#### **SOUPS**

Soup of the day	
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#### **SALADS**

Greek Salad with colourful cherry tomatoes, spring onions & feta cheese.

Green Salad with rocket, spinach, katiki cheese, balsamic cream & honey.

**Quinoa Salad** with fresh brunoise vegetables & herbs, beetroots & fresh tuna.

Feast of Salad with chicken, green apple & horseradish vinaigrette.

Colorful fresh salad with mozzarella cheese, dry fruits nuts & carrot vinaigrette

The oil we use is virgin olive oil.

We use sunflower oil for fried foods.

Feta cheese is Greek.

Frozen denoted by \*

#### **APPETIZERS**

<b>Tzatziki</b> with a bunch of grilled pita & extra virgin olive oil.	
Eggplant Salad millfeuille, with basil oil & tomato with grilled tortilla.	
Ladotyri cheese in sheet crust, fig paste & crispy olive.	
Mix mushrooms with black balsamic vinegar cream & pistachio.	
Santorinian Fava with caramelized onions.	
Steamed Mussels with zest lime & celery.	
Greek deep fried sardines marinated with chilli sauce.	
Fisherman shrimps*.	
Tomato balls with yogurt & mint sauce.	
<b>Octopus</b> with potatoes sauce & dried smashed tomatoes.	

# MAIN COURSES

Linguini with chicken, brocolli, pesto & cream sauce.	
Linguini with spicy chicken, sundried tomatoes & eggplant.	
Linguini with shrimps*, rocket & bisque.	
Seafood spaghetti with vegetables & herbs.	
Spaghetti with lobster.	
Spaghetti with vegetables & herbs.	
<b>Risotto</b> with crayfish* & bisque.	
Shrimp* risotto with strawberry & mint.	
<b>Risotto</b> with fresh vegetables & herbs.	
Bream	
Sea bass	
Sea bream	

# MAIN COURSES

Moussaka.	
Chicken breast marinated with carry, basmati rice & lemon cream.	
Roasted Pork tenderloin filled with smoked cheese in vinsanto sauce & basmati rice.	
Rib-eye steak with Peru potatoes & Portobello mushroom.	
Lamp shank slowly cooked in lemon sauce with herbs & cracked wheat.	
Picania with fresh vegetables & herbs, bread tomatoes crust & parmesan cheese.	
Braised veal with smoked eggplant.	
Sea Bass Oriental with cashew nuts, lemongrass, smashed potatoes wasabi.	
Yellow Fin Tuna with buckwheat & orange sauce.	
Sauteed Salmon with cous-cous vegetables & carry sauce.	
Salmon with bread tomato crashed & quinoa.	
Dried salted cod Fish crust, celery root & smashed potatoes.	

<b>DESSERTS</b>
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<u>DEBOERTS</u>
Apple pie in tortilla wraps & caramel cream.
Cheese cake with lemon
Chocolate marguise with mango ice cream.
DESSERT WINES
Apiliotis Sigalas 500 ml
Muscat of Rio - Patras 500 ml
Vinsanto Argyros 1992 500 ml
Glass of Apiliotis
Glass of Muscat
Glass of Vinsanto Argyros
Glass of Mezzo Argyros
SPARKLING WINES
Moet 750 ml
Bianco Nero sparkling wine 200 ml
Prosecco 200 ml

# WHITE WINES

YOUNG SANTORINI WINES	
Santorini Hatzidakis Assyrtico 750 ml	
Santorini Gavalas Assyrtico 750 ml	
Santorini Tselepos Assyrtico 750 ml	
Santorini Argyros Assyrtico, Aidani, Athiri 750 ml	
OLD SANTORINI WINES	
Santorini Barred Sigalas Assyrtico, 6 months in the barrel 750 ml	
Nichteri Hatzidakis Assyrtico, 12 months in the barrel 750 ml	
Assyrtico de Louros Hatzidakis Assyrtico, 24 months in the barrel 750 ml	
Nichteri Sigalas Assyrtico, 30 months in the barrel 750 ml	
WINES FROM THE MAINLAND	
Estate Gerovasileiou Malagouzia 750 ml	
Foloi Estate Merkouri Roditis 750 ml	
Moschato Spinas Strataridakis Moschato 750 ml	
Alfa Estate Sauvignon Blanc 750 ml	
Estate Gerovasileiou Chardonnay 750 ml	
Fegges Dimakopoulos	
Malagouzia, Asyrtiko 750 ml  Glass of wine	
CIGIOS OT WILL	

# RED WINES

Mm Sigalas Mavrotragano-Mantilaria 750 ml	
Estate Gaia Agiorgitiko 750 ml	
Alfa Estate Xinomavro 750 ml	
Avantis Estate Maurokoudoura 750 ml	
Cavalier N. Lazaridis Cabarnet Sauvignon, Merlot, 750 ml	
Chateau Julia K. Lazaridis Merlot 750 ml	
Avantis Estate Syrah 750 ml	
Katsaros Estate Cabarnet Sauvignon 750 ml	
Glass of Argyros	
ROSE WINES	
Domaine C. Lazaridi Merlot 750 ml	
Driopi Tsepelos Agiorgitiko 750 ml	
Glass of Kipelissos	

#### **BEERS**

Mythos 330 ml	
Yellow Donkey 330 ml	
Delphi 375 ml	
<u>BEVERAGES</u>	
Espresso	
Double Espresso	
Freddo Cappuccino	
Cappuccino	
Frappe	
Nescafe	
Greek coffee	
Double Greek coffee	
American coffee	
Tea	
Soft drinks 232 ml	
Bottled water 1lt	
Sparkling water 330 ml	

<b>DRINKS</b>
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GORDON' S GIN	
ADSOLUT VODKA	
STOLICHNAYA	
MARTINI BIANCO	
MALIBU	
BACARDI RUM	
BACARDI BLACK RUM	
URSUS RED VODKA	
BAILEYS	
CAMPARI	
DISARONNO AMARETO	
JOHNNIE WALKER RED	
JOHNNIE WALKER BLACK	
JAMESON	
JACK DANIELS	
DIMPLE GOLDEN SELECTION	
METAXA 5*	
METAXA 7*	
<u>COCKTAILS</u>	
MOJITO	
KAIPIRINIA	
URSUS KAIPIRINIA	
DAQUIRI MANGO	