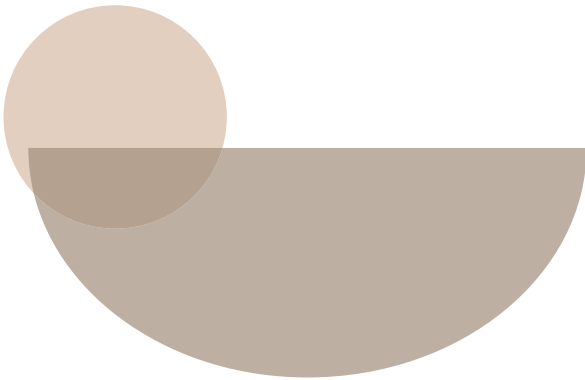







BREAD & ACCOMPANIMENTS

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



-  gluten free
-  vegetarian
-  frozen
-  fried in sunflower oil

-  best seller

Cold appetizers & Raw food

CRETAN APPETIZER PLATTER

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

BEEF FILET-CARPACCIO

rocket, pickled artichokes, olive oil, coarse
salt, freshly ground pepper €14,80

BEEF TARTARE

beef tenderloin, egg yolk, dijon mustard,
fresh herbs, anchovies paste, crispy
bruschetta, potato straws €16,50

SEABASS CEVICHE

fresh coriander, citrus, chilli, sweet potato
cream €14,50

SALMON TARTARE

avocado, cucumber, soya, sesame, radish,
chili, marinated fennel, olive oil €15,00

KOPANISTI

cheese feta, chilli, olive oil, crispy bread
€6,50

DAKOS

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

TZATZIKI

yogurt, cucumber, garlic, dill, croutons,
olive oil €5,50

AUBERGINE HUMMUS

chickpeas, smoked aubergine, honey, olive
oil, tortilla chips €7,00

Hot appetizers

CHEESE 'FETA' WITH CEREALS 🍷 ●
cereals and nuts crust, fig marmalade ,
breadsticks €11,00

VINE LEAF ROLLS 🌿
stuffed vine leaves, mince meat, rice, herbs,
egg-lemon sauce €8,00

ORGANIC PORK 'APAKI' 🌿
celeryroot cream, sweet wine, potato straw
€9,50

FRIED SNAILS 'BOUBOURISTOI' 🌿
aged vinegar, coarse salt, rosemary €8,00

CHEESE 'GRAVIERA' SAGANAKI 🍷 ●
panko and polenta crust, seasonal
marmalade , lemon cream €10,50

SHRIMP TEMPURA 🍷 ❄️ ●
fish roe spread, cuttlefish ink, saffron aioli
€14,50

STEAMED MUSSELS 🌿 ❄️
garlic, ouzo, herbs €10,50

SAUTEED MUSHROOMS ● 🍷
pumpkin seeds, , cheese 'galomizithra'
€8,50

SMASHED FRIED POTATOES 🌿 ● ●
sea salt blossom, fresh oregano €6,00

Salads

ALANA ●
mixed baby leaves, multi-coloured peppers,
carrot, radish, croutons, walnuts, raisins,
cherry tomatoes, parmesan flakes, balsamic
vinegar in phyllo pastry nest €10,50


KANTAIFI ● 🍷
mixed green salad, traditional pastry base
(kantaifi), cheese feta mouse, fig chutney,
halva ice cream €12,00

GREEK SALAD ●
tomato, cucumber, onion, olives, capers,
barley rusk, oregano, cheese 'feta' and olive
oil €9,00

VEGETABLE BANQUET ● 🍷
mixed baby leaves, cherry tomato,
hazelnuts, seasonal fruits, grilled 'manouri'
cheese, carob-honey dressing €10,00

BOILED GREENS ● 🌿
seasonal greens, zucchini, boiled egg,
grated tomato , potato, sour cheese
'galomizithra', olive oil €9,00

CHERRY TOMATOES ●
organic cherry tomatoes, avocado, carob
rusk, sour cheese 'xinomizithra', herbs
vinegraitte €10,00



Casserole & saucepan

BEEF FILLETS 'HONEY'

honey, sweet wine, sesame, potato puree
€26,50

BEEF OSSOBUCCO

tomato, couscous, cheese 'anthotiro' cream
€17,50

SLOW COOKED LAMB SHANK

potato puree, gravy sauce €21,00

CHICKEN WITH ORANGE

carrot puree, bulgur, orange sauce €14,00

Pasta & Risotto

MUSHROOM RISOTTO

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

CHICKEN PENNE

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

BEEF FILLETS 'PASTICCIO'

rigatoni, ragu sauce, cheese 'graviera'
bechamel €23,50

GOAT IN THE CASSEROLE

anise, lemongrass, orzo pasta, cheese
galomizithra €19,00

BEEF 'RAGOUT'

garlic, vinegar, potato puree, chips €16,00

CHICKEN WITH YOGURT

tarragon, sweet wine, local yogurt, rice €15,00

PORK TENDERLOIN

sweet potato puree, mushroom sauce, truffle
oil €17,00

GNOCCHI CAPRESE

basil pesto, cherry tomatoes, mozzarella
€14,00

SHRIMPS LINGUINE

shrimp ceviche, tomato, basil, shellfish broth
€17,00

SEAFOOD ORZO PASTA

shrimps, mussels, tomato, basil, shellfish
broth €18,00

Fish & Seafood

SEA BASS FILLET

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

SALMON FILLET

bulgur, celery root cream, citrus sauce
€22,50

LOBSTER LINGUINE

lobster (600gr), ouzo, basil, tomato €55,00

GRILLED JUMBO SHRIMPS

carrot puree, marinated avocado, aioli,
baked chilli
(2 pieces) €27,00 // (4 pieces) €48,00

GRILLED SHRIMPS

carrot puree, marinated avocado, aioli,
baked chilli €19,50

TUNA FILLET

sun-dried tomato, tabouleh, avocado puree
€22,50

GRILLED OCTOPUS

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

GRILLED LOBSTER

sweet potato puree, avocado, herbs
vinaigrette €49,00 // 600gr

Steaks...

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

LIMOUSINE

...served with grilled vegetables and fries

CHATEAUBRIAND FOR TWO

Greek breeding. With pepper and bearnaise sauce
€65,00 // 450gr

TENDERLOIN STEAK

Greek breeding
€29,00 // 200gr
€43,00 // 300gr

SIRLOIN STEAK

Greek breeding
€25,00 // 300gr

RIB - EYE

Greek breeding
€29,00 // 300gr

VEAL LIVER

Greek breeding
€13,50 // 300gr

BLACK ANGUS

...served with grilled vegetables and baked potato

RIB - EYE AUSTRALIA

Australia
€48,50 // 300gr

PICANHA

Ireland
€29,00 // 300gr

RIB - EYE ARGENTINA

Argentina
€38,50 // 300gr

RIB STEAK ON THE BONE

Ireland
€32,00 // 500gr

WAGYU

...served with grilled onions and baked potato

STRIPLOIN A5 JAPAN

Kobe, Japan (+/-200gr)

€48,50 // 100gr

Other kinds of meat

PORK CHOP

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

LAMB PICANHA (RUMP CAP)

fried potatoes, vegetables, gravy sauce
€18,00

BEEF BURGER

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

VEGAN BURGER BEYOND

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

BEEF PATTIES

fried potatoes, pita bread, yogurt €12,50

CHICKEN FILLET

grilled vegetables, baked potato €12,50

SAUCES: Pepper // Bearnaise // Mushroom
BBQ // Gravy €2,50

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