



 best seller

 gluten free

 vegetarian

 frozen

 fried in sunflower oil

## Cold appetizers & Raw food

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### CRETAN APPETIZER PLATTER

Dakos, vine leaf rolls, Graviera cheese, Tzatziki, Aubergine humus, Fischroe salad  
(for 2 Persons) €16,50

### BEEF FILET-CARPACCIO

rocket, pickled artichokes, olive oil, coarse salt, freshly ground pepper €13,80

### SEABASS CHEVICHE

citrus flavors, salt, pepper, olive oil, green chilli, cucumber, peach, €14,50

### CHERRY TOMATO TARTARE

buffalo mozzarella, herbs, basil olive oil, grape molasses vinaigrette €8,50

### TZATZIKI

yogurt, cucumber, garlic, dill, house made croutons, olive oil €5,00

### KOPANISTI

feta cheese, chilli, olive oil, crispy bread €5,00

### HOUSE MADE SOURDOUGH BREAD

two types of bread, rusks, black eyed beans, olives, olive oil 1,80 // person

### BEEF TARTARE

beef tenderloin, egg yolk, dijon mustard, fresh herbs, anchovies paste, crispy bruschetta, potato straws €14,40

### TUNA TARTARE

avocado, cucumber, soya, sesame, radish, chilli, olive oil €15,00

### DAKOS

house made barley rusks, grated fresh tomato, feta cheese, oregano, olive oil and olives €7,00

### AUBERGINE HUMMUS

chickpeas, smoked aubergine, honey, olive oil, tortilla chips €6,00

### SOURDOUGH GARLIC BREAD

house made with garlic butter and parmesan €4,50 // person



## Salads

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### GREEK SALAD ●

tomato, cucumber, onion, olives, capers, house made barley rusk, oregano, 'feta' cheese and olive oil €8,50

### BOILED GREENS 🌿●

seasonal greens, zucchini, tomato vinaigrette, pickled onion, 'galomyzithra' sour cheese €9,00

### VEGETABLE BANQUET 🌿●●B

mixed baby leaves, cherry tomato, walnuts, seasonal fruits, grilled 'manouri' cheese, carob-honey dressing €10,50

### QUINOA ●

green apple, mixed baby leaves, fennel, croutons, avocado, fresh onion, almond fillet, sweet oil-lemon sauce €9,00

### KANTAIFI ●●B

mixed green salad, traditional pastry base (kantaifi), feta cheese mouse, fig chutney, halva ice cream €11,00

### GREEN WITH BLUE CHEESE ●

mixed green salad, pear, dried fig, carob rusk, caramelized walnuts, blue cheese, fig-basil vinaigrette €10,00

## Hot appetizers

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### FETA CHEESE SAGANAKI ●●B

cereals and nuts crust, fig marmalade, breadcrumbs €9,80

### GRILLED AUBERGINE ●

bulgur, raisins, garlic, olive, lemon, walnut, sour cream cheese €8,00

### ORGANIC PORK SAUSAGE

spiny chicory, pepper and tomato sauce, feta mousse, pitta bread €11,00

### VINE LEAF ROLLS 🌿

stuffed vine leaves, mince meat, rice, herbs, egg-lemon sauce €8,00

### SAUTEED MUSHROOMS ●B

garlic, thyme, olive oil, lemon, chimichurri sauce €8,50

### SNAILS 'BOUBOURISTOI'

aged vinegar, coarse salt, rosemary €8,00

### SHRIMP TEMPURA ●●●❄️

fish roe spread, cuttlefish ink, shrimp cracker, saffron aioli €14,50

### STEAMED MUSSELS 🌿❄️

onion, leek, celery, dill, ouzo, oil and lemon sauce €10,50

### CREAMY BAKED POTATOES

poached egg, staka-butter cream, jamon iberico, crispy onion €8,00

### BIO PORK 'APAKI' (CURED PORK TENDERLOIN)

toasted bread, graviera cheese cream, sun-dried wine, potato straws €9,00

### FRIED POTATOES 🌿●●

sea salt blossom, oregano €6,00



# Main Dishes

## YOGURT CHICKEN

sweet wine, tarragon, raisins, quinoa, sesame, pumpkin seed €16,00

## MUSHROOM RISOTTO

mushroom variety, parmesan flakes, mushroom chips, truffle oil €14,50

## PORK TENDERLOIN

onion puree, wine sauce, baked potato, fig chutney €17,00

## BEEF FILLETS 'CAPONATA'

aubergine, capers, raisins, pine-nut, tomato, olives, wine, beef jus €21,00

## SEA FOOD SPAGHETTI CHITARA

shrimps, mussels, tomato, feta cheese, vegetables, basil, cuttlefish ink €18,00

## SLOW COOKED LAMB SHANK

potato mash, gravy sauce €21,00

## GRILLED CHICKEN THIGHS

rice, sun-dried tomato, hazelnut, grilled onions, gorgonzola cream €14,00

## GRILLED PORK CHOP

fried potatoes, pita bread, house made bbq sauce €13,00

## BEEF PATTIES

fried potatoes, pita bread, spicy yogurt €12,50

## BEEF BURGER

ground beef, iceberg, tomato, parmesan cheese, pastrami, caramelised onions, spicy mayo, fried potatoes €15,00

## SEA BASS FILLET

sauted zucchini, baby leaves, butter peas, citrus sauce €21,50

## BEEF FILLETS 'PASTICCIO'

papardelle, ragu sauce, cheese 'graviera' bechamel €21,50

## SHRIMPS 'SPETSIOTA'

roasted tomato, spicy couscous, vegetables, shellfish broth €19,50

## CHICKEN PENNE

mushrooms, tomato, thyme, smoked pork "apaki", graviera cheese €14,00

## SUCKLING LAMB 'SKIOUFICHTA'

tomato, onion, honey, traditional pasta grated 'anthotyro' cheese €19,00

## VEAL CHEEKS 'YOUVETSI'

tomato, orzo pasta, cheese 'graviera' €15,50

## GRILLED VEAL LIVER

Cretan herbs marinade, olive oil and lemon sauce, fried potatoes €12,50

## LAMB PICANHA (RUMP CAP)

fried potatoes, vegetables, gravy sauce €18,00

## VEGAN BURGER BEYOND

iceberg, mushrooms, caramelised onions, truffle mayo, avocado cream, mixed salad €14,00

## Steaks...

We suggest **medium, medium rare and rare** for optimum results

### LIMOUSINE

served with baked potatoes and vegetables

#### CHATEAUBRIAND FOR TWO

Greek breeding. With pepper and bearnaise sauce €56,00 // 450gr

#### TENDERLOIN STEAK

Greek breeding €26,00 // 200gr  
€35,00 // 300 gr

#### SIRLOIN STEAK

Greek breeding €23,50 // 300gr

#### RIB - EYE

Greek breeding €30,00 // 300gr

### BLACK ANGUS

served with baked potatoes and grilled onions

#### RIB - EYE AUSTRALIA

Aberdeen Black farm, Australia  
€45,50 // 300gr

#### RIB - EYE NEW ZEALAND

Ocean Beef, New Zealand  
€39,50 // 300g

#### PICANHA USA

Creekstone farms, USA  
€29,00 // 300gr

#### STRIPLOIN CHILE

Mollendo Beef, Chile  
€33,50 // 300gr

### WAGYU

served with grilled asparagus and shimeji mushrooms

#### STRIPLOIN A5 JAPAN

Kobe, Japan (170min. - 250max.)  
€48,50 // 100gr

**SAUCES:** Pepper // Bearnaise // Gorgonzola // Chimichurri  
BBQ // Gravy €2,50

## Seafood - Fish

#### TUNA FILLET

sun dried tomato, artichoke cream, quinoa tabuleh, pickled artichoke €22,50

#### GRILLED JUMBO SHRIMPS

quinoa salad, lemon, aioli  
(1 piece) €27,00 // (2 pieces) €48,00

#### GRILLED OCTOPUS

beans salad, aubergine hummus,  
oil 'n' lemon sauce €19,00

#### GRILLED LOBSTER

lobster custard, asparagus, sweet  
oil 'n' lemon sauce €49,00 // 500gr

Prices are inclusive of 13% I.V.A. We accept cash, Visa, Mastercard, Amex, Maestro.  
Please inform us of any food allergies you may have and we can suggest alternative dishes. The consumer is not obliged to pay if the notice of payment has not been received. The restaurant is obliged to have special complain form next to the entrance