



Bread

Per person 1,00

Starters

Aubergine purée	5.00
Fish roe dip - Taramosalata	5.00
Yogurt garlic dip - Tzatziki	5.00
Spicy cheese dip	5.00
Spicy garlic dip	5.00
Crab salad	5.00
French fresh fries	4.00
Fried zucchini	5.00
Vegetables tempura	8.00
with Tarama mayonnaise	
Grilled stuffed peppers	8.00
with balsamic syrup	
Zucchini balls	8.00
with soya sauce	
Fava beans purée	6.00
Baked chickpeas from Sifnos island	8.00

Pasta

Shrimp pasta	15.00
Crawfish pasta	25.00
Seafood orzo pasta	20.00
(shrimps, mussels, calamari & Kozani saffron)	
Penes with pesto & fresh parmezan	14.00

Fish

Pargus	65.00/kg
Grouper	65.00/kg
Sole	60.00/kg
Red mullet	60.00/kg
Dorada	55.00/kg
Sea bass	55.00/kg
Striped mullet	50.00/kg
A' Fish of the day	70.00/kg

Salads

Greek salad	8.00
Tomato & cucumber	5.00
Quinoa salad	10.00
with salmon gravlax	
Carob Tree	10.00
(cherry tomato, cucumber, caper, carob rusk, katiki cheese, spearmint, homemade sauce)	
Rocket salad	8.00
(roasted pine cones, cherry tomato, Parmesan flakes, crouton, balsamic vinaigrette)	
Salty Cheesecake	10.00
(rusk basis, cream cheese, tomato coulis & olive oil, balsamic, molasses vinaigrette)	
Delfini salad	10.00
(lettuce, garden rocket, cherry tomato, carrot, mango & seasonal fruits, olive oil, honey & raspberry dressing)	
Leaf vegetables	5.00
Beetroot	5.00
Boiled zucchini	5.00

Specials

Tuna tartare	15.00
Tuna carpaccio with rocket pesto	15.00
Sea bass ceviche with lime	14.00
Crawfish meat	20.00
Shrimps saganaki	18.00
mixed with tomato & cheese	
Steamed mussels	14.00
Risotto with mushrooms	16.00
Risotto Milanese with Kozani saffron	15.00

Seafood

Marinated anchovy	9.00
Sardines	11.00
Fried calamari	10.00
with tarama mayonnaise	
Small fresh fish of the day	9.00
Grilled calamari	35.00/kg
(with/without feta cheese, tomato & peppers)	
Marinated octopus	16.00
(vegetables & bruschetta with caramelisé onions, grilled octopus)	
Roasted shrimps	16.00
Cod	12.00

Cheese

Feta cheese	4.00
Saganaki fried cheese	
with lemon chutney	7.00
Fried feta	
with sesame & honey	7.00
Manouri cheese	
with homemade chutney	8.00

Meat

Stuffed chicken ballotine	13.00
(fresh mozzarella, sundried tomatoes, fresh basil, Parmesan)	
Sautéed pork fillet	13.00
(cherry tomato, caper, fresh basil)	
Rib-eye (Argentina) angus	23.00
(roast meat sauce with fresh pepper from Madagascar)	
Outside skirt Angus	
Argentina Tagliata	18.00
(sauce bearnaise)	
Fresh beef patty (burger)	11.00
Beef cheeseburger	13.00
(pickled cucumber, tomato, onion)	

Choose your side dish:

- Aubergine purée
- Grilled vegetables
- Fresh french fries



Aperitif 10.00

Purple Rain

(gin, fresh lime, blueberry, jasmine, violette, prosecco)

Bergamot Spritz

(Italicus Rosolio di Bergamotto, campari, fresh lime, gentlemen's soda, oregano)

Aperol Spritz

(Aperol, soda, prosecco)

Drinks

Water 1lt	2.00
Evian water 1lt	5.00
Refreshments	2.50
Pellegrino 500ml	5.00
Fresh orange juice	4.00
Homemade lemonade	5.00

Spirits

Ouzo	9.00/10.00
Tsipouro	10.00
Aged Tsipouro	20.00

Beers Draught

Mythos 330 ml	3.50
Mythos 500 ml	4.50
Fix 330 ml	3.50
Fix 500 ml	4.50
Kaiser 330 ml	4.00
Kaiser 500 ml	5.00

Bottled beers

Kronenbourg Blanc (with a hint of citrus)	5.00
Carlsberg	5.00
Mythos on ice	5.00
Fix Dark	5.00
Fix Άveυ	4.00

Wines

Feel free to ask us
about our bottled wines