

## 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

<b>Calamari 'fritti'</b>	18 €
Tomato confit, grilled vegetables, aioli seasoned with turmeric, artichoke and roquette seasoning	
<b>Bluefin Tuna</b>	22 €
In ceviche, chickpea houmous, pickle vegetables, citrus sauce	
<b>Grilled PDO Halloumi * </b>	18 €
Velouté from pumpkin and Cassia cinnamon, chestnut with Caroube honey and fresh watercress	
<b>Cretan salad * </b>	17 €
Marinated romaine lettuce, PDO Feta cheese, Kalamata olive, cherry tomatoes, cucumber, caper leaves, Cretan barley flour rusks, crunchy vegetables	
<b>Eggplant * </b>	15 €
Melted with aromatic herbs and onion, grilled vegetables, Petimezi vinaigrette, basil sauce	

## SURF & TURF

<b>Seabass *</b>	28 €
Roasted with lemon thyme, saffron apple, piquillos, samphire, green vegetable juice with rosemary	
<b>Grilled octopus</b>	34 €
With olive oil, fava from Santorini with dill, tomato confit with origan, rocket salad	
<b>Scallops</b>	32 €
Roasted, greek boutargos, black eyed peas with pesto, marinated red peppers, zucchini and lemon condiment	
<b>Traditional moussaka *</b>	25 €
Eggplant and zucchini gratin with lamb and veal, tomato sauce, seasonal baby vegetables	
<b>Vegetarian moussaka * </b>	25 €
Eggplant and zucchini gratin with Greek cheeses, tomato sauce, seasonal baby vegetables	

## PASTA

- Penne « Martelli »**  21 €  
Tomato sauce, grilled PDO feta cheese crumble
- 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\* 12 €
- 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

<b>Sheep milk yogurt *</b> Dried fruit granola, organic Cretan honey, seasonal fruits	12 €
<b>Mahalepi *</b> Milk cream with orange blossom sirop	12 €
<b>MAVROMMATIS HOMEMADE PASTRIES</b>	
<b>Macaron with rose from Agros *</b> Ganache & rose compote	12 €
<b>Macaron with PDO pistachios from EGINE *</b> Ganache, pistachio praline, rose-flavoured citrus sirop	12 €
<b>Caribbean-passion **</b> Chocolate mousse, Voatsiperifery pepper crisp, passion fruit insert	12 €
<b>Seasonal fruit tartlet **</b>	12 €
<b>Exotic **</b> Coconut bavaroise, praline-coconut crunch, passion fruit-mango and fresh mango insert	12 €
<b>Citron cheesecake **</b> Baked Katiki cheese mousse, muscovado sugar cookie, citron compote	12 €
<b>BIO seasonal ice cream flavors</b>	4 €/Scoop
<b>Oriental pastries (2 pieces) *</b> With sheep's yogurt ice cream & honey	12 €
<b>Coffee with oriental pastries</b>	12 €
<b>Tea with oriental pastries</b>	14 €

\*\* +2 € in the Menu