

# 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, seasame 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"

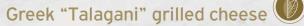


With Greek honey and sesame 14€



#### Greek "keftedakia"

With Greek yogurt, tomato and pita bread 18€





With tomato-ginger jam and pistachios of Aegina island

## 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€



## 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)

