

OUR BREAD

Handmade bread from our Chef

APPETIZERS

Gruyere cheese croquettes with tomato jam

Fava (pea puree) with caramelized onion, tomato and sausage

Shrimps sautéed with chili syrup and lemon

Grilled squid with couscous, tomato, lemon and herbs

Grilled octopus with lentils salad

Sea bass ceviche with cherry tomatoes, onion, coriander, lime, chili and ginger "loukoumi"

Meatballs in tortilla cones with yoghurt and romesco sauce

Greek meze dip selection (tzatziki, aubergine, Greek spicy feta cheese cream) with grilled pita bread

Double fried potatoes with truffle mayonnaise and grated gruyere cheese

SALADS

Greek salad with tomatoes, cucumber, spring onion, olives, rusk, Greek feta cheese mousse and sweet pepper dressing

Beetroot salad with quinoa, baby rocket, manouri cheese and beetroot-mastic vinaigrette

Chicken salad with iceberg, baby rocket, walnuts, green apple, gruyere cheese and honey dressing

Mixed green salad with gravlax salmon, avocado, orange and yoghurt-mint sauce

MAIN COURSES

Risotto of mushroom with pickled shimeji

Chicken fillet with quinoa, tomato, cucumber, cashews nuts, corn and yoghurt-mint sauce

Carbonara with casarecce pasta, Cretan apaki smoked pork and gruyere cheese

Spaghetti with shrimps, chili, beetroot and lime

Black Angus striploin fillet served with double baked potatoes and chimichurri sauce

Sea bass fillet sautéed served with spinach, chili, cherry tomatoes and creme fraiche

Beef cheeseburger with iceberg, tomato, truffle mayonnaise and double fried potatoes

DESSERTS

Chocolate trilogy with caramelized feuilletine and butterscotch

Yoghurt chocolate mousse tart with berries and lime

Mille feuille with mastic cream cheese and figs with Vinsanto sauce