

SALADS

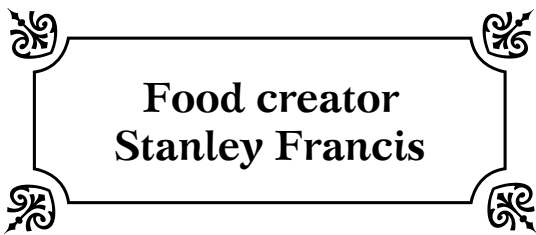
Tropical Salad (avocado, strawberries, caramelised pineapple, vinaigrette mango & mint). _____

Popeye Salad (makadamian nuts, goji berries, vinaigrette cashews, pistachio & broccoli). _____

Quinoa Salad (brunoise, dill, beetroots, fresh tuna). _____

Greek Salad (colourful cherry tomatoes, spring onions, feta cheese). _____

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



The oil we use is virgin olive oil.

We use sunflower oil for fried foods.

Feta cheese is Greek.

Frozen denoted by *

MEZZO APPETIZERS

Tzatziki with a bunch of grilled pita & extra virgin olive oil. _____

Eggplant Salad Millfeuille with basil oil, tomatoes & grilled tortilla. _____

Santorini Fava with spring onions & greek pita. _____

Tomato balls with yogurt mint sauce. _____

Grilled Octopus with smashed potatoes & sundried tomatoes. _____

Steamed Mussels on a banana leaf with zest lime & celery. _____

Fisherman shrimps. _____

Graviera Ios with figs, honey & walnuts. _____

Mix Mushrooms with black balsamic, cream cheese & pistachio. _____

Tuna Tartar with chilly marmalade. _____

Ladotyri cheese in sheet crust with fig paste. _____

MAIN COURSES

Linguini with spicy chicken,
sundried tomatoes & eggplant. _____

Whole grain Spaghetti with
basil pesto & fillet of organic
chicken & cherry tomatoes. _____

Seafood* Linguini with fresh
tomatoes & basil sauce. _____

Lobster * Linguini with
cardamon, coconut milk
& cinnamon. _____

Linguini with prawns*, zucchini
& bisque. _____

Risotto with scampi*
& tomatoes. _____

Wild mushroom Risotto with
oats, raisins & truffle oil. _____

Prawns* Risotto with
strawberry & mint. _____

Rissoto with vegetables & herbs. _____

Bream. _____

Sea bass. _____

Sea bream. _____

MAIN COURSES

Mousakas. _____

Australian Rib Eye steak with
peru potatoes & mushroom sauce. _____

Braised lamb shank slowly
cooked in pearl onions (groats,
mint & mushrooms). _____

Braised veal combo with
smoked eggplants. _____

Sea Bass Oriental with kaffir
leaves. _____

Sautéed Salmon with quinoa
& orange vanilla sauce. _____

Yellow Fin Tuna with
cauliflower couscous, dried
cranberries, macadamia nuts
& ponzu sauce. _____

Roasted Pork tenderloin in
plum sauce & porcini
mushrooms & smoked cheese. _____

Skewer Chicken marrinated
with lemongrass ginger
& Harissa sauce with country
fried potatoes. _____

Common Sole slowly cooked in
coconut milk with spinach
& pine nuts. _____

Outside skirt steak marinated
with cranberry & soya,
chimichurri sauce & country
fried potatoes. _____

WHITE WINES

SANTORINI WINES

Nassitis Vassaltis

Assyrtico, Aidani, Athiri 750 ml

Santorini Santowines

Assyrtico 750 ml

Santorini Gavalas

Assyrtico 750 ml

Santorini Tselepos

Assyrtico 750 ml

Assyrtico Argyros

Assyrtico 750 ml

Assyrtico by Gaia

Assyrtico 750 ml

Pyritis Karamolegos

Assyrtico Grand Cuvee 750 ml

Nichterli Hatzidakis

Assyrtico, 12 months in the barrel 750 ml

Nichterli Sigalas

Assyrtico, 24 months in the barrel 750 ml

WINES FROM THE MAINLAND

Ocean Idaia Winery

Thapshathiri 750 ml

Dafni Lyrarakis

Dafni 750 ml

Roditis Tetramythos

Roditis 750 ml

Vino di Sasso, Domaine Sclavos

Robola 750 ml

Estate Gerovasileiou

Sauvignon Blanc Fume 750 ml

Estate Katsaros

Chardonnay 750 ml

RED WINES

Mandilaria Venetsanos

Mandilaria 750 ml

Red on Black, Mitavelas Estate

Agiorgitiko 750 ml

Estate Gaia

Agiorgitiko 750 ml

Alfa Estate

Xinomavro 750 ml

Mavro, Melissinos Winery

Mavrodaphne 750 ml

Cava Boutari

Xinomavro, Cabernet Sauvignon, Merlot
and Syrah 750 ml

Rapsani Grand Reserve Tsantali

Xinomavro, Krassato, Stavroto 750 ml

Chateau Julia,

Domain Costa Lazaridi

Merlot 750 ml

Avantis Estate

Syrah 750 ml

ROSE WINES

Driopi, Tselepos Winery

Agiorgitiko 750 ml

Tomi, Troupis Winery

Moschofilero 750 ml

GLASS OF WINE

Argyros Estate - White

Argyros Estate - Red

Fteri, Troupis Winery - Rose

DESSERT WINES

Apiliotis Domain Sigalas
500 ml

Vinsanto Argyros Estate 1992
500 ml

Muscat Rio-Patras
500 ml

Samos Anthemis
500 ml

Apiliotis Domain Sigalas
80 ml

Vinsanto Argyros Estate 1992
80 ml

Muscat Rio-Patras 80 ml

Samos Anthemis 80 ml

Mezzo Argyros Estate 80 ml

SPARKLING WINES

Moet 750 ml

Prosecco 200 ml

DESSERTS

Apple crumble with vanilla ice.

Cheese cake with lemon

Chocolate marguise
with mango ice cream.

Baklava with mastic ice-cream.

BEERS

Mythos 330 ml _____

Yellow Donkey 330 ml _____

Nisos 330 ml _____

BEVERAGES

Espresso _____

Double Espresso _____

Freddo Cappuccino _____

Cappuccino _____

Frappe _____

Nescafe _____

Greek coffee _____

Double Greek coffee _____

American coffee _____

Tea _____

Soft drinks 232 ml _____

Bottled water 1lt _____

DRINKS

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* _____

COCKTAILS

MOJITO _____

KAIPIRINIA _____

URSUS KAIPIRINIA _____