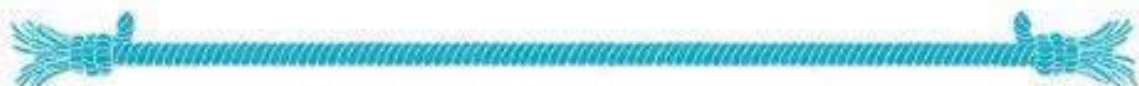
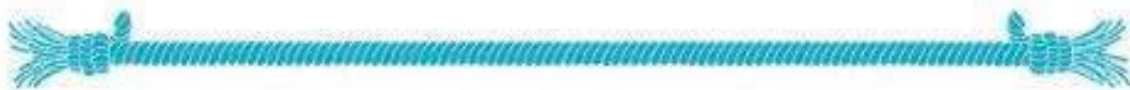




MEZE - STARTERS

White Tarama fish roe blended with bread, lemon and herbs	7
Tzatziki strained yoghurt with cucumber, garlic, dill and olive oil	7
Tyrokafteri spicy feta cheese dip	7
Melitzanosalata eggplant dip (homemade)	10
Htapodi Xidato pickled octopus	10
Alipasta assorted pickled fish, sardines, lakerda, gavros marinates and anchovies	10
Pikilia Gia Tsipouro platter of pickled sardines, lakerda, anchovies, kalamata olives, giant baked beans, dolmadakia & mixed Greek pickles	20
Fava Santorinis yellow split pea puree with onion, garlic, olive oil and lemon	7
Skoumpri Kapnisto chargrilled smoked mackerel with tomatoes and onion	10
Saganaki Cheese pan fried kefalotyri cheese with lemon	12
Feta Me Filo, Meli, Sousami filo pastry wrapped feta cheese with honey and sesame seeds	15
Kolokithakia Me Tzatziki zucchini chips with tzatziki dip	12
Tomatokeftedes Santorinis fried tomato patties (recipe from Santorini) served with feta cheese mousse	14
Htapodi Sta Karvouna chargrilled octopus	19
Squid Tiganito fried squid served with tumeric sauce	16
Rolo Melitzanas Me Soutzoukakia Greek meatballs wrapped in eggplant with tomato sauce and feta cheese	14





MAINS

Tigania Hirini pan fried pieces of pork with the choice of mustard or lemon sauce	25
Kontosouvli Imeras old school marinated spit roasted BBQ meat of the day served with chips	25
Kritharoto Garidas Svimeno Me Ouzo prawn kritharoto (pasta) finished with ouzo	25
Trahana Kotopoulo sour trahana is one of the oldest foods in the Eastern Mediterranean made with wheat, yoghurt and eggs, cooked with chicken	25
Hypopites Me Myzithra Greek traditional dried egg flat pasta with mizythra cheese, cherry tomatoes and mushrooms	20
Paidakia Arnisia four juicy chargrilled lamb cutlets served with salad	30
Panseta Hirini three chargrilled pork belly pieces served with chips and tzatziki dip	25
Bifteki huge juicy stuffed meatball with cheese served with chips and a green salad	25
Kleftiko Lamb traditional rustic recipe, slow cooked lamb (for 5 hours) wrapped in parchment served with chips and grated kefalograviera	25
Kotsi Lamb slow cooked lamb shanks with vegetables and mavrodafni wine served with oven roasted potatoes	25
Skewers your choice of pork or chicken, 3 skewers served with chips, pita bread, salad and tzatziki dip	22
Mixed Meat Platter Serves 4	100
Grilled Prawns served with wild baby rocket and cherry tomatoes	28
Oven Cooked Salmon with citrus crust, wild baby rocket and cherry tomatoes	28
Special of the Day ask your waiter	25





Garides Saganaki prawns with tomato sauce, feta cheese, peppers and garlic	18
Midia Saganaki mussels cooked in a saganaki pan with mustard, feta cheese, oregano and green pepper sauce	16
Manitaria Me Patates Sauté mushrooms sautéed with potatoes	12
Bougiourdi feta cheese with tomatoes, green peppers, chilli, olive oil and oregano baked in the oven	12
Haloumi haloumi cheese grilled with fresh tomato and pita bread	15
Patates Tiganites chips	8

SALADS

Greek Salad tomatoes, cucumbers, onions, capers, olives, feta cheese and virgin olive oil	15
Original Cretan Dakos barley rusk with tomatoes, garlic, feta cheese, capers, olives, oregano and virgin olive oil from kalamata	12
Horta Epohis seasonal greens served with virgin olive oil and lemon dressing	12
Grandmother Morfo Salad baby spinach, lettuce, tomato, carrots, pepper, pickles, olives	18
Mykonos Salad iceberg lettuce, baby spinach, prosciutto, walnuts, fig, grapes, parmesan flakes with a fig dressing	20

BREADS

Psomi Horiatiko country style bread	4
Pita Bread two serves of pita bread	4

