

MENU TODAY'S SPECIAL

Included dishes marked with *

Appetizer & main dish	38 €
Main dish & dessert	35 €

MEZEDES

SERVED WITH PITTA BREAD

Fried squid/ tzatziki/ green taboulé Fried squid, crunchy vegetables slightly spiced Sliced cucumber mixed with Greek yogurt, garlic and mint Parsley, bulghur cracked wheat, tomatoes, olive oil, lemon	16 €
Octopus/eggplant caviar/kolokythokeftedes Octopus cooked with celery stick, olive oil, Xeres vinegar, oregano Grilled eggplants, olive oil, lemon, garlic Zucchini cromesquis, pine nuts, PDO feta Kasserli and parmesan cheese	18 €
Semi-cooked tuna fish/ houmous/ spanakokeftedes * Tuna cooked a la plancha, piquillos, shives Cheekpeas purée, sesame cream, olive oil and lemon Spinach, leeks and onion cromesquis, PDO feta Kasserli and parmesan cheese	16 €
Dolmades/ ktipiti/ melitzanokeftedes * Vine leaves stuffed with Arborio rice, dill and pine nuts Finely sliced grilled peppers, whipped PDO feta cheese, Greek yogurt and pine nuts Eggplant cromesquis, pines, Kasserli and Graviera cheeses, pepper from Espelette and dill	14 €

APPETIZERS

Veal carpaccio vitello tonnato	18 €
Avocado hummus,radish,caprions and arugula condiment	
Calamari 'fritti'	18 €
Tomato confit, marinated anchovies, crunchy vegetables, aioli seasoned with turmeric, seasoning artichoke/roquette salad	
Bluefin Tuna	22 €
In ceviche, chickpea houmous, pickle vegetables, citrus sauce	
Grilled Halloumi cheese *	16 €
Tomato/strawberry/bell pepper gaspacho and greek salad with fresh fresh mint	

VEGETARIAN

Cretan salad *	16,50 €
Marinated romaine lettuce, PDO feta cheese, Kalamata olives, cherry tomatoes, cucumber, caper leaves, crunchy vegetables, barley Cretan bread	
Eggplant	15 €
Confit style baked with aromatic herbs and onions, grilled seasonal vegetables, Petimezi vinaigrette,basil condiment	
Fresh Spring Salad *	15 €
Watermelon,PDO feta cheese,cucumbers and raspberries served with a basil/mint vinaigrette	
Vegetarian moussaka *(Main course)	21 €
Candied vegetable gratin with Greek cheeses, spelt and tomato jus	

LAND & SEA

Stone bass *	24 €
Grilled stone bass with mashed potatoes Lemon, cilantro and Kalamata olives served with a fresh verbena infused Asparagus dressing	
Grilled Octopus	28 €
With baby spinach and arugula, green asparagus and fresh tomato marmelade with Volos olives	
Label Rouge Salmon steak *	24 €
Grilled with vegetables a la provencale style, turmeric, aioli served with a fish broth with PDO greek Saffron from Kozani	
Traditional moussaka *	22 €
Eggplant and zucchini gratin with lamb and veal, tomato concassé, seasonal baby vegetables	

PASTA

« Martelli » penne

With tomatoes and crumbles of grilled PDO feta cheese	21 €
With Basil and pesto	21 €
With king shrimp	24 €

ROASTED SKEWERS

VERTICAL HEALTHY COOKING SERVED WITH SMOKED PAPRIKA

Marinated Red Label chicken skewer *	22 €
Served with rice and grilled vegetables	
Lamb leg skewer marinated with sweet garlic and smoked paprika	26 €
Served with boulghour and grilled vegetables	
Mediterranean prawns skewer marinated with oil, lemon and oregano	28 €
Served with rice and grilled vegetables	

GREEK CHEESE PLATTER

Selection of Greek cheese served with seasonal sides	10 €
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SWEETS & DELICACIES

Ewe milk yogurt Dried fruits granola, organic Cretan honey, seasonal fruits	12 €
Macaron with PDO pistachios from Echine Ganache, pistachio praline, citrus jus with rose	12 €
Gourmand coffee or tea with Mediterranean sweets	10 €
Pastries of the day	10 €