

THE WARM UP SESSION

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| HANDCUT FRENCH FRIES topped with sunny side up eggs & freshly made lefkadian sausage | 7. ⁰⁰ | SAUTÉ VEGETABLES | 4. ⁸⁰ |
| HANDCUT FRENCH FRIES | 5. ⁵⁰ | MIXED VEGETABLES topped with feta cheese | 6. ⁸⁰ |
| HOMEMADE TZATZIKI | 5. ⁰⁰ | SPICY HORN PEPPERS topped with Lefkadian salami | 4. ⁸⁰ |
| SPICY FETA CHEESE SPREAD | 5. ⁰⁰ | ZUCCHINI BALLS served with a yogurt and mint dip | 6. ⁸⁰ |
| BAKED FETA CHEESE | 6. ⁸⁰ | MUSHROOM MIX SAUTÉ with garlic and thyme | 7. ⁰⁰ |
| SAGANAKI CHEESE | 6. ⁸⁰ | GENTLY FRIED CROQUETTES filled with rice, mushrooms and truffle paste | 7. ⁵⁰ |
| MIX ZUCCHINI / EGGPLANTS in batter | 6. ⁵⁰ | SPENTZOFAI sausage with peppers, feta cheese and tomatoes | 7. ⁵⁰ |
| FETA IN TRADITIONAL TWISTED PASTRY with honey and nuts | 6. ⁸⁰ | | |

CRISPY GREENS

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| SALAD WITH MOZZARELLA & PROSCIOUTTO with cherry tomatoes and nuts | 9. ⁰⁰ | GREEN SALAD WITH ROAST MANOURI CHEESE and sun dried tomatoe sauce | 8. ⁸⁰ |
| GREEK SALAD | 8. ⁵⁰ | BOILED GREENS with drizzled olive oil | 6. ⁸⁰ |
| GRILLED CHICKEN SALAD with honey dressing | 9. ⁰⁰ | GREEK CRETAN DAKOS | 8. ⁵⁰ |

LET'S SEA

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| STEAMED MUSSELS with lemon and herbs | 16. ⁹⁰ | GRILLED SHRIMP | 17. ⁰⁰ |
| GRILLED OCTOPUS | 18. ⁵⁰ | FRIED KALAMARAKI | 16. ⁸⁰ |
| SAGANAKI SHRIMP WITH OUZO | 16. ⁹⁰ | GRILLED SARDINES | 8. ⁵⁰ |
| SHRIMP PASTA | 19. ⁰⁰ | FRIED ANCHOVY | 8. ⁰⁰ |
| | | ANCHOVY IN VINEGAR | 8. ⁰⁰ |

** for seafood availability please refer to the service*

LET'S MEAT

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| PORK SAUTÉ in wine and lemon sauce | 9. ⁵⁰ | STUFFED BEEF BURGER 500gr | 19. ⁰⁰ |
| TENDERLOIN SAUTÉ with wine, lemon sauce with pureed potatoes | 9. ⁸⁰ | PORK TOMAHAWK STEAK 700-800gr | 18. ⁸⁰ |
| CHICKEN SAUTÉ with Truffle paste | 9. ⁸⁰ | BEEF TOMAHAWK STEAK dry-aged for 10 days (1.000-1.100gr) | 39. ⁰⁰ |
| GRILLED CHICKEN FILLET with sauté vegetables and rice | 9. ⁵⁰ | LEG OF LAMB on a bed of homemade pureed potatoes | 18. ⁵⁰ |
| CHICKEN A LA CREME with smoked cheese from Metsovo and rice | 9. ⁸⁰ | LAMB CHOPS | 15. ⁸⁰ |
| CHICKEN PASTA with broccoli sprouts and parmesan | 9. ⁸⁰ | MEAT PLATTER FOR 2 sausage, beef burger, chicken, sheftalia, pancetta, handcut french fries, pita bread, 2 dips | 21. ⁰⁰ |
| CHICKEN PASTA with fresh basil pesto | 9. ⁵⁰ | MEAT PLATTER FOR 4 sausage, beef burger, chicken, sheftalia, pancetta, handcut french fries, pita bread, 2 dips | 39. ⁰⁰ |
| BONELESS PORK PANCETTA with pita bread & handcut french fries | 9. ⁵⁰ | | |
| GRILLED BEEF BURGERS with pita bread & handcut french fries | 9. ⁸⁰ | | |

**You can choose your garnis as you like. All of our products are of the finest quality.
Please inform our staff regarding any allergy or intolerance.*