

Salads

Marouli Salad

green salad with dill, marinated with oil & vinegar

Green goat

green salad served with grilled home made goat cheese dressed with tarragon and honey

Bread Salad

tomatoes and paximadi (Cretan rusk) with red onion, feta cheese and fresh basil, marinated with oil & home-made balsamic crème

Greek salad

cucumbers, tomatoes, green salad, onions, olives, Paximadi (Cretan rusk), feta, marinated with oil & vinegar

Herb salad

fresh herbs, green salad marinated with olive oil and home-made balsamic crème

by choice Graviera cheese topping

Mediterranean Salad

marinated aubergines, zucchini and red pepper, served with green salad, cucumber, tomatoes and olives dressed with fresh herbs and balsamic crème

Summer salad

green salad, sunflower seeds, dried fruits and Feta cheese marinated with honey-orange dressing

Change of season

Fresh sliced beetroot, carrot and apple served with fresh spinach, sunflower seeds, red onions and goat cheese, dressed with honey-orange dressing

Cold starters

Olives

Feta cheese

Tzatzíki

Dakos

Cretan rusk topped with fresh tomato sauce and feta cheese crumbles

Homemade goat cheese

dressed with olive oil, tomatoes & fresh herbs

Warm starters

Fried zucchini slices

Fried eggplants slices

Garlic pita

Melitzanes

baked eggplant with tomato sauce, rosemary and grated goat cheese

Pita-rolé

crispy baked Arabic pita stuffed with tomatoes, basil, Greek yoghurt and feta cheese with balsamic crème

Kolokithokeftedes

Zucchini fritters served with Tzatzíki

Florina

marinated red sweet pepper with feta cheese 'grantine' and parsley

Saganaki

baked Graviera cheese

Feta Saganaki

baked feta cheese with tomatoes, onions and fresh basil

Spanakopítakía

small spínach pies

Tíropítakía

small cheese pies

Loukaníka

Cretan sausages

MAÍN COURSE

Fakes

greek lentils dish, served with feta cheese
by choice with Loukaníka, Cretan sausage

Fasoles

white beans cooked in tomato sauce,
served with feta cheese and píta bread

Briam

roasted vegetables flavored with fresh herbs
served with Tzatzíki and píta bread

Garlic Pasta

tossed with garlic, fresh herbs and grated goat cheese

Pasta with Kíma

With Greek mincemeat sauce tossed with feta cheese

Mediterranean Pasta

Served with tomato sauce, marinated vegetables, fresh herbs,
capers and gravería cheese

Homemade Raviolí

stuffed with spínach, leeks and apple served with caramelized tomatoes

Chicken-Souvláki

tender grilled chicken – souvlaki served with crispy baked
Arabic píta filled with flavorful mixed salad and Greek yoghurt

Stuffed eggplant

baked eggplant stuffed with mincemeat and feta cheese,
topped with Greek yoghurt served with herbal rice

Gyros

thin sliced tender pork meat served with fries,
tomato and yoghurt dip

Soutzoukakia

beef meatballs cooked in tomato sauce served with
herbal mash potatoes

Giouvetsi

(Pasta Beef Casserole)

Chopped beef and Orzo pasta cooked in flavorful tomato sauce,
grated with Graveria cheese

Arni Lemonato

(Greek Lamb stew)

lamb meat cooked in lemon sauce, served with seasonal greens,
vegetables and chickpeas

Mousakas

zucchini - aubergine - casserole with mincemeat
and béchamel sauce, served with side salad

Daily specials

Only available with pre-order

Gigandes Plaki

giant beans baked in tomato sauce served with feta crumbles

Gemista

vegetables stuffed with rice, chopped vegetables and herbs
served with Greek yoghurt and feta cheese crumbles

Giouvarlakia

traditional Greek Meatball Soup dressed with lemon zest, capers,
vegetables and fresh herbs served in Avgolemono (egg-lemon sauce)

Lemon- oregano- garlic chicken

tender grilled chicken legs marinated with Lemon leaves, garlic and fresh oregano served with oven baked potatoes and aubergines

Lamb Kleftiko Recipe

Lamb cooked in parchment paper with vegetables and potatoes

Rabbit Stifado

Stifado is a favourite Greek casserole spiced with cumin, cloves, cinnamon and onions, served with fries and Greek yoghurt

Grilled Sardines

baked in garlic butter or tomato sauce served with side salad

Gilt-head sea bream

stuffed with herbs served with side by your choice

Dessert

Greek yoghurt

with honey and walnuts

Bourekakia

crispy fried cheese pies tossed in sugar & cinnamon

Tiganites Greek Pancakes

with Petimezi, grape syrup

with chocolate

with honey, sesame & cinnamon

with banana, walnuts and chocolate

Bougatsa

Freshly baked puff pastry filled with custard

Crêpes

with sugar

with marmalade or honey

with chocolate

with chocolate & biscuit

with honey & nuts