

MEZE

WARM



MEATBALLS FROM THE GRILL

with smoked yogurt and baked tomatoes

HOME MADE SAUSAGE

with farm bio park meat, local green and spices

EGGS WITH SANSUKA SAUCE

SAMOSA PIES

Deep fried pies with potatoes, cummin, nuts and curry flavor

SHRIMPS* WITH SOFRITO SAUCE

onion, garlic and herb oil tomato sauce

SCALLOPS MEUNIERE

SALADS



ARID CHERRY TOMATOES

with goat cheese, caper and island's rhythm

MYKONIAN GREEK SALAD

with krillane

CEASAR AT GREECE

with crispy "siglas" from Mami, chicken, greek prawns and egg

SPINACH AND ARUGULA SALAD

with fresh watermelon, walnuts and roasted goat cheese

STRING BEAN SALAD

with sun dried tomatoes, barossa dressing and fresh onions

TO ALL DRESSINGS WE USE OLIVE OIL
FOR FRYING WE USE SEED OIL

ALL FROZEN PRODUCTS ARE SIGNED WITH (*)

TO ALL PRICES ARE INCLUDED:
MUNICIPALITY TAX 0.5%, VAT 8%, VAT 10%

SCORPION REQUIRED TO HOLD FORMS
IN A SPECIAL POSITION NEAR THE KITCHEN
FOR EXPRESSION OF ANY PROTEST

CUSTOMER IS NOT OBLIGED TO PAY IF THE NOTICE
OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT-INVOICE)

MARKET REGULATOR:
SILVIO MARGARITE

OPEN FIRE GRILL

RIIBEYE

3000gr, Prime Black Angus Beef, USA



Verified 100%
Angus Beef

T-BONE

3000gr, Prime Black Angus, USA

PORTER HOUSE

2500gr, Prime Black Angus, USA

TONAHAWK

2500gr, Prime Black Angus, USA

FLAP STEAK

2000gr, Prime Black Angus, USA

TARTARE

Beef fillet USA Black Angus 200gr and condiments of your choice

(caper-celery-mustard-chilly-new bio egg parsley)

FISH OF THE DAY

per kilo

LOBSTER

per kilo

DESSERTS



LONG PEACH SWEET BRUSCHETTA

YOGURT FRANSIER

CITRUS FESTIVAL CAKE

DRUNKEN FRUITS

CARAMELISED WHITE CHOCOLATE PANACOTTA

TROPICAL FRUIT PROFITEROLE

MOJITO WITH A SPOON

SCORPIOS ERMER

MEZE WITH

KING CRAB LEG
per kilo

OCTOPUS BBQ 280 gr
with mykodian vinegar, oregano and fresh green olive oil

TINY SHRIMPS* FRIED
with thin semolina „panna“

SCAMPI* TAIL
deep fried

CALAMARI*
roasted or deep fried

TEMPURA
of aubergine and zucchini as oriental spiced mix

SIDE DISHES

GRILL

MINI POTATOES

roasted in butter and thyme

BAKED CHICORY

ZUCCHINI

with mint and garlic

GRILLED ONIONS

KALE AND LOCAL GREEN SAUTE

with extra virgin oil

GIANT BEANS SALAD

with cinnamon and chili

OTHER MEATS & FISH

BIO RAISED GRILLED CHICKEN

LAMB RASH EL HANGOUT

with yogurt, baked tomatoes and roman lettuce

BUNNIE PIE

Baked rabbit pie with carrots, curry and beets

GRILLED FRESH SALMON 300gr

GRILLED FRESH GROUPER 300gr

GRILLED TUNA 200gr

(medium cooked)

FILLET OF SEA BASS 300gr

FILLET OF SCORPIO FISH

with paprika bordelaise sauce and sauce halle

SIDE SAUCES

"Kash" from Damascus with sun dried tomatoes | Tuna Mashed

Green curry with coriander | Yogurt with tahini and honey

PASTA GARNISH

MOUSLES

with wine and garlic

LOBSTER

with chili pepper

MANTI PASTA WITH MINCED BEEF

yogurt, pine nuts and paprika

BAID CHERRY TOMATOES

baked in the oven with fresh basil

SEA URCHIN

with chili and garlic

CHOICES FROM THE SEA

Mussels, calamari, scallops, shrimp, sea urchin

RISOTTO OF THE DAY

PASTA CHOICES

Tagliatelle / Orzo / Penne / Tricodonta pasta

SALADS

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DRY CHICKPEAS AND CARROTS SALAD

with blood orange and ruyg

BEETROOT SALAD

LENTILS SALAD

Tabbouleh style

FATTOUSH SALAD

with lettuce, garlic, pita bread and sumac

QUINOA SALAD

with pine nuts and raisins

TABBOULEH SALAD

The Scorpion Version

MEZE

FROM THE SEA



SCORPIOS STYLE CEVICHE

with ouzo

SCORPIOS TARTARE FISH OF THE DAY

with coriander and lemon

GROUPE CARPACCIO

with olive oil and sea urchin

OCTOPUS CARPACCIO

with vinegar, oregano and extra virgin oil dressing

SEA URCHIN SALAD

with lemon and olive oil

MUSSELS STEAMED

with wine, lemon, garlic and olive oil

MEZE

COLD



FISH EGGS ROE CREAM

topped with lemon confit

FAVA BEANS

topped with baby onions, thyme and tamarinds

HUMMUS

with cumin and pita bread

TZATZIKI

with avocado

SPICY CREAM CHEESE

with walnuts and smoked paprika

SMOKED AUBERGINE SALAD

with pie nuts, feta cheese and bell peppers

BREAD AND DIP WELCOME