

STARTERS

“Loukoumades” honey dumplings

filled with savory manouri cheese from Thessaly | €8,00

Moussaka | €8,00

Cretan fennel pies made with traditional Greek yoghurt | €7,00

Sea bass ceviche with ginger “lokum” delight | €10,00

♣ **Wild mushroom ragout** with roast sweet potatoes and traditional “volaki”

cheese from the island of Tinos | €8,00

SALADS

Greek salad | €7,00

Myconian salad

Fresh spinach, beetroot, nuts and “xinotiri” cheese

from Myconos island | €8,00

Thessalonian salad

Rucola, anthotiro (traditional white soft cheese), pomegranate,
koulouri from Thessaloniki (fluffy bun with sesame) and citrus vinaigrette | €8,00

PASTA

Our signature carbonara with “zamboni” ham from Naxos island | €12,00

Fresh spaghetti with chilli shrimps and beetroot confit | €15,00

Ravioli with octopus ragout in a broth sauce | €15,00

MAIN DISHES

- Pork rolled** in an Aeginian pistachio crust, served with BBQ sauce | €15,00
- "Sofrito" from beef fillet**, a traditional recipe from Corfu island | €24,00
- Caramelized chicken** with Pontiac "chavits" made with almond milk | €14,00
- Lamb** with Naxos 'Patoudo' stuffed chards, sweet potato and baked garlic | €17,00
- Sea bass** with tomato miso and chilli mung beans | €17,00
- Baked salmon** with black garlic miso and creamy celery root puree | €16,00

FOR OUR YOUNG FRIENDS

- Our own wrapped chicken souvlaki** | €12,00
- Spaghetti** with fresh tomato sauce | €8,00
- French fries** with gruyere cheese from Naxos island | €4,00

DESSERTS

- Our chocolate ...** | €6,00
- Churros** filled with rice pudding and dried fruits | €7,00
- Honey pie from Sifnos island** with white truffle and bergamot preserve | €6,00