

## MEZE

(served with greek koulouri)

BAKED EGGPLANT G 5,5 €  
with yogurt and tomatoes

FAVA P 5,5 €  
Greek bean puree  
with red onion and olives

TZATZIKI P, G 5,7 €  
Traditional Greek yogurt appetizer  
with cucumber, olive oil and mint

HTIPITI G 5,5 €  
Roasted bell peppers with Greek yogurt

GREEK PESTO WITH YOGURT G, H 5,5 €  
Fresh herbs, olive oil and spices  
with Greek yogurt

TARAMASALATA D, G 6,6 €  
Smoked cod roe with olive oil,  
cream cheese and garlic

OLIVE TAPENADE 6,6 €  
Traditional appetizer  
from grated olives

FETA G 5,5 €  
with olive oil and capers

## APPETIZERS

KING CRAB TARTAR B 41,5 €  
with avocado and baked tomato sauce

SEA BASS CEVICHE D 19,5 €

ROASTED PICKLED PEPPERS G 9,5 €  
with feta and herbs

GREEK OLIVES 9,5 €

BAKED EGGPLANT G 9,5 €  
with Greek yogurt and tomatoes

CARAMELIZED CARROTS G, H 9,5 €  
with yogurt and halloumi

SHRIMP TARTARE B, C, M, G 17 €  
with tomato and basil

OCTOPUS TARTARE C, G, R, M 17,5 €  
with aioli sauce

TUNA TARTARE A, D, M, G 16,5 €  
with cream cheese and baked eggplant

FRIED HALLOUMI CHEESE G, H 14,5 €  
with herb sauce and fresh tomatoes

SHRIMPS IN HARISSA B, G 19,5 €  
and garlic sauce

## OYSTERS

FINES DE CLAIRES R 4,5 €

GILLARDEAU R 5,5 €

## SALADS

GREEK SALAD G 11 €

KING CRAB SALAD B 39,5 €  
with avocado, tomatoes  
and Ponzu truffle sauce

OCTOPUS SALAD R 17,5 €  
with mixed greens,  
tomatoes and potatoes

SHRIMP SALAD B, G 16,5 €  
with Greek yogurt,  
tomatoes and basil

PICKLED ARTICHOKE SALAD M 11 €  
with vegetables and dried olives

CHICKEN SALAD M 12,5 €  
with cherry tomatoes, cucumber,  
red onion and mustard dressing

## SOUPS

TOMATO SEAFOOD SOUP B, D, G, R 15,5 €

MEATBALL SOUP L 9 €  
with chickpeas and vegetables

## MAIN DISHES

CHICKEN GYROS A, G 15,5 €

MOUSSAKA FROM THE OVEN G 17,5 €  
Traditional Greek dish with eggplant,  
minced beef and tomatoes

BAKED OCTOPUS R,G 23,5 €  
with potatoes, tomatoes,  
tzatziki sauce and chickpeas

TUNA STEAK D 39,5 €  
with sesame sauce

DORADA FILLET D,G 26 €  
with tomato and caper sauce

STEAK TURBOT D 49,5 €  
with tomato and onion salad

OVEN BAKED SEABASS D 24 €  
with tomatoes in olive oil with garlic  
(Chef recommends for 2 people)

KING PRAWNS B,C,G 43,5 €  
with Black-pepper sauce

FRIED BABY SQUID C,G,M,R 18,5 €  
with harissa

RIBEYE STEAK 45 €  
with baked potatoes  
and BBQ sauce

TENDERLOIN STEAK G 27 €  
with porcini mushroom sauce

HALF CHICKEN A,G 14,5 €  
with cilantro and onion,  
served on pita with tomato sauce

LAMB KEBAB 21 €  
with grilled vegetables

RACK OF LAMB G 34,5 €  
with fried potatoes

## FRESH CATCH

in the oven or on the grill

The price is for 100 grams of raw product

OCTOPUS R 9,5 €

SQUIDS R 8,5 €

SHRIMPS B 9,5 €

SCALLOP R 11 €

DORADA D 6,5 €

SEA BASS D 6,5 €

Chef serves with tzatziki sauce

## RECOMMENDED FOR COMPANY

**SEAFOOD PLATEAU:** R,D,G 69 €

dorada fillet, tiger shrimps, squids, octopus tentacles.  
Served with grilled vegetables, potatoes and tzatziki  
sauce

**RAW BAR** B,R 120 €  
(recommended for 2 guests)

**ICE SEAFOOD PLATEAU:**

langoustines 3 pcs, spiny lobster 1/2 tail, shrimp 6 pcs,  
fresh tuna oysters 4 pcs. Serve with sauces: chimichurri,  
raspberry, sriracha mayo

**RAW BAR** B,R 192 €  
(recommended for 3-4 guests)

**ICE SEAFOOD PLATEAU:**

langoustines 4 pcs, lobster tail 1 pc, shrimps 8  
pcs, fresh tuna oysters 6 pcs. Serve with sauces:  
chimichurri, raspberry, sriracha mayo

**ASSORTED GREEK MEZES:** D,G,H,P 34 €

baked eggplant with yogurt, greek bean fava puree,  
yogurt and cucumber tzatziki, khtipiti (baked peppers  
with yogurt), Greek pesto with yogurt, taramasalata  
(smoked cod caviar with cream cheese), feta with  
olive oil and capers. Served with Greek kouluri

## SIDE DISHES

GRILLED VEGETABLES 6 €

ROASTED POTATOES with garlic G 6 €

TRUFFLE PUREE G 7 €

## BREAD

KOULOURI Greek sesame bread rings<sup>A</sup> 3,5 €

PITA A 2,5 €

## DESSERT

KATAIFI WITH NUTS AND HONEY H,C 7,5 €

ORANGE PIE A,C 7,5 €

GALAKTOBUREKO A,G,H 7,5 €

Greek filo dough pie  
with tender milk custard

GREEK ICE CREAM with almonds G,H 7,5 €

LOUKOUMADES in sugar syrup  
with pistachios and ice cream A,G,H 7,5 €

**Allergy information:** A - Cereals containing gluten, B - Crustaceans, C - Eggs, D - Fish, E - Peanuts, F - Soybeans,  
G - Milk, H - Nuts, L - Celery, M - Mustard, N - Sesame seeds, O - Sulphur dioxide and sulphites, P - Lupin, R - Molluscs.