


A' la Carte Menu

Salads



Greek Salad  14 €
(Tomato, Cucumber, Carob Rusk, Black Olives, Capers, Onion & P.D.O Feta Cheese)

Green salad  15 €
(Iceberg, Micro Greens, Cucumber, Cretan Graviera Cheese & Calamansi Sauce)

Caesar Salad 16 €
(Iceberg, Baby Rocket, Micro Greens, Grilled Chicken, Corn, Garlic Croutons & Parmesan)

Starters



Stuffed squid 18 €
(Stuffed Squid with Groats & Herbs, Greek Goat Cream Cheese, Roast Tomato Sauce & Herbs Oil)



White Seafood Saganaki 21 €
(Shrimp & Scallops, Onion, Leek, Red Chili Pepper, Cream, Graviera Cheese & Lemon Pearls)

Beef Carpaccio 21 €
(Beef Carpaccio Marinated in Red Fruits, Flakes Foie Grass, Truffle Pearls & Parmesan Espuma)

Snacks

- Beef Burger** 16 €
(100% Ground Beef Burger, Mozzarella, Grilled Tomato, Onion Chutney, Mayo, Mix Salad & Fresh Cut French Fries)
*Combine it with Bacon, Mushrooms or Both
- Chicken Club Sandwich** 15 €
(Chicken, Bacon, Turkey, Edam Cheese, Tomato, Mix Salad, Mayo & Fresh Cut French Fries)
- Pizza Margarita** ✓ 14 €
(Homemade Tomato Sauce, Mozzarella Cheese & Parmesan)
- Pizza ala Greek** ✓ 16 €
(Homemade Tomato Sauce, Olives, Capers, Peppers, Onion & P.D.O Feta Cheese)

Pasta & Risotto

- Risotto with Mushrooms** 16 €
(Variety of Forest Mushrooms & Truffle Oil)
- Salmon & Lemon Risotto** 21 €
(Salmon Marinated in Ouzo, Asparagus, Lemon & Lime Zest, Chives & Seaweed Pepper)
- Spaghetti Bolognese** 16 €
(100% Ground Beef Slow Cooks with Fresh Tomato & Onion, Cinnamon & Cloves)
- Pappardelle Carbonara** 18 €
(Guanciale, Snow Peas, White Wine & Pecorino Cream)

Main

Beef Filet	28 €
(Beef Filet, Roasted Vegetables, Salsify & Hazelnut White Truffle Sauce)	
Chicken Filet	18 €
(Chicken Filet with Potato Gnocchi, Mushrooms & Smoked Cheese)	
Sea Bream Filet	22 €
(Sea Bream Pan-Fried, Vitelotte & Black Rise with Yogurt & Chimichurri Sauce)	
Grilled Grouper Fricassee	32 €
(Grilled Grouper & Celery Root, Spinach, Leek, & Baby Potato, Lemon Dill Butter Sauce)	



Desserts

Chocolate Moelleux	10 €
(Chocolate Moelleux Perfumed with Tonka Bean & Fresh Whipped Vanilla Cream)	
Poached Pear 	10 €
(Pear Poached in Red Wine Perfumed with Spices, Honeycomb & Hibiscus)	
Greek Galaktompourekο 	10 €
(Greek Custard Filled Pastry with White Chocolate, Champagne Syrup & Melon Ice Cream)	

