



## SALADS

<i>Mixed salad, with handmade pear pickles, grilled sea bass and cheese</i>	8.80
<i>Thessaloniki salad, with sesame croutons, various of tomatoes, cucumber flakes and spicy cheese cream</i>	8.30
<i>Greek salad</i>	8.30
<i>Rocket salad, with prosciutto and kefalotyri (cheese) flakes</i>	8.90
<i>Fresh beetroot salad with goat cheese mousse, orange, nuts, mustard-lemon dressing</i>	8.90
<i>Steamed greens</i>	5.50
<i>Cabbage salad with carrots and celery</i>	4.80

## APPETIZER

<i>Santorinian fava, with onion pickles and raisin paste with capers</i>	5.10
<i>Fried zucchini balls with traditional cheese cream</i>	6.20
<i>Tzatziki</i>	4.50
<i>Spicy cheese cream, served with crisp bread</i>	4.90
<i>Mousse of white taramas, served with Arabian flatbread</i>	5.20
<i>Aubergine paste with sour cheese and roasted bread</i>	4.90
<i>Grilled vegetables, with olive oil and vinegar</i>	7.30
<i>Mastelo cheese from Chios grilled with handmade fig marmalade</i>	7.20
<i>Beef tongue boiled, with truffle lemon, rocket and parmesan</i>	7.60
<i>Sauteed chicken pieces, with sweet-sour mustard, crabapple and white wine</i>	7.90
<i>Fresh French fries</i>	3.70
<i>Fried zucchini with tzatziki</i>	4.90
<i>Mushrooms fricassee in lemonated sauce with dill</i>	6.90
<i>Fried kefalotyri cheese wrapped in fillo crust, with jam of cherry tomatoes</i>	6.90
<i>Melted feta cheese with gouda, tomato and hot pepper (Bougiournti)</i>	5.80
<i>Sauteed pork pieces with lemon and oregano</i>	7.90
<i>Bread</i>	1.40

## PASTA

<i>Traditional small fettuccine with braised leg of rooster, fresh basil and sour cheese</i>	9.90
<i>Barley (orzo) with octopus, olives, fresh tomatoes and parmesan</i>	10.50
<i>Fruменты (Trahana) in tomato sauce, salami from Lefkas and grilled calamari</i>	10.50
<i>Barley (orzo) with mushrooms, truffle oil and soft cheese</i>	9.90
<i>Traditional greek pasta with seafood and tomato sauce</i>	14.50

## SEAFOOD – FISH

<i>Shrimps in tomato-feta sauce</i>	13.50
<i>Fresh steamed mussels with white wine, garlic and ginger</i>	8.70
<i>Fried calamari with garlic mayonnaise</i>	9.40
<i>Grilled octopus, marinated with coriander, served with fava and fennel pickles</i>	12.90
<i>Smoked mackerel grilled, with beetroot cream and oil flavored with orange and anise</i>	6.90
<i>Fried anchovies</i>	8.20
<i>Grilled sardines</i>	8.20
<i>Fried red mullet</i>	14.50
<i>Fresh salmon fillet, with steamed greens and celery puree</i>	14.90
<i>Fresh sea bass fillet, stuffed with spinach, served with basmati rice</i>	15.90
<i>Sea bream with grilled vegetables</i>	16.50

## MAIN DISHES

<i>Pork shank in wine, with potato puree and sauce of <del>casserole</del></i>	10.90
<i>Chicken leg marinated in rosemary, with basmati rice and grilled asparagus</i>	9.30
<i>Rib eye steak with crashed baby potatoes</i>	31.00
<i>Pork fillet marinated in honey, with smoked aubergine and beer sauce</i>	13.60
<i>Pork chops in gyros marinade, French fries and tzatziki</i>	9.70
<i>Rooster fillet with celery puree, steamed spinach with ginger flavor and orange sauce</i>	10.90
<i>Small burgers with baby potatoes and aromatic yogurt</i>	9.50
<i>Chicken fillet, marinated in mustard, potato puree and sauce of aromatics</i>	9.80
<i>Veal steak with grilled vegetables</i>	17.50
<i>Lamb in the oven, with red wine sauce and rosemary</i>	14.80
<i>Beef cheeks with aubergine puree</i>	15.90
<i>Souvlaki with tzatziki, French fries, pita bread</i>	9.50
<i>Home made chicken gyros, with French fries, pita bread, tzatziki, onions</i>	9.30
<i>Mousakas</i>	8.80
<i>Lamb chops with french fries</i>	14.50

The Coca-Cola logo is displayed in its classic, flowing script typeface. The letters are black and have a slight shadow or depth, giving it a three-dimensional appearance. The 'C' is large and loops around the 'oca', and the 'ola' has a long, sweeping tail that underlines the rest of the word.