

Soft drinks

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| <i>Soft drinks</i> | |
| <i>Juices</i> | |
| <i>Orange juice (fresh)</i> | |
| <i>Water 1lt</i> | |

Beverages

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| <i>Coffee espresso</i> | |
| <i>Coffee capuchino</i> | |
| <i>Coffee fredochino</i> | |
| <i>Nes Frappe</i> | |
| <i>Nes kafe</i> | |
| <i>Tea</i> | |
| <i>Cold chocolate</i> | |
| <i>Hot chocolate</i> | |

Salads

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| Crab meat on green salad with an avocado and lemon sauce | |
| Arugula in a Parmesan basket with prosciutto, sun dried tomatoes, melon and honey | |
| Lamb's lettuce with dried figs, pear, pine nuts, Parmesan flakes and a citrus fruit dressing | |
| Caesar salad with Cretan apaki pork | |
| Greek salad | |
| Seasonal wild greens | |
| Bread | |
| Olive oil | |
| Vinegar | |
| Balsamic vinegar | |

*All our dishes are homemade, prepared with fresh ingredients and home produced olive oil and herbs.
We fry with vegetable oil.*

*CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT-INVOICE)
The prices include all taxes*

Person in charge of/responsible for regulatory compliance: GONATAS NIKOS

Cold appetizers

**Smoked salmon roll,
stuffed with Philadelphia cream cheese
and black truffle oil,
with a mango and salmon roe sauce**

Ceviche tuna and beetroot sauce with yoghurt

**Crab meat with cucumber, fresh onion and dill,
with an avocado mousse**

**Shrimp on a layer of diced pepper,
melon and avocado with an orange sauce**

Anchovies marinated with tomato and onion curry

Tzatziki with black garlic oil

Smoked eggplant dip with sundried tomato oil

Hot appetizers

Steamed shellfish, flavoured with citrus zest

**Stuffed Portobello mushrooms with cod,
capers beetroot sauce with yoghurt**

**Grilled octopus with Greek yellow split-pea fava
and caramelised onions**

**Feta cheese wrapped in country-style
phyllo pastry with honey and sesame seeds**

**Grilled vegetables
with haloumi cheese and balsamic cream**

**Greek yellow split-pea fava with caramelised onions,
sun-dried tomatoes and crispy prosciutto**

Fried Anchovies

Fried calamari

French fries

Pork souvlaki

Chicken souvlaki

Drinks

Beers

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| <i>Kefalonian beer</i> | 330ml | |
| <i>Amstel</i> | 500ml | |
| <i>Heineken</i> | 500ml | |
| <i>Mythos</i> | 500ml | |
| <i>Alfa draft</i> | 250ml | |
| <i>Alfa draft</i> | 500ml | |
| <i>Fisher</i> | 500ml | |
| <i>Vergina</i> | 500ml | |
| <i>Fix</i> | 500ml | |

Ouzo - Tsipouro

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| <i>Glass of Ouzo</i> | |
| <i>Glass of Ouzo with traditional meze</i> | |
| <i>Ouzo karafaki</i> | |
| <i>Glass of tsipouro</i> | |
| <i>Tsipouro karafaki</i> | |
| <i>Tsipouro karafaki with traditional meze</i> | |

Cocktail

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|--------------------------|-------|
| <i>Long Island</i> | |
| <i>Pina Colada</i> | |
| <i>Daiquiri</i> | |
| <i>Daiquiri</i> | |
| <i>Frozen Strawberry</i> | |
| <i>Mojito</i> | |
| <i>Cosmopolitan</i> | |
| <i>Caipiroska</i> | |
| <i>Caipirinha</i> | |
| <i>Margarita</i> | |
| <i>Cuba Libre</i> | |
| <i>Tequila Sunrise</i> | |

Smoothies

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| <i>With fruit of the season</i> | |
| <i>Milk shake (Vanilla, banana, chocolate, strawberry)</i> | |

Desserts

Chocolate soufflé

Lemon cream with a biscuit base

**Sweet masticha “submarine” taffy,
flavoured with Kozani saffron, in sparkling water**

Fruit sorbet with yoghurt and honey

Risotto

Seafood risotto with Kozani saffron

Mushroom Risotto with black truffle oil

Pasta

Linguine with seafood flavoured with fennel

Linguine with prawns and salmon roe sauce

Penne with salmon in a vodka sauce with dill

**Penne with pork tenderloin and wild mushrooms
with walnut paste sauce**

**Penne with chicken and bacon, with pink sauce
with coriander**

Vegetarian linguine with a tomato sauce

*(All of the pasta dishes can also be served
with gluten-free penne)*

Main Courses with Fish and Seafood

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| Salmon fillet with orange sauce and Kozani saffron, served with herb-flavoured oven-baked sweet potatoes | |
| Grilled tuna marinated in a yuzu sauce with green salad and eggplant puree | |
| Fish fillet with chickpea puree and ratatouille favoured with mastic oil | |
| Sea bass fillet in an almond crust with vegetable "spaghetti" | |
| Sea bream fillet, Mediterranean-style, en papillote | |
| Scallops on red lentils with black rice, beetroot curry, mango and chili balsamic vinegar | |
| Cod on spinach sauteed with mushrooms, pine nuts and chives with black truffle oil and baby potatoes | |
| Swordfish cooked in the oven in a banana leaf with chickpea puree | |
| Grilled squid on a couscous salad with lemon sauce | |
| Sea bream 500g | |
| Sea bass 500g | |
| Grilled prawns | |
| Grilled sardines | |
| Lobster pasta (on request) | |

Main Courses with Meat

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| T-Bone steak with baby potatoes and BBQ sauce Peppered beef fillet steak with oven roast potatoes | |
| Beef fillet with roasted sauce, black chocolate, served with oven roast potatoes | |
| Grilled rib-eye steak with baby potatoes and ratatouille | |
| Grilled rib-eye steak with thyme and black truffle oil with green salad | |
| Lamb with pistachio crust in sauce roasted with black garlic, baby potatoes and vegetable "spaghetti" | |
| Pork filet mignon with lemon mustard sauce and coriander | |
| Pork fillet stuffed with Graviera cheese, sundried tomatoes and peppers with a smoked paprika and black garlic sauce and oven roasted potatoes | |
| Mediterranean chicken with fresh cherry tomato and olive oil sauce, with olives and apaki (smoked pork) | |
| Chicken stuffed with cream cheese and peppers, wrapped in bacon on a cool salad with citrus sauce | |
| Grilled chicken fillet, served with French fried potatoes | |
| 500gr pork stake with French fries | |
| Minced beef burger with fries | |