# MENU



## Dear costumers,

Because our primary concern is to protect your health, please give your attention on the below.

The oil that we use for the salads and the cooked meals is extra virgin olive oil.

We use sunflower oil for the dressings and some other food preparations.

We fry seafood and other food in sunflower oil.

For the fried potatoes, we use high strength olive oil mixture

Please inform us about any allergies or intolerances you may have.

Our menu may contain traces of allergenic substances that may cause you allergy or intolerance.

Such substances may include: molluscs, seafood, ground peanuts, grains containing gluten, sesame seeds, mustard, fish, lupine, sulfur dioxide, eggs, milk, soybeans, nuts.

Market Regulator Lazaros Christos.

The restaurant can provide a complaint form.

All prices include legal fees.

The Costumer is not obliged to pay if he does not receive the legal document (proof invoice).

Items marked with an asterisk are frozen.



CUISINE · BY · THE · SEA

GF	REEK	ME	ZE
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## **IMAM**

ggplant in the oven with traxeia cheese and delicious pieces of beef

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## MUSHROOM TARTAR WITH HALLOUMI CHEESE

With grill eggplant, zucchini and old balsamic

#### BEEF CARPACCIO

With arugulla, cream of parmezan with truffle flavor.

#### FRIED FETA

In pastry with honey and pears

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FAVA (VEGAN)

Fava beans with dry onions, caper and extra virgin olive oil

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## CHICKPEA VEGAN

With aromatic herbs and spicy yogurt

#### SALTY DOUGHS CHEESE

With Lymnos cheese p.o.d, cheese of traxia and tomato jam

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FRESH FRIED POTATOES VEGAN

TZATZIKI

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BREAD(per person)

EXTRA DIP

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Greek extra virgin olive oil (50ml)

FISH MEZE

## **GAVROS**

Marinated homemade with aromatic peppercorns & coarse salt

## TUNA TARTAR

With mustard.grapefruit, orange, coriander served with toasted carob bread.

#### **CEVICHE SEA BASS**

Marinated with passion fruit, green apple and crispy quinoa.

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#### FRESH COD CROQUETTES

with light garlic mousse and tartar sauce

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#### GRILLED SARDINES

With Fleur de Sel onto grilled tomatoes.

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## WHITE SHRIMP SAGANAKI

With chilly pepper, lemon, mustard, cream & graviera cheese. Served with homemade garlic bread.

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FRESH FRIED SQUID

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FRESH FRIED SMELT

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## SHRIMP TEMPURA

Accompanied with spicy mayonnaise & pickled carrot.

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## STEAMED MUSSELS

With white wine, chives & garlic.

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FISH ROE SALAD

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## **GRILLED OCTOPUS**

With onion puree

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#### TRADITIONAL GREEK SALAD

#### **BURRATA SALAD**

With buffalo cheese, coloured tomato cheery and crispy prosciutto

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#### **CEASAR SALAD**

With Greek lettuce, iceberg, parmesan, juicy chicken & homemade Caesar sauce.

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#### **CREATAN SALAD**

With goat cheese, nut, sea fennel & olive oil.

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#### SUMMER SALAD VEGAN



With fresh vegetables, couscous with fresh vinegrette nuts and seasonal fruits.

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#### BEETROOT SALAD

Colorful orange confetti beetroot and goat cheese and walnuts.

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## SEASONAL GREENS OR BOILED VEGETABLES VEGAN



With caramelized cherry tomatoes and feta croutons

PASTA

## LINGUINI SEAFOOD

What was found fresh at the fisherman we cook it for you in a feast of summer aromas.

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# RISOTTO MUSHROOMS

With a variety of mushrooms, fresh truffle and parmesan

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# PAPPARDELLE

With chicken prosciutto, mushrooms and white mascarpone cheese sauce.

## FRESH LANGOUSTINE RAVIOLI

stuffed with fresh langoustine and ricotta cheese, served with a light tomato sauce

RISOTTO BEETROOT

With crispy cassius, thyme and goat cheese

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## SPAGGETI

With monkfish olive, garlic, light tomato sauce

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MAIN DISHES

## FRESH FISHES & SEAFOOD

Of the day grilled served with steamed vegetables & olive oil & lemon sauce.

Have a look at our rich showcase

#### FRESH MEAT OF THE DAY

Served with garvish of your choice.

## FRESH FILLET FISH

With hot vegetable salad and red pepper sauce

#### **BURGER 100% GROUND BEEF**

Served with grilled vegetables.

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#### **GREEK SOUVLAKI STYLE**

With juicy pork, onions, greek pita, grilled tomatoes and haloumi cheese.

#### FLANK STEAK

Madera sauce and pure of grilled potatoes

## **COD BURGER**

In brioche roll, avocado sauce, pickles & tomato. Served with green salad & potato chip.

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## SAUTE CHIKCEN

With flavored olive oil from thyme and paprica

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We cook for you

Every day we cook for you traditional Greek recipes with the finest ingridients! Please feel free to ask what is the plates of the day!

P.S EVERY MORNING BETWEEN 8:30-12:00 WE SERVE BREAK-

FAST!

Ask us for more information!



## MILLE-FEUILLE

With ice cream and patisserie

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## CREME BRULEE

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## TIRAMISU

With original recipe.

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## BROWNIE

Chocolate with vanilla ice cream.

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KID'S MENU \_\_\_\_\_

#### SPAGHETTI CARBONARA

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#### SPAGHETTI

With fresh minced meat and tomato.

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## CHICKEN SCHNITZEL

With garvish of your choice & ketchup & mustard dips.

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# COD CROQUETTES

with fresh French fries

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DRINKS

## WINE

Ask for the wine list.

## **BEERS**

Alfa With Sea Salt, Mamos	6,00€	0.50lt
Mamos Draught	5,00€	0.50lt
Sol	7,00€	0.50lt
Alfa, Amstel, Mythos	5,00€	0.50lt
Fischer, Heineken,Nymfi, Kaiser	6,00€	0.50lt
Alfa Choris Alc, Amstel Radler	5,00€	0.50lt
MacFarland	8,00€	0.50lt

## **ESSENCES**

Tsipouro smal individual bottle	5,00€	50ml
Ouzo smal individual bottle	5,00€	50ml
Tsipouro karafaki	12,00€	200ml
Ouzo karafaki	12,00€	200ml
Ouzo/Tsipouro Special	14,00€	200ml

## COFFEE

HOT COFFEE		COLD COFFEE	
Espresso	3,50€	Nescafe frape	4,80€
Cappuccino	4,80€	Espresso freddo	4,80€
Hot chocolate	6,50€	Cappuccino freddo	4,80€
Irish coffee	9,00€	Cold chocolate	6,50€

# **SMOOTHIES-JUICE**

Milkshake(strawberry, chocolate, vanillia)	7,00€
Orange juice	6,50€
Mixed natural juice	8,00€

## SOFT DRINKS

Coca Cola (Regular / Zero/ Light)	<b>3,80</b> € 250ml
Fanta (Orange/ Blue/ Lemon)	<b>3,80</b> € 250ml
Sprite	<b>3,80</b> € 250ml
Schweppes Soda Water	<b>3,80</b> € 250ml
Avra Carbonated Natural Mineral Water	<b>6,50</b> € 750ml
Avra Carbonated Natural Mineral Water	<b>3,80€</b> 330ml
Avra Natural Mineral Water	2,50€ 1lt



