



SALADS

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| GRÆK SALAD Lettuce hearts, tomato wedges, cucumber, bell pepper, red onion rings, black olives, feta cheese, country-style bread chunks and balsamic vinaigrette | 7.20 | ΜΕΔΙΤΕΡΑΝÆAN SALAD Sliced tomatoes, red onion rings, rocket salad with crispy halloumi cubes, enriched with basil pesto dressing | 7.20 |
| ΠΟΜΕΓΡΑΝΑΤΕ AND ΡΟΚΚΕΤ SALAD Baby rocket, pomegranate, and walnuts with kefalotyri cheese, dressed with honey vinaigrette | 7.20 | ΔΑΚΟΣ SALAD Gretan dakos, virgin olive oil, tomatoes, feta cheese, spring onions, fresh basil and thyme, balsamic vinaigrette | 7.20 |

HOMEMADE DIPS

Tzatziki 2.40 | Spicy cheese dip 2.40 | Tahini 2.40 | Houmous 2.40 | Eggplant salad 2.40 | Dips combo 8.90

ΣΕΑFOOD

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| GRÆK STYLE SARDINES Sardines fillet and sliced fennel marinated with olive oil and freshly cut herbs (2 PCS) | 4.40 | KING PRAWNS Grilled king prawns served the traditional way with olive oil and lemon dressing (2 PCS) | 5.50 |
| GRILLED SARDINES FILLETS Fresh sardine fillets stuffed with feta cheese, capers, olive oil and lemon dressing (2 PCS) | 4.80 | WHOLE ΣΕΑΒΡΕΑΜ Seabream cooked on the grill, served with salamoura sauce (for two persons) | 16.00 |
| GRILLED MUSSELS Half shell mussels marinated with dill and lemon juice, over the charcoal with halloumi crust (4 PCS) | 3.60 | BABY CALAMARI Crispy fried baby calamari lightly dusted with flour for extra tenderness (4 PCS) | 5.20 |
| STEAMED FRESH MUSSELS Steamed fresh black shell mussels in a lemon butter sauce, aromatic with ouzo, parsley and saffron | 7.50 | CRISPY SKIN ΣΕΑ BASS FILLÆT Fresh sea bass fillet flavoured with lemon zest, served over a vegetable and spicy sausage ragout (2 PCS) | 6.00 |
| PRAWNS SAGANAKI Oven cooked tiger prawns infused with ripe tomatoes and feta cheese gratin (4 PCS) | 5.50 | ΜΕΔΙΤΕΡΑΝÆAN OCTOPUS Grilled octopus drizzled with olive oil and lemon dressing | 4.80 |

ΜΕΑΤ AND POULTRY

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| CRISPY SKIN PORK BELLY Grilled pork belly marinated with red wine and coriander seeds (2 PCS) | 4.50 | STUFFED CHICKEN BREAST "LESBOS" STYLE Grilled chicken breast stuffed with kefalotyri cheese, drizzled with a creamy sauce, infused with ouzo and served on a bed of green pea purée (2 PCS) | 5.50 |
| DUCK WITH "ΚΟΛΟΚΑΣΙ" Grilled tender honey marinated duck breast, served on a bed of casserole taro (4 PCS) | 6.50 | MILK FED LAMB CHOPS Juicy tender lamb chops flavoured with citrus juice (2 PCS) | 6.50 |
| BABY CHICKEN "CORFU" STYLE Grilled deboned baby chicken served with a confit of kumquat dressing (2 PCS) | 5.50 | FLORINA'S PORK FILLÆT Roasted pork fillet stuffed with kasseri cheese and roasted sweet peppers on a tomato-feta concassé (2 PCS) | 4.80 |
| BÆEF IN HULL WITH MAVRODAPHNÆ WINE Beef neck with potatoes and mushrooms, marinated with Mavrodaphne red wine cooked in traditional wood oven | 4.50 | PORK KÆBAB Traditional pork kebab served with Greek pita bread and tzatziki (2 PCS) | 4.20 |

TRADITIONALS

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| CHICKEN DONNER Marinated chicken breast strips broiled on our donner machine, served with tzatziki and Greek pita bread | 4.20 | GRÆK MOUSSAKA Layers of eggplants and marrows, gratin potato, aromatic minced meat topped with béchamel sauce | 4.80 |
| MEATBALLS Pork meatballs on chickpea purée accompanied with tomato sauce (4 PCS) | 3.80 | BUTTER BEANS WITH FÆTA CHEESE Giant butter beans cooked in the oven with celery and feta cheese | 3.80 |
| ΚΟΛΟΚΙΘΟΚÆΦΤΕΔΕΣ Zucchini balls served with sautéed spinach and tomato salsa (2 PCS) | 3.80 | HOMEMADE CHEESE AND SPINACH PIES Homemade cheese and spinach pies served with red pepper dip | 3.60 |
| GRILLED LOUNTZA AND HALLOUMI (2 PCS) | 3.20 | | |

POTATOES AND VEGETABLES

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| MUSHROOMS WITH OΥZO Sautéed mushrooms in butter, flavoured with ouzo, and finished with fresh cream | 3.80 | AYIA NAPA'S POTATO SKINS Stuffed with goat cheese, leeks, fresh dill and sweet red peppers | 3.00 |
| FRIED POTATOES Fresh hand cut fried potatoes dusted with mountain oregano | 2.80 | VEΓΓΙΕΣ "ΤΟΥΡΛΟΥ-ΤΟΥΡΛΟΥ" Tasty seasonal vegetables baked in the oven with herbs and extra virgin olive oil | 2.80 |

PASTA AND RICE

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| SPANAKORIZO Greek style risotto cooked with spinach, garlic, and tomatoes | 3.20 | TRADITIONAL RAVIOLI Stuffed with halloumi cheese and dry mint (6 PCS) | 3.20 | ΓΙΟΥΒÆΤΣΙ WITH ΣΕΑFOOD Orzo pasta with squid, octopus and mussels flamed with ouzo | 3.20 |
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ΜΕΖΕ €19.00 PER PERSON
(18 DISHES) MIN 2 PERSONS

FISH ΜΕΖΕ €23.00 PER PERSON
(17 DISHES) MIN 2 PERSONS