



# MENU

Dip Selection	Ktipiti (feta cheese, roasted peppers) (4,1)	2) 4,50		Steamed Vegetables	4,50
	Smoked Melitzanosalata (eggplant)(4,5	9 4,50	es	Fresh Fried Potatoes with oregano	4,50
	Cream of Taramosalata (fish roe) (3,8)	4,00	Sides	Steamed Baby Potatoes	4,50
	Tahini (sesame paste) (8,13)	4,00		Garlic Mashed Potatoes (dinner only) (4)	4,50
	Skordalia (garlic) (8)	4,00		Cretan	12,00
	Tzatziki (yogurt) (4)	4,00		tomatoes, cucumbers, red onions, green pepper olives, feta, evoo, oregano, barley rusk (4,8)	
	White Taramosalata (fish roe) (3,8)	5,00	alads	Rocket & Cheese Phylo Parcels 3pcs. sun dried tomatoes, cherry tomatoes, pine kernels, pears, maple syrup dressing (4,5,	13,00
~	Oysters (11)		SS	Mixed Field Greens	9,00
	Gillardeau per piece	4,75		balsamic vinaigrette (5)	>,00
/Ra	Fine de Claire per piece	4,00		Roasted Fresh Beets	12,00
hed	Tuna Tartare 100gr. (3,13)	13,00		green apple, goat cheese, cilantro, berry dressing	(4)
Barely Touched/Raw	Salmon Tartare 100gr. (3)	13,00		Shrimp Spaghetti 10pcs. (1,2,4,8,9,14) cherry tomatoes, garlic, basil, shellfish broth	18,00
	Sesame Crusted Tuna Tataki seaweed, "wasabi aioli" (3,9,13)	13,00	Pasta	Squid Ink Risotto (1,4,11) grilled squid, parsley oil	25,00
	Marinated Anchovies fennel, celery, onion, carrot (3)	9,00		Seafood Orzotto (1,2,4,8,9,11,14) clams, mussels, shrimps, octopus, calamari, scal	28,00 lops

# Fresh Fish from our display per kilo Live lobster per kilo €120, Alaskan Crab Legs €16 per 100gr. on the grill, steamed or as a pasta

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

Main Fish Entree	Herb Crusted Yellow Fin Tuna 280gr. avocado relish, pumpkin seed oil (3,8)	25,00
	Fresh Salmon Filet 300gr. Steamed or Grilled or Roasted cauliflower mousseline, fresh asparagus (3,4)	24,00
	Whole Gilthead Bream 450gr. Farmed Raised fresh herbs, olive oil (3)	18,00
	Fried Baby Calamari 400gr. cherry peppers, scallions, rocket pistou (8,11)	21,00
	Grilled	
	Small Prawns 15pcs. (2)	24,00
	"Pink" Prawns 6pcs.	27,00
	Calamari 420gr. (8,11)	24,00
	Octopus 320gr. (11)	27,00
	Cuttlefish 450gr. (11)	23,00
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Served with steamed vegetables and a choice of potato; french fries, steamed baby potato or garlic mashed potatoes (dinner only)







#### 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 (8), smoked eggplant (8), taramosalata (3,8)



#### **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)

Duck Confit 400gr.	25,00
carrot-butternut squash mousseline (4)	

Fresh Australian Grilled Beef Tenderloin 35,00 240gr. caramelized onions, bordelaise sauce (5)

Fresh Australian Rib-Eye Steak 380gr. 33,00 mustard-béarnaise sauce (5)

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**Entree on the Grill** 

#### Served with

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

Grilled Pork Chop 600gr. french fries (8)	18,00
Fat Fish Beef Burger 200gr. french fries (8)	14,00
Chicken Souvlaki 3 skewers french fries (8)	13,00
"Panna Cotta" Vanilla yogurt	5,50

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	Maxalepi "Lebanese" pistachio crust, rosewater syrup (4,8,9,12)	6,00
	Pralina Ice Cream Cake almond nougat, chocolate glaze (4,8,12)	6,50
resser	Ekmek Kateifi with cream (4,9)	5,50
	Traditional Sweets Rosepetals, Sour Cherry, Pistachio	4,50
	Ice Cream per scoop Mastic, Vanilla, Chocolate , Strawberry (4)	2,00
	Sorbet per scoop	2,00

#### Allergens Index

- 1. Celery: celery stalks, leaves, seeds and the root called Celeriac.
- 2. Crustacens: crabs, lobster, prawns, scampi.
- 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.
- 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.
- 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.
- 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, crakers, 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 salade.
- 14. Sulphur Dioxide: dried fruit such as raisns, dried apricots and prunes, meat products, soft drinks, vegetables as well as wine and beer.

lemon