

HELLENIC FLAVORS MENU

Starter & main course Choice among the dishes with a *	39 €
Main course & dessert Choice among the dishes with a *	34 €

COLD MEZEDES

SERVED WITH PITA BREAD

Houmous / green tabbouleh / eggplant caviar * 	16 €
Chickpeas puree, sesame cream, olive oil, lemon Parsley, bulgur, tomato, olive oil, lemon Grilled eggplants' caviar, olive oil, lemon, garlic	
Octopus / dolmades / fava *	16 €
Octopus cooked with celery stalk, olive oil, sherry vinegar, oregano Vine leaves stuffed with Arborio rice, dill and pine nuts Santorini PDO split pea purée with mastiha	
Eggplant caviar / tarama / melted eggplant *	16 €
Grilled eggplants' caviar, olive oil, lemon, garlic Salted cod's eggs caviar, olive oil, lemon Melted eggplant with white balsamic vinegar, tomato, grilled pepper, thyme	

HOT AND COLD MEZEDES

SERVED WITH PITA BREAD

Fried squid / tarama / green tabbouleh	19 €
Fried squid, grilled vegetables slightly spiced Salted cod's eggs caviar, olive oil, lemon Parsley, bulgur, tomato, olive oil, lemon	
Octopus / eggplant caviar / kolokythokeftédès	19 €
Octopus cooked with celery stalk, olive oil, sherry vinegar, oregano Grilled eggplants' caviar, olive oil, lemon, garlic Zucchini cromesquis, pine nuts, PDO feta, kasseri and parmesan cheese, parsley	
Semi-cooked tuna / houmous / spanakokeftédès	19 €
Tuna cooked on the plancha, piquillos, chives Chickpeas purée, sesame cream, olive oil, lemon Spinach, leek and onion cromesquis, PDO feta, kasseri and parmesan cheese, dill	
Dolmades / ktipiti / melitzanokeftédès * 	17 €
Vine leaves stuffed with Arborio rice, dill and pine nuts Finely sliced grilled peppers, whipped PDO feta cheese, Greek yogurt, pine nuts Eggplant cromesquis, pine nuts, kasseri et graviera cheese, pepper from Espelette, dill	

STARTERS

Calamari 'fritti'	18 €
Tomato confit, grilled vegetables, aioli seasoned with turmeric, artichoke and roquette seasoning	
Organic egg 	15 €
Poached, melted eggplant, roasted PDO Feta cheese, chives	
Bluefin tuna	24 €
In ceviche, chickpeas houmous, pickled vegetables citrus sauce	
Grilled halloumi and PDO feta cheese * 	17 €
Tomato gazpacho with strawberry, red pepper, cucumber, rocket and artichoke seasoning	
Cretan salad * 	17 €
Marinated romaine lettuce, PDO Feta cheese, Kalamata olive, cherry tomatoes, cucumber, caper leaves, Cretan barley flour rusks, crunchy vegetables	
Eggplant * 	16 €
Melted with aromatic herbs and onion, grilled vegetables, Petimezi vinaigrette, basil sauce	
Fresh salad * 	17 €
Ancient wheat and coco beans from Paimpole, cherry tomato, red fruits, lime and tahini vinaigrette	

SURF & TURF

Sea bass *	28 €
Roasted with lemon thyme, fennel confit, virgin sauce with olives from Volos, bouillabaisse soup	
Grilled octopus	34 €
With smoked paprika, fava from Santorini with dill, spring onions, tomato confit with origan, rocket salad	
Traditional moussaka *	25 €
Eggplant and zucchini gratin with lamp and veal, tomato sauce, seasonal baby vegetables	
Vegetarian moussaka * 	25 €
Eggplant and zucchini gratin with Greek cheeses, tomato sauce, seasonal baby vegetables	

PASTA

Penne « Martelli » 	21 €
Tomato sauce, grilled PDO feta cheese crumble	
Kritharoto 	21 €
Risotto from Greek orzo pasta with seasonal vegetables	
Epeautre	29 €
Ancient wheat risotto, grilled shrimps flambé with ouzo, grilled vegetables, basil sauce	
Lasagnes	24 €
Homemade, veal with herbs and spices, toasted with parmesan and graviera cheese	

ROASTED SKEWERS

SERVED WITH GRILLED VEGETABLES AND SMOKED PAPRIKA

Marinated red label chicken skewer *	25 €
Served with grilled vegetables with smoked paprika and rice pilaf with pine nuts	
Lamb skewer marinated with garlic and paprika *	29 €
Served with grilled vegetables with smoked paprika and boulgour	
Prawns skewer marinated with oil, lemon and oregano	30 €
Served with grilled vegetables with smoked paprika and rice pilaf with pine nuts	

GREEK CHEESE PLATTER

Fine cheeses selection

PDO feta cheese, graviera, halloumi, olive oil, oregano, walnuts	12 €
Manouri with goat and sheep milk, carob honey, PDO pistachios from Egine, seasonal fruits	12 €

PASTRIES AND DELICACIES

Sheep milk yogurt	12 €
Dried fruit granola, organic Cretan honey, seasonal fruits	
Macaron with PDO pistachios from EGINE	12 €
Ganache, pistachio praline, rose-flavoured citrus sirop	
Mahalepi	10 €
Milk cream with orange blossom sirop	
Coffee with oriental pastries	10 €
Pastries	13 €
Vanille eclair	
Cheesecake Louise	
Tart Chloe	
Lemon meringue tart	
White chocolate dome, mango, coconut, passion fruit	
Chocolate and raspberry pastry dessert	
Milk and dark chocolate pastry dessert	
BIO seasonal ice cream flavors	4 €/Scoop

GREEK AND ORIENTAL PASTRIES

Kourabiedes	1,80 €/Pièce
Cigar with cashew nuts	1,80 €/Pièce
Rose with cashew nuts	1,80 €/Pièce
Losange with pistachios	1,80 €/Pièce
Square cake with almonds	1,80 €/Pièce
Saragli with hazelnuts	2,50 €/Pièce
Kataifi with pistachios	3,00 €/Pièce
Baklava with almonds	3,00 €/Pièce
Sablé with nuts	3,00 €/Pièce
Sablé with dates	3,00 €/Pièce
Sablé with pistachios	3,00 €/Pièce