

MENU

Dip Selection	Ktipiti (feta cheese, roasted peppers) (4,12) 5,00	Sides	Seasonal Vegetables 5,00	
	Smoked Melitzanosalata (eggplant)(4,9) 5,00		Fresh Fried Potatoes with oregano 5,00	
	Cream of Taramosalata (fish roe) (3,8) 4,50		Steamed Baby Potatoes 5,00	
	Tahini (sesame paste) (8,13) 4,00		Garlic Mashed Potatoes (dinner only) (4) 5,00	
	Skordalia (garlic) (8) 4,50		Cretan	12,50
	Tzatziki (yogurt) (4) 4,50			tomatoes, cucumbers, red onions, green peppers, olives, feta, evoo, oregano, barley rusk (4,8)
White Taramosalata (fish roe) (3,8) 5,50	Salads	Rocket & Cheese Phyllo Parcels 3pcs. 14,00		
Barely Touched/Raw		Oysters (11)	sun dried tomatoes, cherry tomatoes, pine kernels, pears, maple syrup dressing (4,5, 8,12)	
		Gillardeau per piece 5,00	Mixed Field Greens 10,00	
	Fine de Claire per piece 4,50	balsamic vinaigrette (5)		
	Tuna Tartare 100gr. (3,13) 14,00	Roasted Fresh Beets 12,00		
	Salmon Tartare 100gr. (3) 14,00	green apple, goat cheese, cilantro, berry dressing (4)		
Sesame Crusted Tuna Tataki 14,00	Pasta	Shrimp Spaghetti 10pcs. (1,2,4,8,9,14) 18,00		
seaweed, "wasabi aioli" (3,9,13) 14,00		cherry tomatoes, garlic, basil, shellfish broth		
Marinated Anchovies 10,00		Squid Ink Risotto (1,4,11) 26,00		
fennel, celery, onion, carrot (3)	grilled squid, parsley oil	Seafood Orzotto (1,2,4,8,9,11,14) 29,00		
		clams, mussels, shrimps, octopus, calamari, scallops		

Fresh Fish from our display per kilo

Live lobster and Alaskan Crab Legs €16 per 100gr.
on the grill, steamed or as a pasta

Hot Appetizers	Fresh Mussels	Main Fish Entree	Herb Crusted Yellow Fin Tuna 280gr. 26,00
	Spicy Tomato Sauce (4,11,14) 13,00		avocado relish, pumpkin seed oil (3,8)
	White Cream Sauce (4,11,14) 14,00		Fresh Salmon Filet 280gr. 25,00
	Bisque Broth (1,2,4,11,14) 13,00		Steamed or Grilled or Roasted
	Fresh Sea Scallops 3pcs. 15,00		cauliflower mousseline, fresh asparagus (3,4)
	white wine, fresh thyme, cherry tomatoes, spinach, smoked bacon (1,4,8,11,14)		Whole Gilthead Bream 450gr. 18,00
	Crab Cakes 2pcs. (1,2,4,5,11,14) 15,00		Farmed Raised
	avocado-mango relish, vanilla-lime dressing		fresh herbs, olive oil (3)
	Fresh Clams 16,00		Fried Baby Calamari 400gr. 23,00
	cherry tomatoes, lemongrass, cilantro (1,4,11,14)		cherry peppers, scallions, rocket pistou (8,11)
Grilled Octopus 160gr. 14,00	Grilled		
extra virgin olive oil, vinegar, oregano (11)	Small Prawns 15pcs. (2) 25,50		
Grilled Cuttlefish 240gr. 12,50	"White" Prawns 6pcs. 27,00		
extra virgin olive oil, vinegar, oregano (11)	Calamari 420gr. (8,11) 26,00		
Fried Baby Calamari 240gr. 12,00	Octopus 320gr. (11) 28,00		
cherry peppers, scallions, rocket "pistou" (8,11)	Cuttlefish 450gr. (11) 25,00		
Prawn Saganaki 6pcs. (2,4,14) 14,00			
fennel, ouzo, feta, tomato, garlic, onion, oregano			
Cod Fishcakes 3pcs. 12,00			
skordalia (3,4,8,9)			
Grilled Sardines 3pcs. 12,00			
tomato & cucumber relish (3)			

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

€32.00
per person

Cretan Salad

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

Dip Selection

kipiti 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
seasonal vegetables &
hand cut french fries with oregano

Ice Cream

Kaimaki-Mastiha
with Visino (4)

Entree on the Grill

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

Fresh Australian Beef Tenderloin 36,00
240gr. caramelized onions, bordelaise sauce (5)

Fresh Australian Sirloin Steak 380gr. 34,00
mustard-béarnaise sauce (5)

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

Grilled Pork Chop 700gr. 18,00
french fries (8)

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

Corn Fed Baby Chicken 19,00
french fries (8)

Dessert

“Panna Cotta” Vanilla yogurt 6,00
wild berry sauce (4)

Maxalepi “Lebanese” 6,50
pistachio crust, rosewater syrup (4,8,9,12)

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

Ekmek Kateifi 6,00
with cream (4,8,9)

Traditional Sweets 6,00
Rosepetals, Sour Cherry, Pistachio

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

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.