



NOMEE

Pita bread basket 4€

SPREADS

Tzatziki avocado 7€

Taramas 7€

Tyrokafteri 6€

Beetroot hummus 6€

SALADS

GREEK SALAD 15€

Cherry tomatoes | onion | feta cheese
black olives | onion | green pepper

MYKONIAN SALAD 15€

Seasonal tomatoes | sea fennel | croutons
local sour cheese

BABY GEM 15€

Baby gem | dill | spring onion
lemon-oil sauce

HORTA 14€

Seasonal greens | extra virgin olive oil
lemon

BEETROOT CARPACCIO SALAD 13€

Beetroots | walnuts | sherry vinegar
goat cheese

MEZZE

SEA URCHIN 19€

Extra virgin olive oil | lemon | grilled bread

MARINATED ANCHOVY 14€

Herbs | garlic | tomato

DOLMADES 13€

Vine leaves | rice | herbs | yogurt

MEZZE

SWEET PIPERIES 12€

Romano pepper | wild fennel | garlic
olive oil | sherry vinegar

COURGETTE TEMPURA 13€

Paprika | tzatziki avocado

DEEP FRIED 'PATATES' 10€

Oregano | graviera cheese

SQUID 16€

Paprika | parsley | lemon

SAGANAKI CHEESE TEMPURA 14€

Lemon marmalade | honey | sesame

MINI 'SOUVLAKI' 17€

Pork neck | cucumber | tomato
yogurt | onion

MAINS

PRAWNS ORZO PASTA 23€

Prawns | orzo pasta | herbs | ouzo

SEA URCHIN PASTA 27€

Spaghetti | sea urchin | tomato
lemon | herbs

MEATBALLS 'GIAOURTLOU' 19€

Meatballs | tomato sauce | yogurt | pita bread

1/2 CHICKEN ON COALS 22€

Thyme | mustard | lemon

THE SEASONAL GAME

Half fish 32€

(catch of the day) Whole fish 58€
Served with greens, tomatoes, tarama

BLACK ANGUS BEEF 55€

(USA or Australian Rib eye)

DESSERTS

LOUKOUMADES 13€

Gianduja filling
vanilla ice-cream

CRÈME BRULÉE 14€

Pistachio praline
red fruits

BROWNIES 'KARYDOPITA' 14€

Chocolate | walnuts
vanilla ice cream

Please advise of any allergies before ordering.

Chef: Michalis Kikis | Pastry chef: Spyros Artelaris | ΥΠΕΥΘΥΝΗ ΚΑΤΑΣΤΗΜΑΤΟΣ: ΚΑΛΛΙΡΟΗ ΜΑΡΙΝΑ ΚΑΛΦΟΠΟΥΛΟΥ