

A MEMBER OF DESIGN HOTELS™



# **APPETISERS**

# Trio of Greek Dips

tzatziki | tyrokafteri spicy cheese dip | taramosalata fish roe dip €17

#### Trio of Sea Salt-Cured Fish

marinated bonito | octopus | marinated anchovies €19

# Beef Ragout Open Pie

beef ragout | kasseri cheese | pecorino cheese | herbs €18

# Vegetarian Open Pie

tomatoes | grilled peppers | feta cheese | gruyere cheese | onions | olives €17

#### Fried Zucchini

served with tzatziki €15

#### Tomato Fritters

served with creamy Greek cheese €16

# Grilled Meatballs

meatballs | yoghurt | mint dip €17

# Feta in Phyllo Crust

feta in crust | honey | nuts €16

# Baked Aubergine

aubergine | tomato | feta €16

# Beetroot and Cod

beetroot | cod | yoghurt | garlic | walnut | vinegar €18

# Moussaka €17

# Octopus

octopus | octopus jus | Greek-style yellow split peas | potatoes €18

# Eel

served with potato salad €18

# SALADS

#### Greek Salad €17

# Constantinople Salad cabbage | carrot | celery | parsley €16

# Dakos Salad dakos barley rusk | tomatoes | herbs | feta cheese €16

# Cherry Tomatoes cherry tomatoes | capers | sweet red Florina peppers | country-style croutons | cheese cream €17

# Braised Vegetable Medley

carrot | courgettes | potatoes | broccoli €17

# MEAT MEZE

#### Beef "Giouvetsi"

beef stew in tomato sauce | orzo pasta €23

#### Beef Casserole

quality beef | courgettes | aubergines | gratinated with feta €23

#### Grilled Fillet of Beef

beef fillet | mushrooms | celeriac €46

# Lamb Chops

served with twice-fried country-style potatoes €24

# Chicken Chops

served with country-style potatoes €21

#### Traditional Rooster

rooster | light tomato sauce | traditional "hilopites" pasta €21

# **GYROS / SOUVLAKI**

# Pork Gyros

pork gyros meat | pitta bread | tomato | onion | tzatziki served with french fries €21

# Chicken Gyros

chicken thigh gyros meat | pitta bread | tomato | onion | tzatziki served with french fries €21

#### Pork Souvlaki

pork skewer souvlaki | tomato | onion | tzatziki served with french fries €21

# FISH MEZE

# Prawn Saganaki

prawns | herby tomato sauce | feta cheese €22

#### Fried Calamari

calamari | white lemon sauce | capers | gherkins €18

#### Grilled Calamari

fresh calamari | Greek-style yellow split peas | fennel | carrot | courgette salad €21

# Fried Anchovies

anchovies | tomato dip | rosemary | vinegar | olive oil €18

#### **Grilled Sardines**

sardines | tomato cubes | onion | parsley €18

# Grouper

grouper | mixed greens | traditional egg-lemon sauce €34

# Catch of the Day for Two

fish of the day | seasonal vegetables €82

# **PASTA**

# Linguine Pasta

linguine | beef ragout | light tomato sauce €19

# Country-Style Penne Pasta

penne | tomato sauce | eggplants | olives | feta cheese | herbs €19

# **DESSERTS**

#### Galaktoboureko

syrupy caramelised phyllo pastry | vanilla-flavoured semolina cream | cinnamon streusel €15

#### Baklava

pistachio cremeux | sour cherry | spices | kaymak ice cream €15

# Orange Pie

syrupy orange cake, Greek yoghurt mousse, pasteli sesame candy, tangerine sorbet €15

#### Greek Walnut Cake

chocolate cremeux, carob crumble, salted caramel, berries, chocolate ice cream €15

Seasonal Fresh Fruit Platter €15

**Ice-Creams and Sorbets –** selection of flavours €4.5 per scoop

Please let us know if you have any allergy or intolerance when placing your order.





