



### **Fresh bread, crostini & tortilla chips**

served with marinated olives & olive oil

€2,50

### **APPETIZERS**

Grilled halloumi with fried vine leaves & cherry tomato confit | v |

€9,00

Mini handmade meat pie with spicy tomato sauce

€10,00

Wild mushrooms sautéed with thyme, tarragon, white wine  
& celeriac cream | v |

€10,00

Kassos-style stuffed vine leaves with herbed yogurt

€12,00

Selection of Italian cheeses and cold cuts with fruit spreads

€18,00

### **SALADS**

Green salad with rocket, spinach, beetroot leaves, pear, cranberries,  
pecans & white balsamic-mint-vanilla vinaigrette | v |

€11,00

Grilled smoked red cabbage, carrot, chickpeas, beetroot, orange,  
raisins, pumpkin seeds & citrus vinaigrette | v |

€11,00

Greek salad with tomatoes, cherry tomatoes, semi-dried tomatoes,  
cucumber, Cretan xinomyzithra mousse & rock samphire | v |

€13,00

Green salad with smoked salmon, quinoa, cucumber,  
avocado, radish, sunflower seeds & lime vinaigrette

€14,00

### **PASTA - RISOTTO - PINSA**

Paccheri Cacio e Pepe with Pecorino Romano  
& freshly ground black pepper | v |

€12,00

Risotto with mixed mushrooms, porcini broth,  
goat cheese & black truffle | v |

€14,00

Pinsa with San Marzano tomato sauce, fresh Fior di latte mozzarella,  
aged Parmigiano & fresh basil | v |

€13,00

Pinsa with San Marzano tomato sauce, prosciutto, wild rocket,  
aged Parmigiano flakes & fresh basil

€16,00

### **MAIN COURSES**

Grilled organic chicken breast with wild parsley purée, baby vegetables  
& white wine sauce

€17,00

Beef patty with double-fried potatoes & remoulade sauce

€15,00

Smashed Black Angus burger on potato bun with tomato, iceberg lettuce,  
cheddar, pickle sauce & double-fried potatoes

€16,00

Grilled Black Angus beef fillet with crushed potatoes, grilled asparagus  
& Café de Paris sauce

€32,00

Sautéed sea bass fillet with seasonal greens, chickpeas salad & lemon sauce

€21,00

### **DESSERTS**

Crème brûlée with fresh vanilla | v |

€9,00

Almond cake with whole roasted almonds & caramel sauce | v |

€9,00

Pavlova with white chocolate cream, red fruits coulis & fresh berries | v |

€10,00

Profiterole with vanilla cream, bitter chocolate sauce & vanilla ice cream | v |

€10,00

### ΚΑΦΕΣ & ΡΟΦΗΜΑΤΑ

Espresso	€2,50
Double espresso	€3,50
Freddo espresso	€3,50
Freddo cappuccino	€4,00
Cappuccino	€3,50
Cappuccino double	€4,00
Greek coffee	€2,50
Greek coffee double	€3,50
Instant	€3,50
Filter coffee	€3,50
Tea	€3,00
Hot/iced chocolate	€4,00

### SNACKS

Cake of the day	€2,50
Toast with turkey & cheese	€3,00

### ΑΝΑΨΥΚΤΙΚΑ & ΧΥΜΟΙ

Coca cola (250ml)	€3,50
Coca cola light (250ml)	€3,50
Coca cola zero (250ml)	€3,50
Fanta orange (250ml)	€3,50
Fanta lemon (250ml)	€3,50
Fanta blue (250ml)	€3,50
Sprite (250ml)	€3,50
MastiH2O (330ml)	€4,00
Xino Nero (250ml)	€3,50
μ. Artisan water (still) (700ml)	€3,50
μ. Artisan water (sparkling) (700ml)	€5,00
Natural orange juice	€4,00
Natural mixed juice	€5,00