



Soup of the day | € 6,00

STARTERS

“Loukoumades”

honey dumplings filled with savory manouri cheese from Thessaly | €8,00 (VG)

Moussaka | €8,00

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

Wild mushroom ragout

with roast sweet potatoes

and traditional “volaki” cheese from the island of Tinos | €8,00

SALADS

Greek salad | €8,00 (VG)

The Lefkaditian

fresh green salad with Englouvi’s lentils, quinoa, pumpkin
& tempura shrimps | € 10,00

The Chian

spinach, beetroot, walnuts, vinaigrette Chios mastic
& cheese from Thesaly | €9,00 (VG)

PASTA

Our signature carbonara with ‘zaboni’ ham from Naxos | €13,00

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

Bulgur wheat risotto with wild herbs, beef filet & black truffle | €15,00
without beef filet | €12,00 (VG)



MAIN DISHES

Pork rolled in an Aeginian pistachio crust served with BBQ sauce | € 15,00

'Sofrito' beef fillet a traditional recipe from Corfu | € 25,00

Lamb with mushy chickpeas, stuffed chards & spicy pepper sauce | € 17,00

Lemon chicken with sweet potatoes, porcini mushrooms & vegetable sprouts | € 14,00

'Kakavia' fish soup with Mykonian 'xinotyri' cheese and smoked dentex | €33,00

Baked salmon with black garlic miso with mushy green peas & smoked onions | €16,00

CHILDREN'S MENU

Fish & chips | € 7,00

Spaghetti with meatballs and tomato sauce | € 8,00

Fresh potato fries with 'gruyere' cheese from Naxos island | €4,00

DESSERTS

Chocolate mousse with prickly pear & aloe | € 7,00

Crème Brule chamomile with red berries & Honeycomb | € 6,00

Churros filled with rice pudding mousse, white chocolate and forest berries | € 7,00