

CLASSIC MENU
(minimum of 2 persons)

€33.50
per person

Cretan Salad ^(4,8)

tomatoes, cucumbers, red onions,
green peppers, olives, feta, evoo,
oregano, barley rusk

Dip Selection

Ktipiti with florinis red peppers ^(4,12)
Skordalia ⁽⁸⁾
Smoked Eggplant ^(4,9)
Taramosalata ^(3,8)



Octopus Cakes ^(3,4,8,9,10,11)
fava, white taramas

Grilled Cuttlefish ⁽¹¹⁾
extra virgin olive oil,
vinegar, oregano

Fried Baby Calamari ^(8,11)
cherry peppers, scallions,
rocket pistou

Grilled Prawns ^(2,4)
2pcs. per person
glazed fennel

Roasted Salmon Medallions ^(3,4)
cauliflower mousseline

Farmed Raised
Whole Gilthead Bream ⁽³⁾
fresh herbs, olive oil

*Served with
seasonal vegetables &
hand cut french fries with oregano*



Ice Cream ⁽⁴⁾
Kaimaki-Mastiha
with Visino

ENTREE ON THE GRILL

Duck Confit 400gr. ⁽⁴⁾ 26,00
carrot mousseline

Grilled Veal Chop 550gr. ^(1,5,9) 36,00

Fresh Australian Sirloin Steak 380gr. ^(1,5,9) 35,00
mustard-béarnaise sauce

Cornfed Chicken Breast ^(1,4) 22,00
asparagus puree

Served with
seasonal vegetables and a choice of potato;
french fries, steamed baby potato or
garlic mashed potatoes (dinner only)

Grilled Pork Chop 700gr. ⁽¹⁾ 19,00
with french fries

Fat Fish Beef Burger 200gr. ^(1,8) 15,00
with french fries

DESSERT

Chocolate Mousse Cake ^(8,9) 6,50
vanilla sponge, chocolate mousse,
whipped cream, chocolate glaze

"Panna Cotta" Vanilla Yogurt ⁽⁴⁾ 6,00
wild berry sauce

Maxalepi "Lebanese" ^(4,8,9,12) 6,50
pistachio crust, rosewater syrup

Pralina Ice Cream Cake ^(4,8,9,12) 7,00
almond nougat, chocolate glaze

Ekmek Kateifi ^(4,8,9) 6,00

Traditional Sweets 6,00
Rosepetals, Sour Cherry, Pistachio

Ice Cream per scoop ⁽⁴⁾ 2,00
Mastic, Vanilla, Chocolate, Strawberry

Sorbet per scoop 2,00
lemon

Allergens Index

- Celery:** celery stalks, leaves, seeds and the root called Celeriac.
- Crustaceans:** crabs, lobster, prawns, scampi.
- Fish:** fish sauces, relishes, salad dressings, stock cubes and Worcester shire sauce.
- Milk:** butter, cheese, cream, milk powders and yogurt.
- Mustard:** liquid mustard, mustard powder and mustard seeds.
- Peanuts:** biscuits, cakes, curries, desserts, sauces, groundnut oil and peanut flour.
- Soya:** bean curd, edame beans, miso paste, textured soya protein, soya flour or tofu.
- Gluten:** wheat, rye, barley and oats, baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, sauces, soups and fried foods which are dusted with flour.
- Eggs:** cakes, meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.
- Lupin:** lupin flour and seeds, bread, pastries and pasta.
- Molluscs:** mussels, land snails, squid and whelks, oyster sauce.
- Nuts:** cashew nuts, almonds and hazelnuts, breads, biscuits, crackers, desserts, nut powders, stir-fried dishes, ice cream, marzipan (almond paste), nut oils and sauces.
- Sesame:** bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini, toasted and used in salads.
- Sulphur Dioxide:** dried fruit such as raisins, dried apricots and prunes, meat products, soft drinks, vegetables as well as wine and beer.

If you have any allergies please inform our staff.

All prices are in € and include all taxes.

DIP SELECTION

Ktipiti - feta cheese, roasted peppers (4,12)	5,00
Smoked Melitzanosalata - eggplant (4,9)	5,00
Cream of Taramosalata - fish roe (3,8)	4,50
Tahini - sesame paste (13)	4,00
Skordalia - garlic (8)	4,50
Tzatziki - yogurt (4)	4,50
White Taramosalata - fish roe (3,8)	5,50

BARELY TOUCHED/RAW

Oysters Gillerdeau per piece (3,11)	5,00
Oysters Fine de Claire per piece (3,11)	4,50
Crispy Salmon Tartare (3,7,8,9,4) tabouleh, yuzu cream, wasabi aioli	14,00
Tuna Tartare (1,3) herb sauce, citrus dressing	14,00
Seafood Ceviche (2,3,11) salmon, shrimp, octopus, calamari, scallop, gazpacho sauce, cilantro, avocado cream	16,00
Sesame Crusted Tuna Tataki (3,7,9,12,13) seaweed, "wasabi aioli"	14,00
Marinated Anchovies (1,3) fennel, celery, onion, carrot	10,00

HOT APPETIZERS

Fresh Mussels	
Spicy Tomato Sauce (4,11,14)	13,00
White Cream Sauce (4,11,14)	14,00
Bisque Broth (1,2,4,11,14)	13,00
Fresh Sea Scallops 3pcs. (1,4,8,11,14) white wine, fresh thyme, cherry tomatoes, spinach, smoked bacon, garlic, onion, butter	15,00
Octopus Cakes 3pcs. (1,3,4,8,9,11) fava, white taramas	12,00
Eggplant Cakes 3pcs. (4,8,9,12) kasseri cheese, pinenuts, tomato sauce	10,50
Crab Cakes 2pcs. (1,2,4,5,9) avocado-mango relish, vanilla-lime dressing	15,00
Fresh Clams vongole clams (seasonal) cherry tomatoes, lemongrass, cilantro (1,4,11,14)	16,00
Grilled Octopus 160gr. (11) extra virgin olive oil, vinegar, oregano	14,00
Grilled Cuttlefish 240gr. (11) extra virgin olive oil, vinegar, oregano	12,50
Fried Baby Calamari 240gr. (8,11) cherry peppers, scallions, rocket "pistou"	12,00
Prawn Saganaki 6pcs. (2,4,14) fennel, ouzo, feta, tomato, garlic, onion, oregano	14,00
Cod Fishcakes 3pcs. (3,4,8,9) skordalia	12,00
Grilled Sardines 3pcs. (3) tomato & cucumber relish	12,00

SIDES

Seasonal Vegetables (steamed OR roasted)	5,00
Fresh Fried Potatoes with oregano	5,00
Steamed Baby Potatoes	5,00
Garlic Mashed Potatoes (dinner only) (4)	5,00

SALADS

Cretan (4,8) tomatoes, cucumbers, red onions, green peppers, olives, feta, evoo, oregano, barley rusk	12,50
Rocket & Cheese Phylo Parcels 3pcs. sun dried tomatoes, cherry tomatoes, pine kernels, pears, maple syrup dressing (4,5,8,12)	14,00
Mixed Field Greens (5) balsamic vinaigrette	10,00
Roasted Fresh Beets (4) green apple, goat cheese, cilantro, berry dressing	12,00

PASTA

Shrimp Spaghetti 10pcs. (1,2,4,8,9,14) cherry tomatoes, garlic, basil, shellfish broth, onion	19,00
Pasta Calamarata Strozzapretti calamari, citrus pesto, white wine, (4,7,8,9,11,12,14) cherry tomatoes, heavy cream, basil, garlic	22,00
Spaghetti a la Vongole (seasonal) evoo, butter, garlic, cherry tomatoes, white wine, chili flakes, lemon juice, parsley (1,4,8,9,11,14)	26,00

Squid Ink Risotto (1,4,11,14) grilled squid, parsley oil	26,00
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Seafood Orzotto (1,2,4,8,9,11,14) clams, mussels, shrimps, octopus, calamari, scallops	29,00
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Live lobster €16 per 100gr.
on the grill, steamed or as a pasta
Fresh Fish from our display per kilo

MAIN FISH ENTREE

Herb Crusted Yellow Fin Tuna 260gr. avocado relish, pumpkin seed oil (1,3,8,12)	26,00
Fresh Salmon Filet 280gr. (3,4) steamed or grilled or roasted cauliflower mousseline, grilled artichoke	25,00
Prawns - Large (6 pieces) (2)	27,00
Prawns - small (15 pieces) (2) grilled or panfried with lemon - garlic butter (4)	25,50
Whole Gilthead Bream 450gr. (3) farmed raised, fresh herbs, olive oil	19,00
Fried Baby Calamari 400gr. (11) cherry peppers, scallions, rocket pistou	23,00

GRILLED

Calamari 420gr. (8,11)	26,00
Octopus 320gr. (11)	28,00
Cuttlefish 480gr. (11)	25,00

Served with
seasonal vegetables and a choice of potato;
french fries, steamed baby potato or
garlic mashed potatoes (dinner only)