

Bread

- BREAD VARIETY 5.00
- BREAD WITH BUTTER 2.00
- PITA BREAD 2.00
- PITA BREAD PARMIGIANO 4.00
- GARLIC BREAD 4.00
- GARLIC BREAD WITH CHEESE 4.50



Salads

- veg* TRADITIONAL GREEK 9.00
tomato, cucumber, onion, pepper, feta cheese, olives, oregano and crispy pita bread
- CAESARS 9.50
chicken fillet, iceberg, crispy croutons, bacon, parmesan flakes and Caesar sauce
- veg* MEDITERRANEAN 9.50
lettuce, red apple, crispy croutons, sundried tomato, graviera Cretan cheese and honey dressing
- veg* TRADITIONAL GRILLED MANOURI 9.50
cherry tomatoes, pickled cucumber, rocket, fresh onion, pita bread chips and mint flavored oil



Cold Starters

- veg* TZATZIKI served with pita bread 6.00
- veg* SMOKED AUBERGINE SALAD WITH FETA CHEESE 7.50
- veg* MIX DIP served with pita bread 8.50
- veg* HUMMUS served with pita bread 6.00
- veg* OLIVES 3.50

Hot Starters

veg CHEESEBALLS with tomato chutney 9.50

DOLMADES 10.90

stuffed vine leaves with minced meat and herbs / tzatziki dip

MEAT BALLS 9.50

with beef meat and Greek herbs / tzatziki dip

veg CHIPS 3.90

veg WRAPPED FETA CHEESE 9.50

wrapped in phyllo dough with sesame and honey

veg MUSHROOM A LA CRÉME 7.50

CHICKEN WINGS 7.50

with BBQ sauce

veg ZUCCHINI FRITTERS 8.90

with dill and tzatziki

FRIED SQUID 12.50

with mayo sauce

TRADITIONAL VILLAGE SAUSAGE 8.50

with village bread, tomato sauce, pepper and fresh mizithra cheese

MUSSELS SAGANAKI 10.50

with tomato sauce, ouzo, feta cheese

MUSSELS WINE AND GARLIC BUTTER 10.50

SHRIMPS SAGANAKI 14.90

with tomato sauce, feta cheese and ouzo

veg FETA CHEESE IN OVEN 8.50

with chili peppers, onion, tomato

veg HALLOUMI CHEESE ON GRILL 8.50

veg TRADITIONAL GREEK SPINACH PIE 6.50

with the perfect combination of spinach and feta cheese

veg AUBERGINE SAGANAKI 6.50

with tomato sauce and feta cheese



Greek Specialties

Main



LAMB SHANK HONEY 19.50

slowly roasted lamb shank with mashed sweet potatoes and honey rosemary sauce

LAMB SHANK KLEFTIKO 19.50

vegetables, feta cheese and vegetables sauce

GREEK STORY BEEF GIUVETSI 15.50

with raisins, orzo and carrots

STUFFED VEGETABLES 13.50

stuffed vegetables with minced meat, currant and herbs

GREEK MIXED PLATE 17.50

variety of Greek specialties

BEEF STIFADO 16.50

beef with baby onions, potatoes, thyme and garlic

MOUSAKA 14.50

tomato sauce, aubergine, potatoes, minced meat, béchamel



Vegetarian Main Courses

MOUSAKA 13.50

tomato sauce, aubergine, potatoes, béchamel

STUFFED VEGETABLES 13.50

stuffed vegetables with flavored rice, currant and herbs

SPAGHETTI NAPOLITANA 11.50

with traditional tomato sauce

LINGUINI 12.50

with tomato sauce and vegetables mix

RISOTTO 14.50

with vegetables mix

HALLOUMI SOUVLAKI 15.50

with vegetables and halloumi cheese





On the Grill

served with roasted potatoes,
rice and vegetables

MIX GRILL FOR 1 19.50

meat variety on the grill with herbs

MIX GRILL FOR 2 38.00

meat variety on the grill with herbs

Chicken

all chicken fillets are served
with roasted potatoes, rice and vegetables

CHICKEN SOUVLAKI 15.90

served with pita bread, chips, tzatziki, salad

HALF CHICKEN 13.90

with herbs, served with chips and salad

CHICKEN SCHNITZEL PARMIGIANO 16.50

served with chips and salad

CHICKEN FILLET ON GRILL 14.50

CHICKEN FILLET PEPPER 15.90

slowly cooked green peppers in white sauce and white wine

CHICKEN FILLET A LA CRÈME 15.90

white cream and mushrooms

SPECIAL CHICKEN FILLET 16.90

with white cream, bacon, shrimp, pepper, mushrooms

CHICKEN FILLET CHEESE 15.90

cream cheese sauce

CHICKEN FILLET JACK DANIELS GLAZE 15.90

BBQ flavored red sauce



Lamb

LAMB CHOPS 18.90

with celery root, au gratin potatoes with cheese and rosemary sauce

LAMB CHOPS MINT 19.90

with celery root, au gratin potatoes with cheese and mint sauce

Beef

all beef fillets and steaks are served
with mashed potatoes, vegetables and rice

BEEF TOMAHAWK STEAK 45.00

SIRLOIN STEAK ON GRILL 20.90

SIRLOIN STEAK CHEESE 21.90

cream cheese sauce

SIRLOIN STEAK PEPPER 21.90

slowly cooked green peppers in white sauce and white wine

SIRLOIN STEAK RED WINE SAUCE 21.90

SIRLOIN STEAK BÉARNAISE SAUCE 21.90

BEEF FILLET ON GRILL 34.50

BEEF FILLET CHEESE 35.50

cream cheese sauce

BEEF FILLET PEPPER 35.50

slowly cooked green peppers in white sauce and white wine

BEEF FILLET RED WINE SAUCE 35.50

BEEF FILLET BÉARNAISE SAUCE 35.50



Pork

all pork tenderloin are served
with roasted potatoes, vegetables and rice

SPARERIBS BBQ SAUCE 15.90

served with chips and salad

PORK TENDERLOIN PEPPER SAUCE 15.90

PORK TENDERLOIN CHEESE 15.90

cream cheese sauce

PORK TENDERLOIN JACK DANIELS GLAZE 16.90

PORK TENDERLOIN RED WINE SAUCE 15.90

PORK TENDERLOIN RED APPLE SAUCE 16.90



From the Sea

SEA BASS FILLET 21.50

with sautéed spinach, fresh onion and fennel sauce

SEA BREAM FILLET 20.50

with sautéed spinach, fresh onion and fennel sauce

WHOLE SEA BASS 21.50

served with roasted potatoes, rice, vegetables and lemon olive oil sauce

WHOLE SEA BREAM 20.50

served with roasted potatoes, rice, vegetables and lemon olive oil sauce

SALMON FILLET ON THE GRILL 23.50

served with roasted potatoes, rice and vegetables

STUFFED SQUID ON THE GRILL 23.50

stuffed with pepper, tomato and feta cheese,
served with roasted potatoes, rice and vegetables

PRAWNS ON THE GRILL 23.50

served with roasted potatoes, rice, vegetables and lemon oil sauce

Pasta & Risotti

PENNE CARBONARA 13.50

SPAGHETTI BOLOGNESE 12.90

PENNE CHICKEN 14.90

with white sauce and mushrooms

CHICKEN LINGUINI 15.90

with tomato sauce and bacon

SEAFOOD LINGUINI 21.50

with tomato sauce shrimp, squid and mussels

SEAFOOD RISOTTO 21.50

shrimp, squid, mussels and truffle oil

RISOTTO WITH CHICKEN AND MUSHROOMS 16.90





Children Menu

CHEESEBURGER SPECIAL WITH CHIPS 11.00

MINI SPAGHETTI BOLOGNESE or NAPOLITANA 7.50

CHICKEN NUGGETS WITH CHIPS 7.50

VILLAGE SAUSAGE WITH CHIPS 7.50

MINI PIZZA SPECIAL or MARGHERITA 7.50

Desserts

BAKLAVA WITH ICE CREAM 6.50

walnuts, butter and phyllo dough

ORANGE PIE WITH ICE CREAM 6.50

phyllo dough with orange flavor

GREEK DONUT 6.50

with galaktoboureko cream, peanuts, red fruit sauce

TRILECE 6.50

traditional caramel and milk cake



House Wine

Glass 4.50

Half Carafe 500ml 9.50

Carafe 1Lt 16.50

WINE LIST

White Wine

TESSERIS LIMNES 39.00

Chardonnay, Gewurztraminer / Dry

GAVALAS SANTORINI 45.00

Asirtiko / Dry

AVANTIS 35.00

Sauvignon Blanc / Dry

CAIR 2400 19.90

Athiri of Rhodes / Dry

PARAGKA 19.90

Ag. Panteleimonas, Malagouzia, Roditis / Dry

MPLE TRAKTER 22.90

Chardonnay, Viognier, Asirtiko / Dry

IMIGLIKOS 16.90

Roditis / Medium Sweet

OMIKRON 16.90

Roditis, Moschofilero / Dry



Rose Wine

MIRAVAL 45.00
Cinsault, Grenache Rouge, Syrah, Rolle / Dry

AKAKIES 19.90
Xinomavro / Dry

L' ESPRIT DU LAC 39.00
Xinomavro / Dry

PARAGA 19.90
Xinomavro-merlot / Dry

TRIS MAGISES 19.90
Syrah / Dry

OMIKRON 16.90
Agiorgitiko / Dry

Red Wine

AVANTIS 35.00
Syrah / Dry

AMYNTAS 19.90
Syrah, Xinomavro-Amyntas / Dry

PARAGA 19.90
Merlot / Dry

MPLA TRAKTER 19.90
Cabernet Sauvignon, Merlot, Syrah / Dry

IMIGLIKOS 16.90
Agiorgitiko / Medium sweet

OMIKRON 16.90
Agiorgitiko (Peloponnesos) / Dry

Sparkling Wine

MOET & CHANDON ROSE IMPERIAL 145
Chardonnay, Pinot Meunier, Pinot Noir / Dry / Rose

MOET & CHANDON ICE IMPERIAL 145
Chardonnay, Pinot Meunier, Pinot Noir / White / Medium Sweet

MOET & CHANDON BRUT IMPERIAL 120
Chardonnay, Pinot Meunier, Pinot Noir / Dry / White

AKAKIES SPARKLING 29.90
Xinomavro / Dry / Rose

PARAGKA SPARKLING 23.90
Chardonnay, Moschato, Xinomavro / Dry / White

PROSECCO MENTELIANA 750ml 21.90

PROSECCO MENTELIANA 200ml 7.90



Cocktails



MOJITO 8.50

rum, fresh lime, mint, sugar syrup, soda water

MOJITO PASSION 9.00

rum, fresh lime, mint, sugar syrup, passion fruit puree, soda water

MOJITO STRAWBERRY 9.50

rum, fresh lime, mint, sugar syrup, strawberry puree, soda water

PINA COLADA 8.50

rum, batida de coco, pineapple juice, milk, coconut puree

STRAWBERRY COLADA 8.50

rum, batida de coco, milk, strawberry puree, strawberry liqueur, coconut puree

APEROL SPRITZ 8.50

aperol, prosecco, soda water

PORNSTAR MARTINI 9.50

vodka, passoa, passion fruit puree, fresh lime, apple juice

TOM CRUISE 9.50

gin, passion fruit puree, fresh lime juice, vanilla liqueur, mint leaves

LONG ISLAND 10.00

vodka, rum, gin, tequila, triple sec, lemon juice, coke

SEX ON THE BEATCH 8.50

vodka, peach schnapps, orange juice, cranberry juice

DAQUIRI 8.50

rum, fresh lime, sugar syrup

TEQUILA SUNRISE 8.50

tequila, orange juice, grenadine

COSMOPOLITAN 8.50

vodka, Cointreau, cranberry juice, fresh lime juice

Non - Alcoholic Cocktails

VIRGIN MOJITO 6.50

fresh lime, sugar syrup, fresh mint, soda

VIRGIN APEROL SPRITZ 6.50

orange juice, soda, bitter

VIRGIN PINA COLADA 6.50

coconut puree, pineapple juice, milk

LOOT LAKE 6.50

apple juice, pomegranate puree, fresh lemon juice

CINDERELLA 6.50

pineapple juice, orange juice, grenadine

Beers & Ciders

- DRAUGHT ALFA 300ml 4.80
- DRAUGHT ALFA 500ml 5.90
- MYTHOS 330ml 4.80
- MYTHOS 500ml 5.90
- AMSTEL 500ml 5.90
- AMSTEL RADLER 500ml 5.90
- AMSTEL FREE 330ml 4.80
- CORONA 5.90
- BUDWEISER 5.90
- MILOKLEFTIS 5.20
- MAGNERS 5.90
- KOPPARBERG MIX FRUIT 5.90
- KOPPARBERG STRAWBERRY LIME 5.90
- JOHN SMITH 5.90



Long Drinks

- SMIRNOFF VODKA 6.50
- ABSOLUT VODKA 7.20
- SERKOVA VODKA 6.50
- BACARDI RUM 6.50
- GORDONS GIN 6.50
- PINK GIN 7.50
- BOMBAY GIN 6.90
- TIA MARIA 6.90
- BAILEYS 6.90
- JACK DANIELS 8.00
- JAMESON 6.90
- JOHNIE WALKER RED 6.90
- OUZO 5.50



Coffee

GREEK COFFEE SINGLE 2.00
GREEK COFFEE DOUBLE 2.50
FRAPPE 3.00
FRAPPE WITH BAILEYS 5.50
ESPRESSO SINGLE 2.00
ESPRESSO DOUBLE 2.50
CAPPUCCINO 3.50
LATTE 4.00
IRISH COFFEE 6.50

Soft Drinks

Juices

COCA COLA 3.50
COCA COLA LIGHT 3.50
FANTA ORANGE 3.50
FANTA LEMON 3.50
SPRITE 3.50
SODA WATER 3.50
TONIC WATER 3.50
SPARKLING WATER 3.50
ICE TEA LEMON 3.50
ICE TEA PEACH 3.50
RED BULL 3.90
ORANGE JUICE 3.50
APPLE JUICE 3.50
PINAPPLE JUICE 3.50
PEACH JUICE 3.50
STRAWBERRY JUICE 3.50
BANANA JUICE 3.50
CRANBERRY JUICE 3.50
LEMON JUICE 3.50
MIX JUICE 3.50
TABLE WATER 500ml 2.50
TABLE WATER 1Lt 3.50

«Ο ΚΑΤΑΝΑΛΩΤΗΣ ΔΕΝ ΕΧΕΙ ΥΠΟΧΡΕΩΣΗ
ΝΑ ΠΛΗΡΩΣΕΙ ΕΑΝ ΔΕΝ ΛΑΒΕΙ
ΤΟ ΝΟΜΙΜΟ ΠΑΡΑΣΤΑΤΙΚΟ ΣΤΟΙΧΕΙΟ
(ΑΠΟΔΕΙΞΗ - ΤΙΜΟΛΟΓΙΟ)»

«CONSUMER IS NOT OBLIGED TO PAY
IF THE NOTICE OF PAYMENT HAS NOT
BEEN RECEIVED (RECEIPT - INVOICE)»

υπ. αρ. 4/28.11.2012

* Δεχόμαστε με ευχαρίστηση τυχόν σχόλια και προτάσεις σας, στο κουτί παραπόνων που υπάρχει στο κατάστημα μας.

* Στις τιμές περιλαμβάνονται όλες οι νόμιμες επιβαρύνσεις.

* Αγορανομικός υπεύθυνος. Αρμάντο Κόλα

* We gladly accept any comments or suggestions, you may have. Place them in the complaint box.

* Price include all taxes.

* Responsible for the market police. Armando Kola

ΧΡΗΣΗ ΕΛΑΙΟΥ: ΜΑΓΕΙΡΕΥΤΑ: ΕΛΑΙΟΛΑΔΟ / ΤΗΓΑΝΙΤΑ: ΗΛΙΕΛΑΙΟ / ΣΑΛΑΤΕΣ: ΕΜΦΙΑΛΩΜΕΝΟ ΛΑΔΙ ΚΑΙ ΞΥΔΙ - ΦΕΤΑ ΕΛΛΗΝΙΚΗ Π.Ο.Π.

OIL IN USE: COOKED: OLIVE OIL / FRIED: SUNFLOWER OIL / SALADS: SEALED BOTTLE OLIVE OIL AND VINEGAR - GREEK FETA CHEESE

Prices are in Euro