Bread Basket	€ 3
Hummus with truffle oil	€ 7
Tarama with herbed oil sourdough	€ 8
Santorini fava with red peppers and saffron	€ 8
Carpaccio fish of the day, citrus dressing, Greek salad tartar, sea urchin	€ 19
Black angus tartar, parmesan, zucchini, egg and lemon sauce	€ 16
Sourdough bruschetta, aubergine, hazelnut, gorgonzola, miso, tomato sauce, rocket salad	€ 9
Tomatokefte sandwich, Naxos gruyere, shrimp salad with mayo herbs and lettuce	€ 14
Grilled calamari, spicy green pepper, tomato carpaccio, salami, sourdough crumble	€ 19
Grilled octopus, ink citrus sauce, avocado, cherry tomatoes, cucumber, olives, pickled onions and herbs	€ 19

SALADS

Greek salad	€ 12
Nicoise salad with tuna tataki, quinoa and corn	€ 16
Cherry tomatoes, burrata and cannabis pesto	€ 16
Green leaves salad, chicken fillet or smoked salmon, citrus dressing, Cretan gruyere, sunflower seeds, walnuts, sourdough croutons, seasonal fruit and avocado	€ 14

MAIN COURSES

SEAFOOD

Cod sliders, tarama sauce, tomato, aubergine and nori	€ 18
Orzo pasta (kritharaki) with shrimps, tomato sauce, pesto and lemon cream	€ 26
Lobster spaghetti for two with Santorini cherry tomatoes and basil	€ 100
Fish of the day fillet fricassee, wild greens and herbs	€ 21
Fish of the day fillet, kakavia nage, seasonal vegetables and samphire	€ 24

⟶ *Ask for gluten free pasta*

All prices include vat

Gluten Free *Dairy Free* *Vegeterian*

MEAT

Pork neck steak like gyros on a flatbread with yogurt, green sauce, tomatoes, red onions, grilled peppers and tomato sauce	€ 16
Beef burger, tomato, lettuce, mayo with whole grain mustard, cheddar cheese, caramelized onions served with fries	€ 14
Free range chicken fillet, potato puree, olive and lemon sauce	€ 16
Couscous pasta with free range chicken leg, tomato sauce, spices and pesto	€ 18
Lamb kefte, zucchini, avgolemono and steamed rice	€ 21
Beef cuts	€ 14/100gr

⟶ *Ask for the dish of the day*

SIDE DISHES

Fried potatoes, mayo, chives	€ 4
Sauteed beens	€ 4
Grilled seasonal vegetables, yogurt or creamy cheese anevato, green sauce	€ 5

BAR BITES

Beef burger, tomato, lettuce, mayo with whole grain mustard, cheddar cheese, caramelized onions served with fries	€ 14
Cod sliders, tarama sauce, tomato, aubergine and nori	€ 18
3 kinds of cold cuts served with homemade chutney and crostini	€ 15/100gr
3 kinds of Greek cheeses served with homemade chutney and crostini	€ 15/100gr

⟶ *Ask for bar food of the day*

DESSERTS

Walnut pie, cherry sauce and vanilla cream	€ 10
Passion cremeux, chocolate Manjari cream, coconut ice cream, caramelized dark chocolate, honeycomb	€ 14
Lemon curd, verbena meringue, ginger ice cream, crispy fyllo, mascarpone cream with lime and almond crumble	€ 12
Ekmek, vanilla cream, kataifi fyllo pastry, cinnamon and roasted almonds	€ 12

All prices include vat

Gluten Free *Dairy Free* *Vegeterian*

Consumer is not obliged to pay if the notice of payment has not been received(receipt-invoice).

Olive oil or vegetable butter is used in salads, main dishes and desserts. Sunflower oil is used in fried food.

The restaurant is obliged to have Complaints Forms.

Person in charge in case of market inspection: ***Mr. Spiros Drosos***

In the above prices, V.A.T. and municipal taxes, are included.

ALL DAY MENU