

HELLENIC FLAVORS MENU

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

Mezedes/Starter & Main course or Main course & dessert 38 €

MEZEDES

SERVED WITH PITA BREAD

Grilled Sweet Peppers + Eggplant Caviar  15 €

Grilled sweet peppers marinated in olive oil, sherry vinegar, garlic, and oregano + Grilled eggplant caviar with olive oil, Greek yogurt, and garlic.

Greek-style Mushrooms + Premium White Tarama 14 €

Mushrooms in olive oil with thyme, bay leaf & coriander + Tarama with cod roe with lemon juice.

Ktipiti + Melitzanokeftedes  14 €

Grilled pepper slivers, whipped PDO feta, Greek yogurt and pine nuts + Eggplant fritters with pine nuts, Kasseri and Graviera cheeses, Espelette pepper and dill.

Chickpea Hummus + Green Tabbouleh  14 €

Chickpea purée from Larissa (Greece), sesame cream (tahini), olive oil and lemon + Green tabbouleh with flat-leaf parsley, bulgur, tomato, olive oil and lemon.

Tzatziki + Dolmades  14 €

Sliced cucumber, Greek yogurt, garlic and mint + Vine leaves stuffed with Carolina rice from Fthiotida (Greece), dill and pine nuts.

Chicken Kefta + Tzatziki 14 €

Chicken meatballs stuffed with mushrooms, Kalamata olives and four-spice blend + Sliced cucumber, Greek yogurt, garlic and mint.

Vegetable Croustis + Labneh  14 €

Melitzanokeftédès (eggplant fritters), Spanakokeftédès (spinach fritters), and Kolokythokeftédès (zucchini fritters) + Sheep's yogurt from northern Greece, mint, and zaatar.

Octopus + Fava (Louvana) 20 €

Octopus with celery stalks, olive oil, sherry vinegar and oregano + Split pea purée from Cyprus with olive oil. +€4 (menu only)

Falafel + Green Tabbouleh + Chickpea Hummus  18 €

Fava bean and chickpea balls with coriander and cumin + Green tabbouleh with flat-leaf parsley, bulgur, tomato, olive oil, and lemon + Chickpea purée from Larissa (Greece), tahini, olive oil, and lemon.

STARTERS

| | |
|--|-----------------|
| Calamari 'fritti' | 20 € |
| Tomato confit, grilled vegetables, aioli seasoned with turmeric. | +€2 (menu only) |
| Soft-boiled organic egg ✓ | 17 € |
| Eggplant fondue, grilled and shredded PDO feta, arugula, chives. | |
| Grilled PDO Halloumi & PDO Feta ✓ | 18 € |
| Cherry tomato gazpacho with strawberry, pepper and red onion. | +€2 (menu only) |
| Cretan salad ✓ | 19 € |
| Marinated romaine lettuce, PDO Feta cheese, Kalamata olive, cherry tomatoes, cucumber, caper leaves, caper, Cretan barley flour rusks, crunchy vegetables. | |
| Spring salad ✓ | 18 € |
| Beetroot, sheep's milk Greek yogurt, potatoes with thyme, garlic, PDO Feta cheese, parsley, olive oil and walnuts | |
| Bluefin Tuna | 22 € |
| In ceviche, chickpea houmous, pickle vegetables, citrus sauce. | +€4 (menu only) |

SURF & TURF

| | |
|---|-----------------|
| Seabass | 29 € |
| Roasted, spinach, cherry tomato, carrot, onion, rosemary jus, turmeric condiment. | |
| Grilled octopus | 34 € |
| With olive oil, fava from Santorini with dill, tomato confit with origan, arugula, caramelized onion. | +€4 (menu only) |
| Traditional moussaka | 26 € |
| Eggplant and zucchini gratin with lamb and veal, tomato concassé. | |
| Vegetarian moussaka ✓ | 25 € |
| Eggplant and zucchini gratin with Greek cheeses, tomato concassé. | |
| Soudjoukakia | 28 € |
| Label Rouge beef meatballs, tomato concassé, cumin, rice and PDO Feta cheese. | |

PASTA

- Penne « Martelli »**  23 €
With cherry tomato, onion, zucchini, grilled PDO Feta crumble, grated Parmesan.
- PDO Halloumi Ravioli**  23 €
Vegetable briami, creamy zucchini–basil–mint sauce with sheep's yogurt, Graviera cheese.
- Lasagnes** 25 €
Homemade, veal with herbs and spices, toasted with Parmesan and Graviera cheese, tomato concassé.
- Kritharoto with Prawns** 32 €
Orzo pasta with prawns flambéed with ouzo, cherry tomato sauce, asparagus, prawn/vegetable/ Metaxa bisque and Parmesan.

ROASTED SKEWERS

- Marinated red label chicken skewer *** 28 €
Served with spinach rice (spanakorizo), lemon sauce.
- Lamb skewer marinated with garlic and paprika** 32 €
Served with bulgur & vegetables, lamb jus. +€2 (menu only)

GREEK CHEESE PLATTER

FINE CHEESES SELECTION*

- PDO feta cheese, graviera, halloumi, olive oil, oregano, walnuts** 13 €
- PDO Manouri** 13 €
Goat's and sheep's milk cheese, Cretan forest honey, PDO Aegina pistachios, seasonal fruits.

PASTRIES AND DELICACIES

Sheep milk yogurt * 13 €
Dried fruit granola, organic Cretan honey, seasonal fruits.

Mahalepi * 13 €
Milk cream with orange blossom.

HOMEMADE PASTRY DESSERTS * 13 €

Agros Rose Dome
Crispy shortbread, macaron biscuit, lychee compote, almond-rose whipped ganache.

Macaron with PDO pistachios from Eginé
Ganache, pistachio praline, orange blossom coulis.

Exotic
Coconut bavaroise, praline-coconut crunch, passion fruit-mango and fresh mango insert.

Chocolate Tart
Cocoa sweet pastry, crunchy praline chocolate, ganache, tonka bean chocolate mousse.

GFUK VYffmà GYgJa Y`HUfh
Gk YYhdUgfmžgc Zhgdcb[Y`UbX`gYgJa Y`dFU`]bY`WfYUa žWc i`]gž WUfJa Y`]nYX`Wca dchY`UbX`gfUk VYffma ci ggY"

Hazelnut Tart
Sweet pastry crust, crisp layer, dacquoise, gianduja, hazelnut mousse, whipped cream and hazelnut praliné.

Tropézienné
Tahini brioche soaked in orange blossom, orange marmalade, Madagascar vanilla diplomate cream.

6UW` : cfYgh7 cWcU] dFU`]bY`Wfi bWžWcWc`UH`gdcb[Yž a cfY`c`WYffmWca dchY`žA UXU[UgWUfj Ub]`U`a ci ggY.

BIO seasonal ice cream flavors 4 €/Scoop

Homemade Middle Eastern pastries (2 pieces) * 13 €
With sheep's yogurt ice cream & honey.

Mediterranean-style Café gourmand 15 €
Assortment of Middle Eastern pastries
Or pastry dessert

Mediterranean-style Thé gourmand 17 €
Assortment of Middle Eastern pastries
Or pastry dessert