

## SHARING STARTERS

### Crispy Halloumi

Traditional halloumi cheese rolled with phyllo pastry, drizzled with fig marmalade, topped with pomegranate

### Prawns Tempura

Crispy tempura prawns placed on crispy rice topped with seaweed & sesame seeds, sided with malibu sweet-chilli mango sauce

### Calamari Ceviche

Marinated calamari with coriander leaves, red onions, orange segments, fresh chilli, citrus zest, topped with homemade tarama spread

## SALADS

### Caesar

Bacon, cherry tomatoes, crispy lettuce, homemade croutons in Caesar dressing, topped with parmesan flakes

**with Chicken €15 | with Prawns €17**

### Vegan Quinoa

Quinoa, mixed green leaves, cherry tomatoes, orange segments, avocado, goji berries, drizzled with citrus dressing

### Goat Cheese

Goat cheese balls with crushed walnuts, rocket leaves, roasted beetroot, caramelized peaches, drizzled with balsamic vinaigrette dressing

## CLASSICS

### Margherita Pizza

Pizza with tomato sauce, mozzarella cheese & fresh basil

### Pepperoni Pizza

Pizza with pepperoni, tomato sauce, mozzarella cheese & fresh basil

### Beef Burger 200gr

Beef burger with crispy bacon, edam cheese, fried egg, lettuce, tomato, crispy onions, cocktail sauce in burger bun served with fried potatoes dippers

### Vegan Wrap

Vegan wrap with beetroot hummus, marinated grilled vegetables, rocket leaves served with fried sweet potatoes

€

12

16

15

11

14

14

11

14

16

12

### Baby Calamari

Deep fried calamari served with tartar sauce, garnished with baby spinach leaves

### Beef Carpaccio

Beef slices with parmesan cheese, baby rucola leaves, Himalayan salt flakes, fresh ground pepper, topped with truffle basil oil

### Soup Of The Day



### Greek

Tomatoes, cucumbers, red onions, bell peppers, caper, fetta cheese, drizzled with extra virgin olive oil & oregano

### Burrata

Burrata cheese, cherry tomatoes, roasted pine nuts, baby rocket leaves, drizzled with apple vinegar, basil oil & fresh ground pepper

### Seafood

Salmon, marinated calamari, prawns, quinoa, mixed green leaves, cherry tomatoes, orange segments & seaweeds drizzled with citrus dressing

### Chicken Burger 200gr

Breaded chicken breast with tomatoes, edam cheese, lettuce & cocktail sauce in burger bun served with fried potatoes dippers

### Club Sandwich

Chicken fillet, crispy bacon, fried egg, tomatoes, lettuce & mayonnaise sauce served with fried potatoes dippers

### Steak Ciabatta

Beef stripes, wild mushrooms, caramelized onions, bell peppers, cheddar cheese served with fried potatoes dippers

€

12

14

9

13

14

17

14

13

17

## MAIN

**Angus Beef Ribeye Steak** 300gr 45  
Served with aromatic grilled vegetables, creamy mashed potato purée, Himalayan salt flakes, crispy onions sided with your choice of sauce

**Angus Beef Tenderloin** 250gr 39  
Served with aromatic grilled vegetables, creamy mashed potato purée, Himalayan salt flakes, crispy onions sided with your choice of sauce

**\*Choose Your Sauce** ( Rib Eye / Beef Tenderloin )  
Mushroom, Pepper, Blue Cheese, Commandaria, Garlic

**Commandaria Pork** 19  
Pork fillet served with aromatic wild rice, steamed vegetables, commandaria sauce topped with pomegranate

**Forest Fruit Duck** 19  
Marinated duck fillet served with creamy mashed potato purée, steamed vegetables, drizzled with forest fruit sauce & topped with crushed pistachio nuts

**Chicken Roulade** 16  
Grilled chicken breast roulade served with sweet potato purée, steamed vegetables & light mustard mushroom sauce

## SIDES

Wild Rice | Creamy Potato purée | Fried Potatoes | 4  
Dippers Sweet Potatoes Fries |  
Grilled or Steamed Vegetables

## DESSERTS

### Dessert Of The Day

**Creamy Anari Mousse**  
Traditional anari cheese with crispy phyllo pastry, caramelized walnuts, strawberries & pomegranate drizzled with honey

**'Alternative' Galaktobourekó**  
Patisserie cream, phyllo pastry topped with aromatic syrup

**Chocolate Lava** 9.5  
Cake filled with melted chocolate, crushed biscuit & strawberries served with Vanilla ice cream

**Ice Cream Choices** Per Scoop 2  
Chocolate, vanilla, banana, strawberry, lemon, mango

**Salmon Fillet** 22  
Marinated salmon fillet served with creamy mashed potato purée, mixed bell peppers with quinoa, extra virgin olive oil & lemon vinaigrette dressing topped with crispy leeks

**Pan - Seared Sea Bass** 21  
Sea bass fillet served on aromatic wild rice with fennel, sauté spinach, steamed vegetables, extra virgin olive oil & lemon vinaigrette dressing

**Prawns Linguine** 17  
Linguine with prawns, cherry tomatoes, creamy bisque sauce, lime zest, topped with parmesan flakes & basil oil

**Porcini Risotto** 15  
Risotto with porcini & wild mushrooms topped with parmesan flakes & basil oil

**Creamy Chicken Penne** 16  
Penne with chicken fillet stripes, wild mushrooms, tossed in creamy sauce, parmesan flakes & truffle oil

**Ricotta & Spinach Ravioli** 15  
Staffed ravioli with ricotta cheese & spinach, cherry tomatoes tossed in creamy sauce & topped with parmesan flakes

**Vegan Tagliatelle** 14  
Tagliatelle with eggplant, multicolor peppers, cherry tomatoes, mushrooms & sliced black olives tossed in light tomato sauce & topped with crispy rocket & parsley oil

## PLATTERS

**Fruit Platter** 2 Persons | 4 Persons 14 | 25  
Fresh seasonal & exotic fruits

**Cheese Platter** 2 Persons | 4 Persons 15 | 28  
Assorted local & international cheeses, grapes, marmalade, mixed nuts, dry fruits, strawberries, black olives & kritisinia sticks

**Cheese & Cold Cuts Platter** 17 | 30  
2 Persons | 4 Persons  
Assorted local & international cheeses, cold cuts, grapes, marmalade, mixed nuts, dry fruits, strawberries, black olives & kritisinia sticks