



ME NU



# **COLD APPETIZERS**

## Tzatziki 5,5€

With smoked yogurt and Chalkidiki's olives

#### White Tarama 6,5€

With fish roe, lime and botargo powder

### **Carpaccio Beef** 16€

Shimeji mushrooms, radish, parsnip, Arseniko Naxos cheese, truffle mayonnaise

#### Tartare Sea Bream 17€

Tomato gazpacho, cucumber, lime, fennel, green apple, chives, lobster oil

#### Ceviche Sea Bass 17€

Marinated with citrus, passion fruit, chili, onion, coriander oil

#### Cheese & Cold Cuts Platter 16€

Greek dry-aged cheeses and cold cuts, fresh seasonal fruits, breadsticks, fruits chutney

**Bread with Dip Sauce** 1,5€ / person

# SALADS

### Greek 10€

Colorful cherry tomatoes, cucumber, onion, carob rusk, samphire, feta cheese

## Summer 11,5€

Marinated zucchini, strawberry, cashew nut, spearmint, handmade ricotta with cranberries, apricot vinegraitte

### Rivelia 12€

Baby green leaves, pear, fig, hazelnut, talagani cheese, rakomelo vinegraitte

#### Caesar's 11€

Iceberg, lettuce, croutons, graviera cheese, chicken fillet, crumble bacon, anchovy's dressing

#### Asian 14€

Bok choy, radicchio, carrot, crunchy buckwheat, kimchi, tropical dressing, shrimps tempura\*

## **Mediterranean** 10€

Beetroot, watermelon, valerian salad, walnut pesto, vinegraitte framboise, Nivato cheese

# **HOT APPETIZERS**

#### Smoked Mackerel 8€

Grilled, with potato salad and samphire

#### Smoked Eel 15€

With white tarama, wasabi and pickled giant beans

# Handmade French Fries 4,5€



# Crispy Potatoes with Skin 6€

Double-baked baby potatoes, with herbs and feta cheese mousse

### Fried Zucchini 6€

With spearmint yogurt

### Roasted Eggplant 8,5€

Imam puree and goat cheese cream

# **Cheese Croquettes 8€**

With feta cheese, handmade tomato marmalade, mushroom puree, hazelnut

#### Goat Cheese 9€

With crispy oat and handmade watermelon jam

## Sauté Scallops 7€ / pcs

Parsnip puree, green apple and chives

#### Octopus\* 16€

Grilled, glazed with unagi sauce, fava and crunchy caper leaves

## Fried Squid\* 12€

With black garlic cream

## Shrimps 15€

Fried, with panko crust and saganaki sauce

### Sardines 9€

Grilled, on a bruschetta with tomato sauce, pickled onion kai fresh herbs

# PASTA & RISOTTO

#### Handmade Manti 14€

Stuffed with beef Bolognese and yogurt béchamel sauce

# Papardelle 18€

With beef cheeks, sauce from cheeks with wine and xigalo cheese

### Risotto "Stuffed Peppers" 11€

With tomato, peppers, feta cheese and spearmint oil

## Trahanoto 14€

With trifolati mushrooms, porcini каї truffle

#### Orzotto 17€

With shrimps, in tomato sauce, herbs and salami Lefkados

# Black Tagliolini 20€

With cuttlefish ink, fresh salmon, scallops, crawfish sauce, lobster oil and salmon caviar

# **CLASSIC SAUCES**

Napoletana 8€ V
Bolognese 9€

# FROM THE SEA

# Fish Soup 12€

Velouté, with fresh fish of the day

# **Grilled Squid** 16€

With quinoa tabbouleh and lemon-oil sauce

#### Sea Bass Fillet 18€

Sauté, with fregula and herbs, and shellfish sauce

## Salmon Fillet 20€

With parsnip puree, asparagus and champagne sauce



# FRESH FISH & SEAFOOD

(The availability changes daily)

**Dorade or Sea Bass Fish Farming** 45€ / kg

Dorade or Sea Bass Wild 60€/kg

Sea Bream 65€/kg

Codfish 60€ / kg

Mylokopi 70€/kg

Dentex 80€/kg

Koutsomoura 60€/kg

Red mullet 70€/kg

Squid 45€/kg

Shrimps 65€/kg

Crawfishes 85€ / kg

Lobster 110€ / kg

Lobster with pasta 120€ / kg

Our fish are coming with garnish of the day and lemon-oil sauce.

# MAIN COURSES

#### Mousakas Deconstructed 15€

With braise beef, baby potatoes and eggplant béchamel

## Pork Belly 14€

Slow cooked, glazed with Chinese BBQ kaı sweet corn puree

## Chicken Fillet 13€

Sauté, with mushrooms, potato gnocchi and pecorino sauce

# ON THE GRILL

Souvlaki 10,5€ Small patties 10€ Chicken fillet 10,5€ Coming with french fries

Pork steak Tomahawk ≈ 700gr. 20€

Beef tagliata from Flat Iron Angus Uruguay ≃300gr. 32€

Strip loin steak France ≈ 350gr. 24€

T-Bone Angus Grain fed USA 110€ / kg

# SIDES

French Fries with Parmesan and Truffle Oil Fried Sweet Potatoes Sauté Vegetables

## SAUCES

Béarnaise Pepper Chimichurri

# **DESSERTS**

#### **Banoffee** 8€

Chocolate biscuit with crème praline, banana and salty caramel sauce

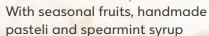
# Pavlova 8,5€

White chocolate namelaka, red fruit sauce, red fruits, crumble framboise, hemisphere meringue

## **Chocolate Passion** 9€

Hot chocolate cake, milk chocolate namelaka, chocolate crumble, chocolate ice cream, anglaise passion fruit

# Fruit Salad 8€





Products marked with \* (asterisk) may be frozen. For salads we use extra virgin olive oil and for fried dishes high quality sunflower oil.

Products marked with are **vegan** and many dishes can be after communication.

Inform us for allergies



THE CONSUMER IS NOT OBLIGATED TOPAYS IF HE DOESN'T GET THE LEGALEVIDENCE (RECEPTION/INVOICE).

CONSUMPTION IS PROHIBITEDOF SPIRITS
BY PERSONSUNDER 17 YEARS OLD
UNACCOMPANIEDBY PARENTS OR GUARDIANS.

THE PRICES ARE IN EUROS AND INCLUDE ALLTHE LEGAL CHARGES.

THE STORE RESERVES THE RIGHT TO CHANGEPRICES WITHOUT NOTICE.

MARKET MANAGER: GEORGE GLAFTSIS.