



MENU

Dip Selection	Ktipiti (feta cheese, roasted peppers) (4,12)	3,50	Sides	Steamed Vegetables	3,50
	Smoked Melitzanosalata (eggplant) (4,9)	3,50		Fresh Fried Potatoes with oregano	2,50
	Cream of Taramosalata (fish roe) (3,8,12)	3,00		Steamed Baby Potatoes	3,00
	Tahini (sesame paste) (1,3)	2,50		Garlic Mashed Potatoes (dinner only) (4)	2,50
	Skordalia (garlic) (8)	2,50		Boiled Radikia	3,50
	Tzatziki (yogurt) (4)	2,50	Salads	Cretan tomatoes, cucumbers, red onions, green peppers, olives, feta, evoo, oregano, barley rusk (4,8)	11,00
Barely Touched/Raw	White Taramosalata (fish roe) (3,8,12)	3,50		Rocket & Cheese Phylo Parcels 3pcs. sun dried tomatoes, cherry tomatoes, pine kernels, pears, maple syrup dressing (4,5, 8,12)	12,00
	Oysters (11)			Mixed Field Greens balsamic vinaigrette (5)	8,00
	Gillardeau per piece	3,50		Roasted Fresh Beets green apple, goat cheese, cilantro, berry dressing (4)	9,50
	Fine de Claire per piece	3,00	Pasta	Shrimp Spaghetti 10pcs. (1,2,4,8,9,14) cherry tomatoes, garlic, basil, shellfish broth	16,00
	Tuna Tartare 100gr. (3,13)	12,00		Seafood Orzotto (1,2,4,8,9,11,14) clams, mussels, shrimps, octopus, calamari, scallops	27,00
	Salmon Tartare 100gr. (3)	12,00			
	Sesame Crusted Tuna Tataki seaweed, "wasabi aioli" (3,9,13)	12,00			
	Marinated Anchovies fennel, celery, onion, carrot (3)	7,50			

Fresh Fish from our display per kilo

Live lobster per kilo €90, Alaskan Crab Legs per kilo €110 on the grill, steamed or as a pasta

Hot Appetizers	Fresh Mussels		Main Fish Entree	Herb Crusted Yellow Fin Tuna 280gr. avocado relish, pumpkin seed oil (3,8)		25,00
	Spicy Tomato Sauce (4,11,14)	11,00		Fresh Salmon Filet 300gr. Steamed or Grilled or Roasted cauliflower mousseline, fresh asparagus (3,4)		19,00
	White Cream Sauce (4,11,14)	11,00		Whole Gilthead Bream 450gr. Farmed Raised fresh herbs, olive oil (3)		16,50
	Bisque Broth (1,2,4,11,14)	11,00		Fried Baby Calamari 400gr. cherry peppers, scallions, rocket pistou (8,11)		18,00
	Fresh Sea Scallops 3pcs. white wine, fresh thyme, cherry tomatoes, spinach, smoked bacon (1,4,8,11,14)	12,00		Grilled	Small Prawns 15pcs. (2)	19,00
	Crab Cakes 2pcs. (1,2,4,5,11,14) avocado-mango relish, vanilla-lime dressing	11,00			"Pink" Prawns 6pcs.	21,00
	Fresh Clams cherry tomatoes, lemongrass, cilantro (1,4,11,14)	12,00			Calamari 420gr. (8,11)	22,00
	Grilled Octopus 160gr. extra virgin olive oil, vinegar, oregano (11)	13,00			Octopus 320gr. (11)	25,00
	Grilled Cuttlefish 240gr. extra virgin olive oil, vinegar, oregano (11)	9,00			Cuttlefish 450gr. (11)	20,00
	Fried Baby Calamari 240gr. cherry peppers, scallions, rocket "pistou" (8,11)	9,00				
	Prawn Saganaki 6pcs. (2,4,14) fennel, ouzo, feta, tomato, garlic, onion, oregano	10,00		Served with steamed vegetables and a choice of potato; french fries, steamed baby potato or garlic mashed potatoes (dinner only)		
	Cod Fishcakes 3pcs. skordalia (3,4,8,9)	9,00				
	Grilled Sardines 3pcs. tomato & cucumber relish (3)	9,00				



☾
€25.00
per person

Cretan Salad

tomatoes, cucumbers, red onions,
green peppers, olives, feta, evoo,
oregano, barley rusk (4,8)

Dip Selection

ktipiti with florinis red peppers (4,12),
skordalia (1,9),
smoked eggplant (8),
taramosalata (3,8,12)



Grilled Cuttlefish

extra virgin olive oil,
vinegar, oregano (11)

Fried Baby Calamari

cherry peppers, scallions,
rocket pistou (8,11)

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

Roasted Salmon Medallions
cauliflower mousseline (3,4)

Farmed Raised
Whole Gilthead Bream
fresh herbs, olive oil

Served with
steamed vegetables &
hand cut french fries with oregano



Ice Cream
Kaimaki-Mastiha
with Visino (4)

Entree on the Grill

Duck Confit 400gr. 23,00
carrot-butternut squash mousseline (4)

Fresh Australian Grilled Beef Tenderloin 32,00
240gr. caramelized onions, bordelaise sauce (5)

Fresh Australian Rib-Eye Steak 380gr. 30,00
mustard-béarnaise sauce (5)

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

Grilled Pork Chop 500gr. 15,00
french fries (8)

Fat Fish Beef Burger 200gr. 12,00
french fries (8)

Chicken Souvlaki 3 skewers 12,00
french fries (8)

Dessert

“Panna Cotta” Vanilla yogurt 5,00
wild berry sauce (4)

Maxalepi “Lebanese” 6,00
pistachio crust, rosewater syrup (4,8,9,12)

Pralina Ice Cream Cake 6,50
almond nougat, chocolate glaze (4,8,12)

Ekmek Kateifi 5,00
with cream (4,9)

Traditional Sweets 1,25
Rosepetals, Sour Cherry, Pistachio

Ice Cream per scoop 1,50
Mastic, Vanilla, Chocolate , Strawberry (4)

Sorbet per scoop 1,50
lemon

Allergens Index

- 1. **Celery:** celery stalks, leaves, seeds and the root called Celeriac.
- 2. **Crustacens:** crabs, lobster, prawns, scampi.
- 3. **Fish:** fish sauces, relishes, salad dressings, stock cubes and Worcester shire sauce.
- 4. **Milk:** butter, cheese, cream, milk powders and yogurt.
- 5. **Mustard:** liquid mustard, mustard powder and mustard seeds.
- 6. **Peanuts:** biscuits, cakes, curries, desserts, sauces, groundnut oil and peanut flour.
- 7. **Soya:** bean curd, edame beans, miso paste, textured soya protein, soya flour or tofu.
- 8. **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.

- 9. **Eggs:** cakes, meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.
- 10. **Lupin:** lupin flour and seeds, bread, pastries and pasta.
- 11. **Molluscs:** mussels, land snails, squid and whelks, oyster sauce.
- 12. **Nuts:** cashew nuts, almonds and hazelnuts, breads, biscuits, crackers, desserts, nut powders, stir-fried dishes, ice cream, marzipan (almond paste), nut oils and sauces.
- 13. **Sesame:** bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini, toasted and used in salads.
- 14. **Sulphur Dioxide:** dried fruit such as raisns, dried apricots and prunes, meat products, soft drinks, vegetables as well as wine and beer.

Our food may contain: celery, crustaceans, fish, milk, mustard, peanuts, soya, wheat-gluten, eggs, lupin, molluscs, tree nuts, sesame, sulphur dioxide.

If you have any allergies please inform our staff. All prices are in € and include all taxes.