

EN



DINE MENU



SOUP OF THE DAY

Ask the waiter

6.60€

APPETIZERS



BREAD WITH DIP

Fresh baked bread, accompanied by olive paste and butter

4.60€

MUSSELS

Steamed mussels, with white wine, celery, onion, garlic & butter

9.80€

GRILLED MUSHROOMS

Grilled mushrooms, marinated with citrus fruits and flavored with fresh herbs

8.80€

BURRATA & PROSCIUTTO

Burrata, Prosciutto, red grapefruit, chermoula sauce

10.80€

FRIED COURGETTES

yogurt with tahini, nigella

6.20€

BEETROOT

Beetroot, fennel, anthogalo cheese, orange gel

6.80€

CARPACCIO

Beef fillet with arugula, parmesan and pine seeds

13.40€

SALMON TARTAR

Salmon fillet, avocado, beetroot, onion, ginger pickle, mustard seeds, lime

14.40€



SALADS



Shared / Individual

CAESAR SALAD

Mixed green salad, sous vide chicken breast, bacon, parmesan flakes, homemade croutons and Caesar yuzu dressing.

8.30€ / 6.20€

GREEN SALAD WITH SUPERFOODS

Mixed green salad, quinoa, nuts, dry fruits, fresh orange, passion fruit dressing.

9.80€ / 6.80€

POMEGRANATE SALAD

Spinach, arugula, manouri cheese, pomegranate, traditional smoked pork (apaki), homemade croutons, balsamic honey dressing.

8.60€ / 6.20€

GREEK SALAD

Traditional salad with tomatoes, cucumber, spinach, mix peppers, onions, paximadi (traditional rusk bread), feta cheese, balsamic vinegar, extra virgin olive oil.

7.80€ / 5.80€

CAPRESE

Cow mozzarella with tomato and fresh basil pesto sauce.

8.90€



RISSOTO & PASTA



MUSHROOM RISOTTO <i>Arborio rice with mixed mushrooms (porcini, shiitake, agaricus), parmesan, scented with truffle oil.</i>	10.80€
CHICKEN AND VEGETABLE RISOTTO <i>Arborio rice, chicken fillet, mushrooms, zucchini, carrot, three-colored peppers, parmesan, scented with saffron.</i>	9.60€
RAGU BOLOGNESE <i>Pappardelle pasta with slow-cooked beef ragu.</i>	9.80€
CON POLLO <i>Penne rigate with chicken fillet, sun-dried tomato, white mushrooms, tomato sauce scented with fresh basil and parmesan</i>	9.40€
CARBONARA <i>Traditional Italian recipe with spaghetti, pancetta, Reggiano parmesan, all tied together with egg yolk and freshly ground pepper</i>	9.80€
PESTO YACHNERA & LOUNTZA <i>Traditional Cretan pasta (Skioufihta) with yachnera pesto & lountza.</i>	9.20€
SALMON <i>Linguine, fresh salmon, scallion, dill, chives, flavored with vodka and lime zest</i>	13.20€
SHRIMP PASTA <i>Linguine, shrimp no1, cherry tomatoes, scallion, fennel, baby spinach, fennel seeds, basil, ouzo</i>	13.80€

STEAKS AND MORE



BEEF SCHNITZEL <i>Beef schnitzel with a crispy Panco crust</i>	14.60€
BEEF SIRLOIN <i>300gr // Sirloin Black Angus</i>	28.00€
SOUS VIDE CHICKEN FILLET <i>Grilled chicken fillet.</i>	9.60€
HOMEMADE CHICKEN NUGGETS <i>Homemade fried chicken nuggets with a crispy Panco crust.</i>	8.90€
BEEF PATTIES <i>Grilled patties made out of 100% fresh minced beef.</i>	10.60€
GRILLED PORK BELLY <i>Pork belly, slowly cooked for 7 hours, scented with Cretan herbs.</i>	12.80€
BEEF TAGLIATA <i>260gr Black Angus steak, arugula, parmesan cheese and extra virgin olive oil.</i>	26.00€
TOMAHAWK PORK STAKE <i>850gr grilled pork stake.</i>	19.20€
RIB EYE <i>340gr // Rib eye Black Angus</i>	34.00€
SAUTEED SALMON <i>Sautéed salmon in olive oil and avocado mousse.</i>	14.60€
MIXED GRILL // 2 PERSONS <i>Beef patties, chicken fillet, pork belly, lamb chops, beef sausages, accompanied by fresh fried potatoes and freshly baked bread</i>	27.40€

SIDE DISHES

(Each selection of Steak & More section includes in the price a choice of 2 side dishes)

Basmati rice • Hand cut fries potatoes • Mashed potatoes • Mashed sweet potatoes
Baked potatoes • Boiled greens (seasonal) • Boiled broccoli • Fresh green salad • Grilled vegetables

SAUCES

2.00€

Mushroom • Pepper • Gravy • A la creme



DESSERTS



CHOCOLATE SOUFFLE

With passion fruit cream & forest fruit sauce accompanied by vanilla ice cream.

7.20€

CHEESE CAKE

Digestive cookies base with cream cheese and berry compote.

6.60€



Nutrition Labels

- In our food there may be possible presence or traces of cereals containing gluten, shellfish or mollusks, egg, fish, peanut, soy, milk, almond, celery, mustard, sesame, sulfites and lupine.
- In case you have allergies to any ingredient, inform when ordering and consult us.
- We use extra virgin olive oil /// The potatoes we use are fresh (they contain sulfites) /// The vinegar is simple and balsamic (it contains sulfites) /// We use vegetable oils in the fryers.
- Marked with an asterisk (*) are frozen products.

Health Officer : Anthi Kounali

