



# BOUKIA KAI SYGHORIO

Our own bread with the dip of the day 1,00€

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## 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 and potato crisps 🌿 7,50€

Ceviche from sea bass with basil, coriander and orange sorbet 10,50€

Tuna fish tartar with beetroot confit and onion dust 12,00€

Grilled octopus served with beetroot carpaccio 11,00€

Grilled squid served with beans cassoulet and traditional salami from Lefkada island 8,50€

Eggplant rolls with chocolate zest, stuffed with kaseri cheese flavored with cannabis 🌿 7,00€

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

Grilled sardines stuffed with herbs, served with vine leaves chips and lemon foam 8,50€

Cold soup of cucumber and melon with prosciutto chips 6,50€

Sweet red pepper with seafood and pine needles olive oil 8,50€

Chevre goat cheese from Evia with tomato marmalade 7,00€

Greek cheese and cold cuts platter for two 22,00€

Crispy zucchini chips served with yogurt dip 🌿🌿 4,50€

Homemade French fries flavored with sumac spice 🌿 4,00€

Delicate Tzatziki 🌿 4,00€

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## SALADS

Green salad with Cretan aged graviera cheese from Kos island, smoked pancetta and dried figs 9,50€

Greek salad with extra virgin olive oil 🌿 7,00€

Quinoa salad with pineapple, microgreens and lime vinaigrette 🌿 8,00€

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

Salad with lentils, basmati rice, served with caramelized hazelnuts 🌿 8,50€

Salad with steamed greens and pomegranate foam 🌿 7,50€

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## PASTA 🌿

Linguine with garlic , chili flakes, basil and aromatic bread crumb 🌿 9,50€

Linguine carbonara with fresh mushrooms and smoked pancetta 10,00€

Skioufichta from Crete with slow cooked beef fillet ragu and smoked metsovone cheese 12,50€

Seafood linguine with fresh mussels, scallops,

One bite and all is forgiven



octopus and shrimps 14,00€

Our own fresh ravioli stuffed with lobster 18,00€

*We can serve every pasta with gluten free spaghetti*

## RISOTTOS

Chicken risotto with colorful peppers and roasted mini tomatoes 11,00€

Spelt "risotto" with wild mushrooms and truffle oil 🍄 12,00€

"Stuffed tomatoes" Greek type risotto with baby squid and feta mousse 13,50€

## MAIN COURSE

Cauliflower fillet with hummus and vegetable sauce 🌱 11,50€

Grilled burger with traditional pie from Rhodes and potato chips 🌿 11,50€

Chicken fillet with parsnip puree and chikore 13,00€

Pork fillet with celeriac puree and smoked leek 15,00€

Rabbit from the island cooked "Stifado" with potato puree 17,00€

Local lamb slow cooked with white wine and baby potatoes 17,50€

Grilled top sirloin beef fillet with smoked eggplant 18,00€

Beef steak on the grill with green salad and potato croquette 14,50€

Tuna fish fillet from Allonisos with "burnt" vegetables 19,50€

Sea bass fish fillet with herbs fricasse and saffron, lemon foam 17,00€

Squid with parsnip cream and pastrami chips 14,00€

## DESSERTS

Pineapple with orange gel, baby macarons and chocolate caviar 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€

Parfait from Greek coffee with brittle 6,00€