

# 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

Tzatziki

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 Tzatziki

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 spinach pies

Tíropítakía

small cheese pies

Loukaníka

Cretan sausages

## MAIN 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 pita bread

Briam

roasted vegetables flavored with fresh herbs  
served with Tzatziki and pita 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 Ravioli

stuffed with spinach, leeks and apple served with caramelized tomatoes

Chicken-Souvláki

tender grilled chicken – souvlaki served with crispy baked  
Arabic pita 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