT - INVOICE)

DEAR CUSTOMER, PLEASE LET US KNOW IF YOU HAVE ANY SPECIFIC FOOD ALLERGY OR INTOLERANCE ISSUE

PRICES INCLUDE VAT 24% COMMUNITY TAX 0,5%

THE PRICES ARE IN EURO

PERSON IN CHARGE:.....





## COFFEES

### Cold coffees

Freddo espresso	5,00€
Freddo cappuccino	5,50€
Iced latte	5,50€
Nescafé frappe	5,00€
Nescafé frappe Bailey's	7,50€
Nescafé frappe ice cream	8,00€

\* additional flavours 0,50€

### Hot coffees

Espresso	4,00€
Espresso double	4,50€
Cappuccino	5,00€
Cappuccino double	5,50€
Cappuccino latte	4,50€
Filter coffee	4,50€
Nescafé	4,00€
Greek coffee	4,00€
Double Greek coffee	4,50€
Irish Coffee	12,00€

\*additional flavours 0,50€

## BEVERAGES

Chocolate cold / hot	5,00€
Chocolate viennois	6,00€
Tea	4,50€
Ice tea	5,00€
Homemade beverages (lemon, mandarin, sour cherry)	10,00€
Milkshake	10,00€
Milkshake with fresh fruits	12,00€

\* additional flavours 0,50€

## FRESH JUICES

Fresh orange juice	8,00€
Fresh mixed juice	11,00€



## SMOOTHIES

Super protein  
Caribbean dream  
Strawberry fantasy  
Forest melody  
Tropical sunset

12,00€  
12,00€  
12,00€  
12,00€  
12,00€

## REFRESHMENTS / WATER

Red bull (energy drink, sugar free, tropical)  
Refreshments *250ml*  
Sparkling water *330ml*  
Sparkling water *0,75lt*  
Still water *1lt*

8,00€  
5,00€  
6,00€  
9,00€  
5,00€

SMOOTHIES / REFRESHMENTS



## ALCOHOLS DRINKS

Ouzo

9,00€

Draft beer 400ml

9,00€

Bottle beer 330ml

9,00€

Simple drink

14,00€

Special drink

16,00€

Premium drink

18,00€

- 50,00€

Cocktails

17,00€





## EGGS AND OMELETS

### Fried Eggs with crispy Bacon

cherry tomatoes, fresh green salad and toasted bread

### Eggs Benedict

With ham, Hollandaise cream served on toasted bread

### Poached Eggs with Smoked salmon

Avocado, salmon roe served with toasted bread

### Croque Madame

With béchamel sauce, ham, emmental cheese, fried egg and mustard-honey sauce

### Scrambled eggs with truffle

Avocado cream, flakes truffle and toasted bread

### Omelet with egg whites

Cottage cheese and green salad and toasted bread

### Omelet with bacon

Graviera' Greek cheese, mushrooms, tomato ,green salad and toasted bread

### Omelet with traditional Greek sausage

Tomato, cream cheese and toasted bread

### Omelet with ham

Gouda cheese, green salad and toasted bread

### Omelet with vegetables

Colored peppers, mushrooms, 'Graviera' Greek cheese and toasted bread

## SANDWICHES- BURGER

### Club sandwich

with chicken fillet, bacon, egg, tomato, lettuce and Mosaic sauce

Served with fresh fried potatoes

### Classic Angus Beef Burger

with cheddar cheese, tomato, lettuce, grilled onion and BBQ sauce

Served with fresh fried potatoes

### Toast

Formed bread with turkey or ham, gouda cheese, tomato.

Served with fresh fried potatoes

10,50€

13,50€

16,00€

15,00€

14,50€

13,00€

14,00€

14,50€

12,00€

14,00€

16,00€

29,00€

11,00€

BRUNCH



## PANCAKES

**Sweet Pancake with hazelnut praline**

banana and biscuits

10,00€

**Sweet Pancake with raspberry marmalade**

cream cheese and biscuits

12,00€

**Savory Pancake with crispy bacon**

maple syrup and oriental spices

12,00€

## GREEK YOGHURT BOWLS FRUIT SALADS

**Greek Yoghurt with honey**

9,00€

**Greek Yoghurt with fresh mixed fruits and honey**

11,00€

**Greek Yoghurt with granola, mixed fruits and honey**

13,00€

**Fruit salad**

12,00€

**Fruit salad with ice-cream**

14,00€

## DESSERTS

**Mousse with Myconian yoghurt**

granola, cacao nibs, red fruits and maple syrup

11,00€

**Parfait praline**

with caramelized hazelnuts

11,00€

**Mascarpone cream**

with marinated strawberries

11,00€

**Cheesecake**

with preserved sour cherry sweet

11,00€

**Greek traditional oven pan sweet**

11,00€

*\*If you have any food allergies, please make your server aware when ordering*



## APPETIZERS

### Grilled Haloumi cheese

with grilled lettuce, spearmint vinaigrette and mustard caviar

### Tempura Shrimps\*

glazed with sweet&sour sauce and crispy seaweed salad

### Grilled Scallops\*

with Myconian louza ham , parmesan cheese and chili

### Sea Bass Ceviche

marinated with basil, chili and colored tomatoes

### Tuna Tartare

marinated with yuzu, soy sauce, wasabi served on savory tart

### Beef Black Angus Carpaccio

with baby rocket, aged balsamic vinegar, 24months old parmesan cheese and extra virgin olive oil

### Beef Black Angus Tartare

with horseradish mayonnaise and mustard pickled seeds served on savory tart

### Mini Lamb and Beef Kebab

grilled tomato, spicy yoghurt with tandoori, verde sauce and tortilla

### Myconian Meatballs

with Hannibal sauce and pita bread

17,00€

25,00€

21,00€

24,00€

24,00€

25,00€

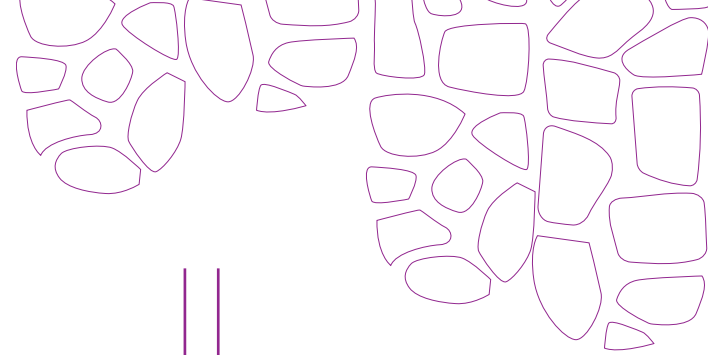
25,00€

24,00€

18,00€

LUNCH MENU





## SALADS

### Greek Salad

with carob rusks , tomato,colored peppers, capers, onion,  
feta cheese and oregano

13,50€

### Santorini's cherry tomatoes salad

with basil, pine cone seeds, sour cream cheese  
and carob balsamic vinaigrette

16,00€

### Crab meat with colored quinoa salad

fresh onion, ginger, avocado cream and champagne - citrus dressing

28,00€

### Fresh Green Salad

with grilled sweet potatoes, avocado, cashews and truffle vinaigrette

17,00€

### Watermelon

with carob rusks, goat cheese, fresh spearmint leaves and balsamic dressing

19,00€

## PASTA

### Rigatoni pasta with tomato sauce

fresh basil, cherry tomatoes and mozzarella cheese

21,00€

### Tagliatelle pasta with chicken fillet

and sauce porcini

26,00€

### Tagliatelle pasta with simmered brisket

parmesan cream and mushrooms

27,00€

### Garganelli pasta with beef ragout

aromatic herbs and pecorino cream cheese

24,00€

### Lunette stuffed

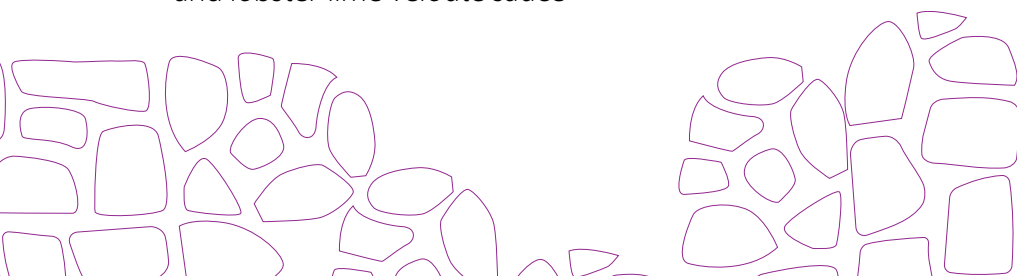
with Ricotta cheese, truffle and beef Black Angus fillets

32,00€

### Panciotti stuffed with North sea's shrimps

and lobster-lime velouté sauce

33,50€





## MAIN COURSES

### MEAT

#### Greek Chicken Skewer

marinated with mustard and ginger

25,00€

#### Dark Meat Chicken 450gr

glazed with Peruvian marinade

32,00€

#### Iberico Pork Pluma 300gr

44,00€

#### Greek Lamb Skewer 350gr

marinated with oriental spices and yogurt

32,00€

#### Lamb knuckle

with mavrodaphne sauce and mashed potatoes with root celery

30,00€

#### Short Ribs Black Angus American origin 500gr

marinated in aged wine and aromatic herb, served with grilled vegetables

58,00€

#### Rib-eye Uruguay origin 300gr

47,00€

#### Black Angus Fillet Spain origin 300gr

52,00€

#### T-bone Black Angus American origin 1000gr

110,00€

#### Tomahawk Black Angus American origin 1200gr

155,00€

### SIDE DISHES

#### Fresh fried potatoes

6,00€

#### Baby grilled potatoes with rosemary

6,00€

#### Grilled lettuce with mustard pickled seeds

6,00€

#### Grilled Broccoli with Caesar sauce

6,00€

*With each main course we offer you one side dish of your choice for free.*

*\*Products are frozen*



## LUNCH MENU

### FISH & SEAFOOD

#### Salmon fillet

with steamed vegetables

27,00€

#### Sea bass grilled fillet

with steamed vegetables and mashed potatoes with root celery

32,00€

#### Tuna sofrito fried in sesame oil

Avocado cream, guacamole and colored quinoa salad)

33,00€

#### Dover sole à la Meunière 900grams

with clarified butter, tarragon. Served with steamed vegetables (for 2 people)

96,00€

#### Jumbo Shrimps\*

with grilled vegetables

120,00€  
/per kgr

\*If you have any food allergies, please make your server aware when ordering

ALL PRICES IN EURO.

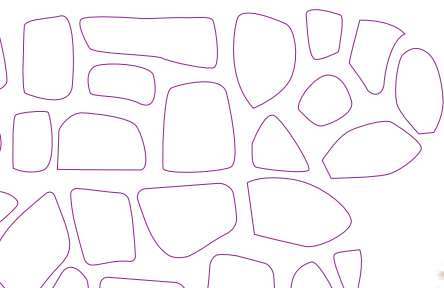
We use corn – oil for all fried foods and extra virgin olive-oil in salads and cooked foods.

\* Are frozen products

Prices include: 0,5% Municipal Tax and Vat 13% - 24%.

Surety: .....

THE SHOP IS OBLIGED TO HAVE PRINTED DOCUMENTS IN A SPECIAL CASE BESIDE THE EXIT FOR STATING ANY COMPLAINT.  
CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT – INVOICE).





## MOSAIC OF THE WORLD THE SIGNATURE COCKTAIL EXPERIENCE

17€

### Mosaic

Eminente Reserva/ Chambord liquor/ passion fruit/ raspberry jam  
*(sweet & sour)*

### Varaderos' breeze

Eminente Claro/ pineapple/ green apple/orgeat/ rosemary/  
anise/ ginger beer  
*(spiced - sweet & sour)*

### Leningrand's Bolshoi

Belvedere vodka/ Cointreau/ peach/ pineapple/ lime/  
cane sugar/ cinnamon  
*(sweet & sour)*

### Taj Mahal's prayer

Hendrick's gin/ fresh lemonade/ ginger/ mint/  
pink pepper/ tonic water  
*(spiced & sour)*

### Aegean's booze

Axia Dry Mastiha spirit/ lime/ melon  
*(sweet & sour)*

### Copacabana's sand

Caribbean rum/ banana/  
coconut/ chocolate  
*(sweet)*

### Acapulco's hacienda

Volcan Blanco/ cucumber/ lime/ mint/ Indian tonic  
*(fizzy sweet & sour)*

### Plymouth's spirit

Hendrick's gin/ beetroot/ ginger/ lime/ rosemary/ ginger beer  
*(spiced - sweet & sour)*

### Basilica di Roma

Campari/ amaro/ sour cherry/ fresh orange/ basil/  
black pepper/ sparkling water  
*(spiced bittersweet)*

### Tennessee's stream

Jack honey/ peach / passion fruit/ lime/ mint/ nutmeg  
*(sweet & sour)*

### Garden of Mosaic

Garden spirits/ Aperitivo  
*(fizzy herbal)*

### Essence de Provence

Rose wine/ litchi/ grapefruit/ mint/ soda  
*(fizzy bittersweet)*



## SPIRITS / BOTTLES

Simple drink / bottle	14€ /170€
Special drink / bottle	16€ /220€
Premium drink / bottle	18€ - 50€ /300€

## BEERS / WINE

Mamos draft 400ml	9€
Asahi 330ml	10€
Vergina lager 330ml	9€
Heineken 330ml	9€
Sol 330ml	9€
Daura Damn 330ml Gluten Free	10€
Stella Artois 330ml 0%	9€
Ouzo	9€

## CHAMPAGNE

### Non-Vintage Brut

Moet & Chandon Brut Imperial  
Chardonnay, Pinot Meunier, Pinot Noir  
Glass 20€ / 750ml 200€ / 1,500ml 550€

Moet & Chandon Ice Imperial  
Chardonnay, Pinot Meunier, Pinot Noir  
750ml 260€ / 1,500ml 600€

### Non-Vintage Rose

Moet & Chandon Rose Imperial  
Chardonnay, Pinot Meunier, Pinot Noir  
750ml 260€ / 1,500ml 600€

### Vintage Brut

Dom Perignon Brut  
Chardonnay, Pinot Noir  
750ml 650€ / 1,500ml 1500€

Louis Roederer "Cristal"  
Chardonnay, Pinot Noir  
750ml-800€ / 1500ml-2100€

### Vintage Rose

Dom Perignon Rose  
Chardonnay, Pinot Noir  
750ml 980€ / 1500 ml 3000€

Louis Roederer "Cristal" Rose  
Chardonnay, Pinot Noir  
750ml 1250€ / 1500ml 3200€

## NARGILE

**Classic Flavors** 50€

**Special Flavors** 70€

**Meduse** 150€

### Flavors

Love666/ Grape/ Blueberry Mint/ Watermelon/ Green Aple/  
African Queen/ Double Apple/ Lemon

### Special Flavors

Mykonos Vibes +15€/ The Godfather +15€

### Extras

Grapefruit +20€/ Pineapple +30€

**\*shisha can be served with alcohol  
of your choice 15€**



## ΛΙΣΤΑ ΚΡΑΣΙΩΝ / WINE LIST

### White Wines / Greek Vineyards

- "Nissos Mykonos", Argyriou Winery** 750ml  
Sauvignon Blanc, Assyrtiko, *Parnassos, Central Greece* 37€
- "Historia", Avantis Estate** 750ml  
Viogner, Assyrtiko, *Euboea Central Greece* 38€
- "Ieropoulos Kidonitsa", Ieropoulos Family Winery** 750ml  
Kidonitsa, *Nemea Peloponnese* 39€
- "Malagouzia", Alpha Estate** 750ml  
Malagouzia, *Amyndeon North Greece* 43€
- "Santorini Barell", Domaine Sigalas** 750ml  
Assyrtiko, *Santorini Island Kyklades* 74€
- "Leuko Gramma" Boutaris Winery** 750ml  
Sauvignon Blanc, Assyrtiko, Malagouzia, *Amyndeon North Greece* 39€
- "Lenga Gewürztraminer" Avantis Estate** 750ml  
Gewürztraminer, *Euboea Greece* 36€
- "Diamantopetra" Diamantakis Winery** 750ml  
Vidiano, Assyrtiko, *Herakleion Crete* 42€
- "Chardonnay", Alpha Estate** 750ml  
Chardonnay, *Amyndeon North Greece* 54€
- "Sauvignon Blanc", Alpha Estate** 750ml  
Sauvignon Blanc, *Amyndeon North Greece* 52€
- "Ovilos", Biblia Chora Estate** 750ml  
Semillon, Assyrtiko, *Pangaion Hills North Greece* 71€
- "T-Oinos, Clos Stegasta** 750ml  
Assyrtiko, *Tinos Island Kyklades* 175€



## White Wines / World Vineyards

**"Black Cottage" Two Rivers** 750ml  
Sauvignon Blanc, *New Zealand* 48€

**"Pinot Gricio", La Tunella** 750ml  
Pinot Gricio, *Friuli Italy* 45€

**"Chablis" Chateau De Fleys** 750ml  
Chardonnay, *Bourgogne France* 67€

**"Etichetta Nera" La Scolca Gavi Dei Gavi** 750ml  
Cortese, *Piemonte Italy* 114€

**"Catena Alta Chardonnay" Bodega Catena** 750ml  
Chardonnay, *Mendoza Argentina* 84€



## Rose Wines / Greek Vineyards

**"Acquarella", Novus Estate** 750ml  
Moschofilero, Assyrtiko, Syrah, *Peloponnese* 37€

**"Delear", Semeli Estate** 750ml  
Grenache Rouge, Syrah, *Nemea Peloponnese* 54€

**"Dune", Chatzigeorgiou Estate** 750ml  
Syrah, Assyrtiko, *Pangaion Hills North Greece* 36€

**"Rose", Alpha Estate** 750ml  
Xinomavro, Syrah, *Amyndeon North Greece* 51€



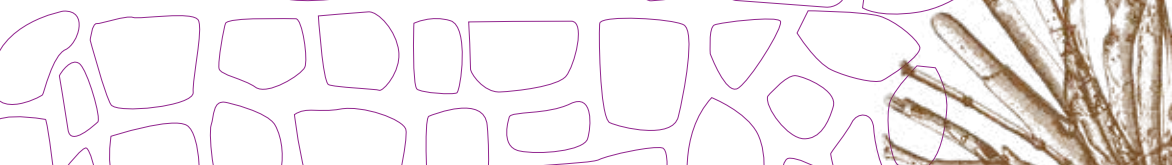
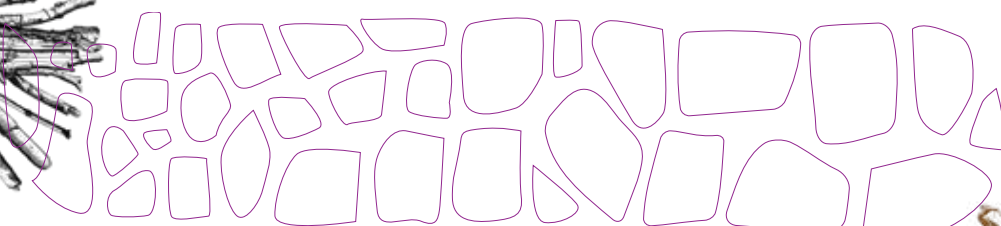
## Rose Wines / World Vineyards

**"Miraval Chateau", Miraval** 750ml / 1500ml  
Provence Blend, *Cotes de Provence France* 73€ / 149€

**"M", Chateau Minuty** 750ml  
Provence Blend, *Cotes de Provence France* 65€

**"Whispering Angel", Château d' Esclans** 750ml  
Cinsault, Grenache, Mourverde, Rolle, Syrah,  
*Cotes de Provence France* 77€

**"281", Chateau Minuty** 750ml / 1500ml  
Provence Blend, *Cotes de Provence France* 185€ / 380€





## Red Wines / Greek Vineyards

**"Historia", Avantis Estate** 750ml

Grenache Rouge, Syrah, Mavrokoundoura *Euboea Greece* 38€

**"Agios Chronos", Avantis Estate** 750ml

Syrah, Viogner, *Euboea Greece* 62€

**"Pinot Noir", Alpha Estate** 750ml

Pinot Noir, *Florina North Greece* 61€

**"F-Eu Merlot" Nico Lazaridi** 750ml

Merlot *Drama North Greece* 38€

**"Spondee", Semeli Estate** 750ml

Syrah, Merlot, Cabernet Sauvignon, *Nemea Peloponnese* 50€

**"Magical Mountain", Nico Lazaridi** 750ml

Cabernet Sauvignon, Cabernet Franc, *Drama North Greece* 98€

**"Nemea Reserve ", Semeli Estate** 750ml

Agiorgitiko, *Nemea Peloponnese* 37€



## Red Wines / World Vineyards

**"Big Game", Nordic Sea Winery** 750ml

Malbec, *Mendoza Argentina* 37€

**"Chianti Classico DOCG Bio", Querciabella Winery** 750ml

Sangiovese, *Tuscan Italy* 82€

**"Bourgogne", Jojeph Droulin** 750ml

Pinot Noir, *Bourgogne France* 69€

**"Chateauneuf du Pape", Chateau de Beaucastel** 750ml

Cinsault, Counoise, Grenache, Mourvedre, Syrah, *Rhone France* 295€

## Wines by The Glass / 150ml

### White

**"Historia", Avantis Estate**

Viogner, Assyrtiko, *Euboea Central Greece*  12€

**"Nissos Mykonos", Argyriou Winery**

Sauvignon Blanc, Assyrtiko, *Parnassos, Central Greece*  12€

### Rose

**"Dune", Chatzigeorgiou Estate**

Syrah, Assyrtiko, *Pangaion Hills North Greece*  12€

**"M", Chateau Minuty** 750ml

Provence Blend, *Cotes de Provence France*  15€

## Red

### "Historia", Avantis Estate

Grenache Rouge, Syrah, Mavrokoundoura, *Euboea Greece* 12€

### "Big Game", Nordic Sea Winery

Malbec, *Mendoza Argentina* 12€

## Dessert Wines by The Glass / 50ml

### "Vinsanto First Release", Argirou Estate

Aidani, Athiri, Assyrtiko, *Santorini Island Cyclades* 12€

### "Sole", Biblia Chora Estate

Semilion, *Pangaion Hills North Greece* 12€

## Sparkling Wines

### "Bottega Gold" 750ml

Glera, *Treviso Veneti Italy* 60€

### "Bottega Rose Gold" 750ml

Pinot Noir, *Treviso Veneti Italy* 60€

### Prosecco Brut D.O.C.G., MATIU 10€ / 750ml

Conegliano, *Italy* 50€

### Moscato D'Asti, Gancia 10€ / 750ml

Moscato, *Italy* 50€

## Champagnes

### Non-Vintage Brut

**Moët & Chandon** 20€ / 750ml 200€ / 1,500ml 550€

Brut Imperial, Chardonnay, Pinot Meunier, Pinot Noir

**Moët & Chandon Ice Imperial** 750ml 260€ / 1,500ml 600€

Chardonnay, Pinot Meunier, Pinot Noir

### Non-Vintage Rose

**Moët & Chandon Rose Imperial** 750ml 260€ / 1,500ml 600€

Chardonnay, Pinot Meunier, Pinot Noir

### Vintage Brut

**Dom Perignon Brut** 750ml 650€ / 1,500ml 1500€

Chardonnay, Pinot Noir

**Louis Roederer "Cristal"** 750ml 800€ / 1500ml 2100€

Chardonnay, Pinot Noir

### Vintage Rose

**Dom Perignon Rose** 750ml 980€ / 1500 ml 3000€

Chardonnay, Pinot Noir

**Louis Roederer "Cristal" Rose** 750ml 1250€ / 1500ml 3200€

Chardonnay, Pinot Noir