



MENU

Appetizers

- Traditional Cretan lamb pie € 8,50
- Tuna with beans from Prespes region and charcoal grilled foie gras €11,50
- Moussaka tartar with smoked eggplant on potato touille €10,00
- “Loukoumades” honey dumplings with manouri cheese from Ellassona € 9,00
- Sea bass ceviche with ginger “lokum” delight €11,50
- Pork skewer on pistachio crust from Aegina island € 10,00
- Salmon with horseradish cream on “ladopsomo” bread from Kimolos island € 10,00

Vegetarian

- Smoked leek with miso, "petroma" cheese from Tinos island and mushroom ragout € 8,50
- Turnip noodles with white "taramas" and botargo tea €11,00

Salads

- Mani salad
- Green salad, chilli beef and "sfela" cheese from Mani €9,50
- Greek salad €7,50
- Myconian salad
- Avocado,cucumber,cherry tomatoes,"kopanisti" cheese and "louza" charcuterie from Mykonos €9,50
- Chios salad
- Fresh spinach, beetroot, nuts and marinated salmon. € 10,00

Pasta

- Our signature carbonara with "singlino" dry salted pork from Mani €14,00
- Fresh spaghetti with chili shrimps and beetroot confit €16,50
- Ravioli with octopus ragout and sauce from its broth €15,00
- Broth pasta with "tsigariasto" lamb €14,00

Main courses

- Minced lamb and veal kebab with yogurt and oven baked tomatoes,served on a Cypriot pita bread €15,00
- Kid (goat) with green beans and myzithra cheese from Sfakia €21,00
- "Sofrito" from beef sirloin (traditional recipe from Corfu island) €22,00
- Chicken "dolmas" with its skin, served with chard and morels €16,00
- "Kapriko" Cretan pork with lemon cream €17,00
- Croaker with courgette flowers, botargo butter sauce €21,00
- Cod fish with tomato miso and chilli mung beans €18,00
- Roast salmon , fresh ginger and cucumber brûlée €18,00
- Asian style shrimps with couscous and lemongrass €17.00

Pre dessert

- Black lemon €6,00
- Delight "lokum" from Syros island served with rose ice cream €6,00

Desserts

- Honey pie from Sifnos island with white truffle and bergamot preserve €7,00
- Baklava in two styles,classic and our chef's special €8,00
- Chocolate with beetroot and mastic €7,50