

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 cromesquis, 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 cromesquis, 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 cromesquis, 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 roquette seasoning
- Bluefin Tuna** 22 €
In ceviche, chickpea houmous, pickle vegetables, citrus sauce
- Grilled PDO Halloumi * ** 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 * ** 15 €
Melted with aromatic herbs and onion, grilled vegetables, Petimezi vinaigrette, basil sauce

SURF & TURF

- Seabass *** 28 €
Roasted with lemon thyme, saffron apple, piquillos, samphire, green vegetable juice with rosemary
- 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 peppers, 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
- 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

Sheep milk yogurt * Dried fruit granola, organic Cretan honey, seasonal fruits	12 €
Mahalepi * Milk cream with orange blossom sirop	12 €
MAVROMMATIS HOMEMADE PASTRIES	
Macaron with rose from Agros * Almond whipped ganache, lychee compote, rose coulis	12 €
Macaron with PDO pistachios from EGINE * Ganache, pistachio praline, orange blossom coulis	12 €
Caribbean-passion ** Chocolate mousse, Voatsiperifery pepper crisp, passion fruit insert	12 €
Metaxa Opera ** Joconde cake, coffee butter cream, caramelized ganache	12 €
Exotic ** Coconut bavaroise, praline-coconut crunch, passion fruit-mango and fresh mango insert	12 €
Tropézienne ** Tahini brioche, orange marmalade, orange blossom Diplomat cream	12 €
BIO seasonal ice cream flavors	4 €/Scoop
Oriental pastries (2 pieces) * With sheep's yogurt ice cream & honey	12 €
Coffee with oriental pastries	12 €
Tea with oriental pastries	14 €

** +2 € in the Menu