

food^{eng}



Hippie Fish



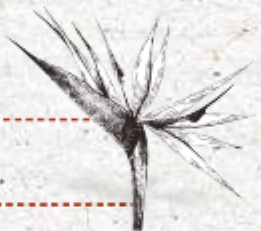
RAW BAR



SEA-BASS CEVICHE CLASSICO	24
sweet potatoes, leche de tigre, corn, aji Amarillo, coriander	
MEDITERRANEAN CARPACCIO	19
fresh lime, Mykonian fresh sea urchin	
TUNA TARTARE	25
citrus sauce, fresh herbs, caviar	
CLAM CEVICHE	22
leche de tigre, corn, aji Amarillo, lime	
TIRADITO	24
leche de tigre, cherry tomatoes, cappers	
FRESH LOCAL FISH SASHIMI (per 100gr)	9.5
FRESH GREEK CLAMS AND OYSTERS (per 100gr)	5



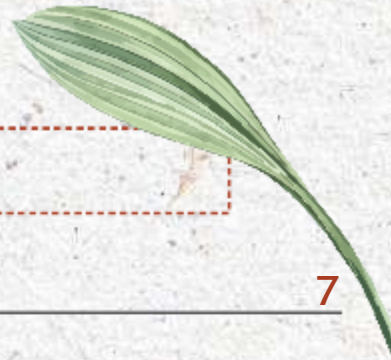
HIPPIE SUSHI



EDAMAME (with salt and lime)	6.5
SASHIMI (2 pcs)	
SALMON	8
WILD SEABASS	9.5
TUNA	12
CLAM	8
NIGIRI (2 pcs)	
SHRIMP tobiko yuzu, lime zest, yuzukoso sauce	10
TUNA fleur de sel, soya	9
SALMON ikura, fleur de sel	7
WILD SEABASS spicy mayo, chives	8
OYSTERS sesame ponzu, lime, wasabi tobiko, fried onion	10
SUSHI ROLLS	
CALIFORNIA crab, tobiko, fresh avocado, sesame	19
SPICY KING CRAB	25
cucumber, spicy lemon, avocado, crab, shrimp tempura, tobiko	
SALMON avocado, cucumber	17
SHRIMP TEMPURA shrimp, avocado, fresh onion cream cheese	22
SPICY TUNA tuna, spicy mayo, cucumber	18
HIPPIE ROLL crab, avocado, topped with salmon	21
UNAGI	25
smoked eel with teriyaki sauce, foie gras, cucumber, tempura chips	



DIPS



TZATZIKI	7
greek yoghurt, cucumber, garlic, olive oil	
TARAMAS	8
raw fish eggs, olive oil	
HUMMUS	8
chickpeas, basil, garlic, tahini and olive oil	
EGGPLANT	8
smoked eggplant, vinegar, olive oil, garlic, onion, red sweet peppers	



APPETIZERS



HOMEMADE BREAD OR PITA	4
BEEF CARPACCIO truffle, cappers, aioli sauce	22
BAKED AUBERGINE WITH FETA garlic, fresh parsley, miso	14
GRILLED OCTOPUS WITH HOUMMUS	19
HIPPIE COUNTRY POTATOES	16
avocado tzatziki, truffle	
ZUCCHINI DUMPLINGS	12
yoghurt sauce	
GRILLED HALLUMI (Cypriot cheese)	12
grilled tomato, pesto, fresh oregano	
SAGANAKI CHEESE	12
tempura aged cheese with spicy tomato chutney	
HOMEMADE KEFTEDES (meatballs)	16
wild rose sauce and aged graviera cheese	
THE GREEK MOUSAKA (bio)	18
eggplant, potatoes, minced beef & fresh bechamel	
FRIED CALAMARI	18
STEAMED MUSSELS SAUTES	16
garlic, anise and saffron	



SALADS



HIPPIE SHRIMP 19
local cherry tomatoes, avocado, cucumber, peppers, chili, pineapple, onions and herbs

TRADITIONAL GREEK 13
local tomatoes, cucumber, peppers, onions & feta cheese

SUMMER 15
local cherry tomatoes, watermelon, mint, pickled onions & feta cheese

QUINOA 13
avocado, corn, cucumber, kale & fresh herbs

EXTRA HEALTHY BEAN 15
tomatoes, fresh onion, parsley, eel, manuri cheese, mixed beans & lemon zest

BURRATA 17
cherry tomato, yellow beetroot, basil and balsamic

KATIKI CHERRY 14
carob rusks, cherry tomatoes, goat cheese, olive oil, cappers



MAINCOURSES



PASTA



KING CRAB PAPPARDELLE 35
Alaskan king crab and saffron

LINGUINI FRESH SEA FOOD 24
fresh clams, shrimps, tomato, herbs

RISOTTO MORCHELLA MUSHROOM 19
graviera cheese, truffle oil & fresh thyme

AEGIAN PAELLA 25
orzo, fresh seafood, fennel, saffron

SPAGHETTI LOBSTER 38
fresh tomato, garlic & fresh parsley

CAPELLINI FRESH CLAMS 22
fresh local clams, vongole, garlic & white wine



ORGANIC MEAT



FREE-RANGE GRILLED CHICKEN 19
with fresh oregano, roasted lemon sauce, green salad

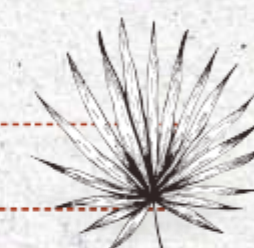
TAGLIATA BLACK ANGUS BEEF (300gr) 25
with green salad

KONTOSOUVLI (pork souvlaki) 27
Iberico Pork with fries and green salad

STRIP LOIN BEEF STEAK (400gr) 37
country style potatoes and green salad



SEAFOOD



GRILLED FRESH SALMON 26
with asparagus and grill mushroom

AHI TUNA STEAK 31
hay smoked, osmotic watermelon, avocado tzatziki

WILD FRESH SEABASS 28
seasonal fresh vegetables, Celery Root Purée

FRESH FISH (per 100gr) 8.5

FRESH RED SNAPPER (per 100gr) 9.5

FRESH FISH IN SALT CRUST OR LEAF (per 100gr) 10.5

TIGER PRAWNS (per 100gr) 12

KING CRAB (per 100gr) 14

LOCAL FRESH LOBSTER (per 100gr) 13

FRESH CATCH OF THE DAY Please ask the waiter



SIDE DISHES



FRIED POTATOES WITH FRESH OREGANO 8

CARROT PURÉE 8

GRILLED SEASONAL VEGETABLES 15

STEAMED VEGETABLES (togharashi oil) 10

WILD GREENS WITH LEMON CONFIT 8



DESSERTS



#MILLEFEUILLE HIPPIE FISH 25
madagascar ice cream and cream caramel (2 persons)

CHOCOLATE CAKE 16
salted caramel and valhrona chocolate

TRADITIONAL GREEK "LOUKOUMADES" 16
homemade praline chocolate, ice cream & hazelnut

SUMMER CHEESECAKE 16
creamy cheesecake topped with fresh fruits

VEGAN FUDGE 13
bitter mousse, tangerine sorbet, fayedine

SEASONAL FRUITS 12



For the preparation of the dishes we use:
in salads and cooked dishes virgin olive, in the fried dishes sunflower oil.

The feta cheese we use is Greek.

(*) Frozen product.

Surety: XYDAKIS NIKOLAOS

All our prices are inclusive of all applicable taxes.
V.A.T Beverages 24% | Food 13%. Prices in Euro.

The restaurant is obliged to present
printed forms in a special box next to
the exit for the reclamation
of any complaints.

The Consumer is not obliged to pay, if the notice of payment is
not received (receipt-invoice).