

HELLENIC FLAVORS MENU

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

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

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 PDO Halloumi cheese * 	17 €
Velouté from pumpkin and Cassia cinnamon, chestnut with Caroube honey and fresh watercress	
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	
Autumn salad 	17 €
Lentils, carrots, chick-peas, AOP Feta cheese, kale with a beetroot and raspberry 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 organ, rocket salad	
Scallops *	32 €
Roasted, greek boutargo, black eyed peas with pesto, marinated red peppers, zucchini and lemon condiment	
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 Dried fruit granola, organic Cretan honey, seasonal fruits	12 €
Macaron with PDO pistachios from Eginie Ganache, pistachio praline, rose-flavoured citrus sirop	12 €
Mahalepi Milk cream with orange blossom sirop	10 €
Coffee with oriental pastries	12 €
Tea with oriental pastries	14 €
Pastries Paris-Brest éclair Lemon meringue tart White chocolate dome, mango, coconut, passion fruit Chocolate and raspberry pastry dessert Milk and dark chocolate pastry dessert	13 €
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