

salads		
Quinoa* with black-eyed beans (V++) (*superfood)	€6,90	
Chopped leek, carrot, red sweet pepper, spring onion, orange fillet, and citrus sauce		
"Gaia" (Earth) (V+)	€7,90	
Green and red verdure, iceberg, rocket, beetroots, blue cheese, casious, orange fillet and orange dressing		
"Summer Pandesia" (V+)	€9,90	
Green and red verdure, iceberg, rocket, peach fillet, gruyere cheese, dry figs, nuts, molasses, and honey balsamic dressing		
Santorinian Greek salad (V+)	€8,90	
Cherry tomatoes, feta cheese, barley bread bites, onion, cucumber, caper and extra virgin olive oil		
Cretan "Dakos" (V+)	€7,50	
Rusk with chopped tomato, olive pate, caper Cretan "xinomitzythra" soft cheese and extra virgin olive oil		
starters from the land		
Smoked eggplant dip (V++)	€4,90	
Pine nut seeds, pomegranate, and extra virgin olive oil		
Tzatziki dip (V+)	€3,50	
Greek yogurt with carrot, cucumber, garlic and extra virgin olive oil		
Soft feta cheese balls (V+)	€5,50	
Served on sundried tomato mayonaise		
Freshly cut country style potato fries (V++)	€3,90	
Sereved on a traditional bailer		
Bruschetta of Cypriot pitta bread with mozzarella and tomato	€4,90	
Topped with tomato spoon sweet and fresh basil		
Santorini's tomato fritters (V++)	€4,50	
Served with tzatziki dip (V+)		
Fried spring rolls stuffed with Santorinian sausage and cheese	€4,70	
Served with a dip of our home-made spicy pepper sauce		
Fried zucchini sticks (V++)	€5,90	
Served with tzatziki dip (V+)		
Variety of muschrooms with garlic in butter lemon sauce (V+)	€4,90	
Feta cheese in pie crust, topped with cherry-honey (V+)	€6,90	
Flavored with mastic from Chios		
Fava beans from Santorini (V++)	€6,80	
Topped with crushed nuts and caramelized onions		

Grilled sausages stuffed with feta cheese	€7,50	
Served with our home-made mustard sauce		
Grilled "Halloumi" cheese topped with sweet tomato & fresh basil	€7,80	
Spicy Armenian "soutzouki" beef and lamb meat	€4,90	
Served with warm pita bread and yogurt dip flavored with fresh spearmint		
Tender bites of pork with lemon and oregano	€7,90	
Grilled vegetables (V++)	€8,50	
Served with yogurt dip, flavored with fresh spearmint (V+)		
starters from the sea		
Home made Greek fish-roe dip from white tarama (V)	€3,90	
Fava beans from Santorini with octopus (V)	€7,90	
Slowly cooked in a home-made spicy tomato sauce		
Marinated anchovy with black-eyed beans (V)	€8,90	
Served with chopped spring onion, carrot and leek		
Fresh mussels "saganaki" with feta cheese in tomato sauce (V)	€11,90	
Flavored with "ouzo"		
Stew octopus on a bed of quinoa* salad (V) (*superfood)	€7,50	
Slowly cooked with small pearl onions and tomato sauce		
risotto & pasta		
Greek vegetarian risotto with feta cheese mousse (V+)	€7,50	
With chopped green and red peppers, fresh tomato and basil		
Seafood risotto with saffron (V)	€12,50	
With fresh mussels, fresh shrimps and spring onion		
Smoked salmon risotto with Philadelphia soft cheese (V)	€10,90	
With marinated fennel and strawberry "coulis"		
Linguini in tomato and basil sauce (V++)	€7,50	
Sea food pasta with marinara sauce (V)	€12,50	
With fresh mussels and fresh shrimps cooked in a tomato sauce flavored with ouzo		
meat plates		

Pork pancetta flavored with truffle oil	€8,50	
Served with fresh country fries		
Tender chicken fillet in a gruyere cheese sauce	€8,90	
Served with freshly-buttered rice		
"Mosharitsio"	€8,90	
Oven baked fresh pasta with roasted beef in tomato sauce, topped with bechamel cream		
Roasted crispy pork pancetta with honey-mustard sauce	€9,90	
Served with fresh country fries		
Beef burger (300gr) on pitta bread with tomato and tartar sauce	€10,90	
Served with fresh green salad		
Smoked pork steak (400gr)	€14,90	
Served with fresh country fries and our home-made mustard sauce		
Pork tenderloin "Souvlaki" with green & red peppers	€12,80	
Served with pitta bread, tomato, onions and tzatziki dip		
Roasted lamb shank on gruel (cous-cous) bed, topped with feta cheese	€16,90	
Roasted pork shank with crispy crust (700-900gr.)	€17,90	
Served with fresh country fries, our home-made mustard sauce and our home-made spicy sauce		
Beef tagliata steak matured for 6-8 weeks (300gr)	€19,90	
Served with fresh country fries, spicy sauce and sea salt flower		
T-Bone beef steak matured for 6-8 weeks (600gr)	€27,90	
Served with fresh country fries, our home-made mustard sauce and our home-made spicy sauce		
Tomahawk beef steak matured for 6-8 weeks (700gr)	€29,90	
Served with fresh country fries, our home-made mustard sauce and our home-made spicy sauce		
fish plates		
Fresh salmon fillet in orange sauce (V)	€19,90	
Served with boiled seasonal greens		
Fresh bream fillet in "bouillabaisse" soup (V)	€14,90	
Served with boiled seasonal greens		
sweets		
Choco-hell (V+)	€6,90	
Warm home-made chocolate souffle with vanilla ice cream and caramel sauce		
Ekmek kadayifi (V+)	€4,90	
A bread pudding dessert served with "kaymak" which is a special kind of clotted cream		
Greek yogurt topped with traditional spoon sweet (V+)	€3,90	

Crème Bruleè (V+)	€4,50	
A rich custard base topped with a contrasting layer of hard caramel flavored with vanilla		
Home-made Macedonian halvah ice cream (3 scoops) (V+)	€5,90	
Topped with dry fig		
Ice cream or sorbet in a variety of flavours (2 scoops) (V+)	€5,20	
drinks		
Cretan "Raki"	€4,00	
Warm Cretan "Raki" with Greek honey	€6,00	
Tsipouro Tsilili (pomace brandy from Greece)	€8,50	
Ouzo Varvagianni Green (Light)	€8,90	
Ouzo Varvagianni Blue (Strong)	€8,90	
Ouzo Plomari	€8,50	
Ouzo Babatzim	€8,50	
Mastic liqueur from Chios Island	€6,00	
House wine - white, red or rose (Argyros winery)	€5,00	
	€8,00	
	€15,00	
Heineken beer draught	€3,90	
	€5,90	
	€29,80	
Stella Artois beer draught	€4,20	
	€4,90	
	€32,80	
Paulaner wheat beer draught	€4,90	
	€7,80	
	€14,00	
	€38,90	

Eza lager beer (Greek)	€3,60	
Yellow or Red Donkey beer (local fresh)	€5,00	
Crazy Donkey beer (local fresh)	€14,90	