



Hot buns 1,00 €

STARTERS

Our own version of Greek Gyros served on a pita bread with a fresh yogurt sauce 8,50 €

Greek meatballs served in tomato sauce with feta mousse 7,50 €

Bruschetta with grilled sardine, tomato confit and capers 7,50 €

Carpaccio from sea bass served with fava spread 10,50 €

Tuna fish tartar with beetroot confit 10,00 €

Sea shells sauté with white wine and garlic 10,50 €

Grilled octopus served with beetroot carpaccio 11,00 €

Grilled squid served with beans cassoulet and traditional salami from Lefkada island 9,50 €

Fried Graviera Naxou with green apple chutney 6,50 €

Eggplant soufflé with yogurt cream and sauce made with tomato and basil 7,00 €

Spring rolls made of cheese dressed with watermelon and black sesame 7,00 €

Traditional pie with vegetables, tarhana and feta cheese 5,50 €

Crispy zucchini chips served with yogurt dip 4,50 €

Homemade French fries flavored with Greek tsimeni spice 4,00 €

Delicate Tzatziki 4,00 €

SALADS

Green salad with Cretan aged graviera cheese, lountza from Tinos and dried figs 9,50 €

Greek salad with extra virgin olive oil 7,00 €

Quinoa salad with mediterranean vegetables, sea fennel and lemon vinaigrette 8,00 €

Caesar's salad with juicy chicken fillets 9,00 €

Salad with lentils, basmati rice, served with marinated salmon in coriander 8,50 €

Salad with smoked grilled eggplants, feta cheese and sweet red peppers 8,50 €

PASTA

Fresh Tagliatelle with zucchini pesto and Volaki cheese from Tinos island	10,50 €
Spaghetti carbonara with fresh mushrooms and bacon	10,00 €
Fresh Tagliatelle with beef fillet ragu	13,50 €
Seafood linguine with fresh mussels, clams, octopus and shrimps	14,50 €

RISOTTOS

Chicken risotto with colorful peppers and roasted mini tomatoes	11,00 €
Spelt "risotto" with wild mushrooms and truffle oil	12,00 €
"Gamopilafo" Greek type risotto with lamp and sundried tomato	13,50 €

MAIN COURSE

Grilled burger with traditional pie from Rhodes and country potatoes	11,50 €
Chicken fillet with cauliflower puree	13,00 €
Pork schnitzel with feta cheese sauce, green salad and French fries	12,50 €
Pork belly with sweet red wine sauce and parsnip puree	14,00 €
Braised lamb shank served with potato puree	17,50 €
Veal fillet served with smoked eggplant puree	23,00 €
Tuna fish fillet from Alonnisos on the grill served with steamed vegetables	21,00 €
Red snapper fish fillet with saffron fish soup and aromatic onions	20,00 €
Sea bass fish fillet saute served with pumpkin puree	18,00 €
Salmon fillet with champagne sauce and quinoa salad	17,50 €
Dish of the day (Do not hesitate to ask us for further info)	

DESSERTS

Mille-feuille with lemon cream	6,00 €
Hazelnut praline with chocolate crumble and coconut ice cream	6,00 €
The famous baklavas from Skiathos with walnuts and almonds served with ice cream	6,00 €
Chocolate moelleux with peanut butter served with vanilla ice cream	6,00 €
Poached pears in red wine served with creme anglaise	6,00 €
Ice Cream with chocolate, vanilla or mixed	5,00 €
Banana split with chocolate and vanilla ice cream	6,50 €
Yogurt or ice cream with fresh seasonal fruits, honey and walnuts	7,50 €