



ASKELI

...more than a restaurant!

MENU



GREEK MEZE

GREEK BRUSCHETTA

Variety of Greek dips such as yogurt & garlic salad-eggplant salad-fish roe salad, on bed of sliced grilled bread with olive oil & fresh thyme

GRILLED CHEESE 'MASTELO'

With fresh avocado salad & finely chopped coriander. Served with arabic pitta bread chips

GAVROS

Marinated homemade with aromatic peppercorns & coarse salt

SANTORINI FAVA

With caper leaves & dry onion

SAGANAKI WITH LADOTIRI MYTILINIS CHEESE P.O.D

With sauce from honey and nuts

SOUTZOUKAKIA FROM SMYRNA(MEATBALS)

With oriental spices and tomato sauce

FRIED FILO CRUST WRAPPED WITH MUSHROOM CREAM & PICANTE CHEESE

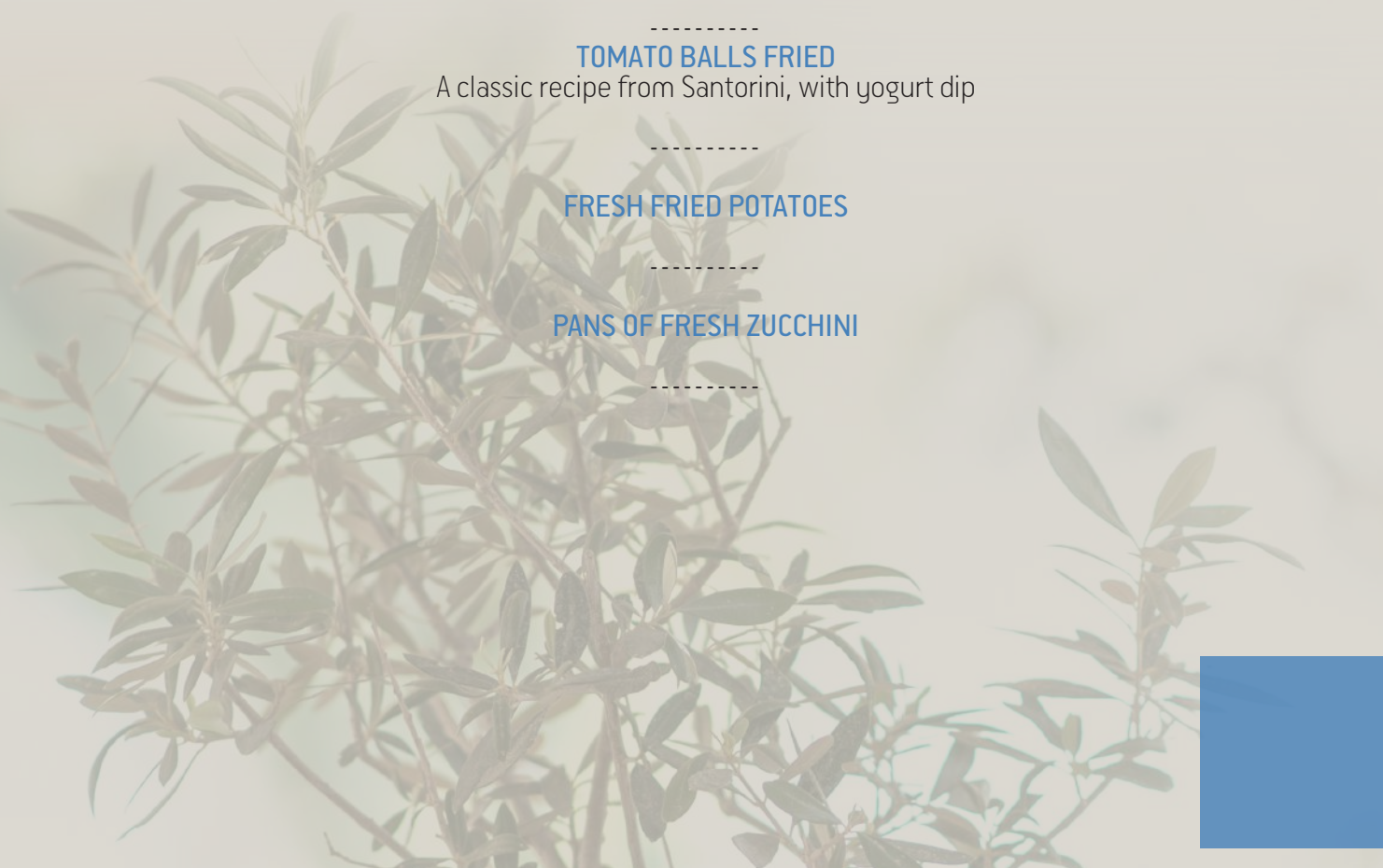
Served with Sweet Onion Relish

TOMATO BALLS FRIED

A classic recipe from Santorini, with yogurt dip

FRESH FRIED POTATOES

PANS OF FRESH ZUCCHINI



FISH MEZE

STEAMED SHELLFISH

With white wine, chives & garlic

SAGANAKI SEAFOOD...CHOOSE BETWEEN OUR FRESH SEAFOOD!!!

GRILLED SARDINES

With Fleur de Sel onto grilled tomatoes

FRESH FRIED SQUID

FRESH FRIED SMELT

SHRIMPS FROM SIMI

In the pan with fresh tomato, feta, thyme & ouzo aroma

TZATZIKI - EGGPLANT SALAD - FISH ROE SALAD - SPICY CREAMED CHEESE SALAD GRILLED OCTOPUS

With oil & lemon sauce & thyme



PASTAS

OVEN BAKED STEW

with seafood, barley pasta, fresh tomato, and herbs

WHOLEGRAIN SPAGHETTI

with fresh cherry tomatoes, basil leaves and olive oil

TAGLIATELLE

with chicken, fresh onion and creamy soya sauce

PENNE PASTA

with light mushroom sauce and wine flavor

RECOMMENDED

LINGUINI SEAFOOD

freshly fished straight to your plates



SALADS

TRADITIONAL GREEK SALAD

ARUGULA SALAD

fresh lettuce salad with grilled zucchini, fried crispy cheese and fresh tomato vinaigrette with Greek lettuce, iceberg, parmesan cheese, chicken and homemade caesar sauce

CREATAN SALAD

with goat cheese, nut, sea fennel, and olive oil

SUMMER SALAD

with butter sweet vegetables, fruits, nuts, and fresh vinaigrette

STEAMED VEGETABLES

SEASONAL GREEN VEGETABLES

with olive oil, lemon and fleur de sel

MAIN DISHES

GRILLED SEAFOOD

served with steamed vegetables, olive oil and lemon sauce

GRILLED MEAT

served with garvish of your choice

SEA BASS FILLET

with vegetables and tomato sauce

CHICKEN SAUCE

with feta marjoram sauce served with country style fried potatoes

RECOMMENDED

BURGER OUT OF 100% GROUND BEEF

served with grilled vegetables and rice

PORK PANCETTA

with Greek wraps, tomato, red onion and fresh yogurt

BEEF

with tomato eggplant puree and parsley oil

FRIED COD FISH IN BUTTER

accompanied with sofrito garlic sauce

WE COOK FOR YOU!

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

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

Ask us for more information!

DESSERTS

LEMON MOUSSE

CREME BRULEE

with Madagascar vanilla ice cream

PROFITEROLE

with caramelized banana and baked variou



KID'S MENU

SPAGHETTI CARBONARA

SPAGHETTI

with fresh minced meat and tomato

CHICKEN FILLET

with garvish of your choice and ketchup and mustard dips

BURGERS

with grilled Greek wraps and fresh fried potatoes

PIZZA MARGARITA

PIZZA CAPRICCIOSA

WINE

(Ask for the wine list)

BEERS

| | | |
|-------------------------------------|--------------|--------------|
| Fisher Draft | 0.33lt | 0.50lt |
| Corona / Sol | 0.33lt | 0.50lt |
| Alfa / Fix / Mythos | 0.33lt | 0.50lt |
| Voreia Pilsner / Radler | 0.33lt | 0.50lt |
| Fisher / Heineken / Amstel / Kaizer | 0.33lt | 0.50lt |

ESSENCES

| | |
|----------------------------------|-------------|
| Tsipouro small individual bottle | 50ml |
| Ouzo small individual bottle | 50ml |
| Tsipouro karafaki | 200ml |
| Ouzo karafaki | 200ml |

REFRESHMENTS

