

## SOUP

Traditional Chicken soup *with Ksinoxontros and Vegetables (d,g)* 69

Traditional Fasolada Soup *in a modern way served with crumble of fennel, pasturma and snow of Feta cheese (d)* 50

## STARTERS

Tzatziki dip *made of Greek yoghurt, garlic, dill and extra virgin olive oil (v,d)* 25

Tyrokafteri *our own spicy Feta Greek cheese dip (v,d)* 34

Taramosalata *fish roe with extra virgin olive oil and lemon* 34

Ksigalo *Traditional Cheese dip from Creta Island (v,d)* 34

Pita Bread *traditional homemade served with oregano and Extra Virgin Olive Oil (v,d)* 8

Tomatokeftes *from Santorini Island with diced fresh tomato and fine herbs (v)* 28

Grilled Cypriot Halloumi *"the Traditional" served with fig marmelade (v,d,a)* 49

Haroupopita *traditional pie made from carob dough with feta, anari & Graviera cheese (v,d)* 45

Cheese Saganaki *oven baked Metsovone smoked cheese from Epirus & fresh tomato and capsicum sauce (v,d)* 70

Chicken Tigania *our interpretation on a classic made with lemon and cumin (a)* 65

Hortopita *wild green pie with Mizithra cheese and herbs (v,d)* 28

Dolmadakia *made of vine leaves stuffed with rice and herbs served with light yoghurt (v,d)* 43

Patates tiganites *hand cut fried potatoes with oregano & sea salt (v)* 23

Tiganita of Carob dough *stuffed with tarama & sauteed shrimps* 55

Grilled Calamari *stuffed with Graviera cheese, Greek fennel and tomato confit (d)* 47

Grilled Octopus *with fava from Santorini Island, tomato, onion, olive oil and oregano (a)* 85

Fried Calamari *with traditional eggplant salad and pickled purslane (v)* 40

Keftedakia, *traditional beef meatballs accompanied with red capsicum sauce, yoghurt and mint (d)* 49

## SALADS

Greek Salad *with tomato, cucumber, onion, capsicums, Kalamata olives and fine herbs, served with authentic barreled Greek Feta cheese (v,d)* 46

Roka Salad *with kataifi, Anari cheese, figs vinaigrette, strawberries and olive oil-lemon sorbet (v,d)* 55

Dakos Salad *with Cretan homemade barley rusk, fresh grated tomato, Feta cheese, extra virgin olive oil and oregano (v,d)* 43

Grilled Manouri Salad *served with rocca, mustard leaves, pomegranate, figs and walnuts (v,d,n)* 60

Loukouma Feta's *made our own way with mustard leaves and herbs accompanied by red capsicum ice cream from Florina (v,d)* 60

Grilled Prawns *served with Herb Salad* 115

## MAIN COURSES

- Chickpeas from Sifnos Island wood oven baked overnight served with tyrokafteri (v,d) 55
- Chesnut and Mushroom Stifado stew with rosemary, bulgur, & vegetables (v) 67
- Gemista stuffed tomato and capsicum with rice, zucchini, bulgur, herbs and Feta cheese (v,d) 65
- Greek Summer Patsa, with sundried tomatoes, olives, capers and Metsovone chesse (v,d) 75
- Spinach Giouvetsi and Grilled Calamari stuffed with Graviera cheese, fennel and tomato confit (d) 80
- Seafood Kritharoto orzo pasta cooked with shrimps, calamari, mussels and fresh tomato (a, d) 85
- Sea Bream on the Grill accompanied with boiled wild greens and garlic sauce 135
- Sea Bass whole (1kg) stuffed with horta and baked in wood oven 332
- Sea Bass half (400-500 gr) with horta and baked in wood oven 176
- Mousaka made with minced beef and lamb, eggplant, topped with béchamel sauce (d) 79
- Grilled Chicken Souvlaki served with patates tiganites, homemade pita bread and tzatziki (d) 72
- Lamb shoulder with potatoes baked in wood oven, served with eggplant puree and ksigalo (d) 135
- Greek Style Lamb Chops on the grill with fresh oregano and olive oil lemon served with potato salad, tzatziki and roasted tomato 130
- Lamb Gamopilafo in my own way served with rice pilaf and lemon zest 125
- Chicken Kontosouvli with potato salad, served with tzatziki and roasted tomato (d) for 1 person 80, for 2 persons 150
- Wood oven baked Chicken corn-fed with okra from Greece on tomato sauce 115
- Rib Eye grilled served with potato salad, tzatziki and roasted tomato (d) 0.260 kg - 130, 0.360 kg - 165
- Beef Tenderloin with crispy potatoes saute, vegetables and gravy 165

## DESSERTS

- Yoghurt with Greek Honey and walnuts (d,n) 32
- Galaktoboureko traditional dessert in filo pastry, custard, fresh milk and vanilla (d) 43
- Baklava in my own way with caramelized fruits and walnuts served with vanilla ice cream. 40
- Loukoumades traditional sweet dumplings with honey, walnuts and cinnamon served with vanilla and Mastiha ice cream (d,n) 33
- Chocolate Lava with hazelnut ice cream (d,n) 45
- Vanilla cream with apple and cinnamon, sorbet Saffron and lemon served with Saraglakia (d) 45