

## HELLENIC FLAVORS MENU

Available from 11.30 am to 3 pm,  
excluding weekends & public holidays.

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

**Main course & dessert** 35 €  
Choice among the dishes with a \*

## COLD MEZEDES

SERVED WITH PITA BREAD

Hummus / 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 / green tabbouleh \* 16 €

Grilled eggplants' caviar, olive oil, lemon, garlic

Salted cod's eggs caviar, olive oil, lemon

Parsil, bulgur, tomato, olive oil, lemon

## HOT AND COLD MEZEDES

SERVED WITH PITA BREAD

Calamari fritti / fennel fondue / green tabbouleh 22 €

Calamari fritti, grilled vegetables slightly spiced

Tomato, leek, dill, turmeric, paprika

Parsley, bulgur, tomato, olive oil, lemon

Octopus / eggplant caviar / kolokythokeftédès 22 €

Octopus cooked with celery stalk, olive oil,

sherry vinegar, oregano

Grilled eggplants' caviar, olive oil, lemon, garlic

Zucchini croques, pine nuts, PDO feta, kasseri

and parmesan cheese, parsley

Semi-cooked tuna fish / hummus / spanakokeftédès 21 €

Tuna cooked a la plancha, piquillos, chives

Chickpeas puree, sesame cream, olive oil, lemon

Spinach, leek and onion croques, PDO feta, kasseri

and parmesan cheese, dill

Dolmades / ktipiti / melitzanokeftédès  21 €

Vine leaves stuffed with Arborio rice, dill and pine nuts

Finely sliced grilled peppers, whipped PDO feta cheese,

Greek yogurt, pine nuts

Eggplant croques, pine nuts, kasseri et graviera

cheese, pepper from Espelette, dill

Falafel / green tabbouleh / hummus 19 €

Bean and chickpea balls, coriander, cumin

Parsley, bulgur, tomato, olive oil, lemon

Chickpeas puree, sesame cream, olive oil, lemon

## STARTERS

Calamari 'fritti'	18 €
Tomato confit, grilled vegetables, aioli seasoned with turmeric, artichoke and rocket seasoning	
Bluefin Tuna	22 €
In ceviche, chickpea houmous, pickle vegetables, citrus sauce	
Scallop	24 €
In capaccio, clementine, pomegranate, rocket salad, citrus with argan oil	
Grilled PDO Halloumi cheese * 	18 €
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	

## SURF & TURF

Meagre *	28 €
Roasted with lemon thyme, vegetable stew with Greek tea, truffle pieces, kefir oil	
Grilled octopus	34 €
With olive oil, fava from Santorini with dill, tomato confit with origan, rocket salad	
Scallops	32 €
Roasted, greek boutargos, black eyed peas with pesto, marinated red pepper, zucchini and lemon condiment	
Traditional moussaka *	25 €
Eggplant and zucchini gratin with lamb 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	
Fregola Sarda 	22 €
Cooked like risotto, wild mushroom, butternut squash with rosemary, parmesan cheese, almond & truffle emulsion	
Epeautre	29 €
Ancient wheat risotto, grilled shrimps flambé with ouzo, grilled vegetables, basil sauce	
Lasagnes*	25 €
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 *	26 €
Served with grilled vegetables with smoked paprika and rice pilaf with pine nuts	
Lamb skewer marinated with garlic and paprika	28 €
Served with grilled vegetables with smoked paprika and boulgour	
Prawns skewer marinated with oil, lemon and oregano	32 €
Served with grilled vegetables with smoked paprika and fennel fondue	

## 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 Echine *	12 €
Ganache, pistachio praline, rose-flavoured citrus sirop	
Mahalepi *	12 €
Milk cream with orange blossom sirop	
Oriental pastries (2 pieces) with sheep yogurt ice cream & honey *	12 €
Coffee with oriental pastries	14 €
Tea with oriental pastries	13 €
Pastries	
Paris-Brest eclair	
Chocolate eclair	
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