



white rock

ALL DAY MENU



STREET FOOD & SNACKS

Chicken wrap

Crispy chicken fillet, parmesan cheese, iceberg, corn, tomato, mayo, French fries

19€

Club sandwich

Lettuce, smoked bacon, iceberg, gouda cheese, prosciutto cotto, mayo, tomato, French fries

19€

Bao buns

Crunchy chicken, Asian mayo, seasonal veggies, spring onion, sesame

20€

Beef burger

Black Angus beef, iceberg, bacon, cheddar cheese, tomato, cucumber pickles, BBQ sauce, French fries

23€

TRADITIONAL GREEK STARTERS

Freshly baked bread & pita bread



Served with extra virgin olive oil, Greek “katiki” cheese, olives (per person)

5€

“Tzatziki”



Greek yogurt, cucumber, garlic, dill

9€

“Tyrokayteri”



Spicy Greek feta cheese

9€

“Tarama”

Fish roe mousse

9€

Santorinian “fava”



Smashed “fava” beans, capers & onion

9€

Variety of Greek spreads with pita bread

Tzatziki, tyrokayteri, tarama, Santorinian fava

21€

Homemade “Dolmadakia”



Stuffed vine leaves with rice, served with aromatic yogurt

14€

Greek Feta cheese “saganaki”



With Greek honey and sesame

14€



Vegetarian

Greek “keftedakia”

With Greek yogurt, tomato and pita bread

18€

Greek “Talagani” grilled cheese



With tomato-ginger jam and pistachios of Aegina island

14€

Santorinian tomato fritters



With Greek yogurt and sumac

15€

Grilled summer mushrooms

Haloumi cheese, smoked Cretan “apaki” pork, hazelnuts

(Vegetarian option available)

18€

Crispy fried calamari

With Greek “tarama” (fish roe mousse), lime

19€

Smoked grilled mackerel

Kritamo, tomato, spring onion

15€

Shrimps “Saganaki”

Tomato sauce, ouzo, Greek feta cheese, herbs

19€

French fries



With Greek feta cheese and oregano

9€

SALADS

Greek salad



Tomatoes, cucumber, onion, Greek feta cheese, peppers, olives & capers

17€

Mesclun salad

Mesclun leaves, prosciutto, melon, cherry tomatoes,
gruyere cheese from Naxos Island, carob-balsamic dressing

(Vegetarian option available)

18€

Quinoa with chicken

Seasonal veggies, quinoa, chicken, rocket salad,
spinach, cherry tomatoes, Greek “manouri” cheese

(Vegetarian option available)

18€

“Ntakos” (Cretan barley rusks)



With fresh tomato, Greek feta cheese, oregano and Cretan olive oil

17€



Vegetarian

MAINS

Youvetsi with mushrooms

Orzo pasta, black truffle paste, smoked Cretan “apaki” pork, gruyere cheese from Naxos Island, thyme, hazelnuts, wild mushrooms
(Vegetarian option available)
24€

Linguine with prawns

Cherry tomatoes, basil, garlic extra virgin oil, lemongrass, ouzo, bisque
25€

“Pastichio”

Pasta, beef ragu, bechamel sauce, Cretan gruyere cheese
25€

Chicken fillet

With organic black rice, steamed vegetables, lemon sauce
24€

Beef & lamb “kebab”

Pita bread, tomato sauce, Greek yogurt
24€

Chicken “gyros”

Homemade chicken “gyros”, tomato, pita bread, tzatziki, pickled onion, black garlic
21€

Salmon fillet

With tricolore quinoa, cucumber, avocado, chives, cherry tomatoes, citrus vinaigrette
27€

Black Angus rib eye

With French fries and chimichurri
44€

DESSERTS

Greek traditioanal orange pie

With chocolate ice cream
13€

Flexible chocolate

With butterscotch sauce, cocoa crumble, caramel ice cream
13€

Chocolate Souffle

With vanilla ice cream
13€

Fresh seasonal fruit salad

23€



Yiannis Fyntanis Executive Chef

* All above prices are in euro
* No alcohol consumption under the age of 18 is permitted on premises
* Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice)

