



COLD STARTERS

- 1. Tzatziki** € 6,80
Greek yogurt with garlic and cucumber
- 2. Carpaccio** € 13,00
with rucola salad, parmesan cheese and Italian dressing
- 3. Shrimps salad** € 10,00
with dressing of mayonaise, ketchup and Koum quat
- 4. Salmon salad** € 11,50
smoked salmon with vegetables and Italian dressing)
- 5. Tuna salad** € 7,50
soft fish mousse salad
- 6. Trio vis** € 12,50
shrimps, tuna salad and smoked salmon)
- 7. Taramassalata** € 7,50
soft fish mousse from red caviar
- 8. Tiroasalata** € 8,50
feta cheese mousse salad with paprika, tomatoes and yoghurt
- 9. Melitzanosalata** € 8,50
eggplant mousse salad with garlic and vegetables
- 10. Choriatiki salata** € 8,50
original Greek salad with feta
- 11. Butter of herb and garlic** € 4,00

Do you have an allergy? Please advise us.





WARM STARTERS

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| 12. Keftedakia
<i>meatballs in tomato sauce</i> | € 10,50 |
| 13. Fetaournou
<i>Greek melted cheese from the oven with olives, tomatoes, onion and Greek peperonie</i> | € 11,50 |
| 14. Feta saganaki
<i>fried cheese with Greek sesam</i> | € 11,50 |
| 15. Kalamaria tiganita
<i>fried squid with garlic sauce</i> | € 12,50 |
| 16. Garides with butter of herb and garlic
<i>4 shrimps from the oven with a sauce of herb and garlic butter</i> | € 14,50 |
| 17. Oktapodi sto grill
<i>grilled octopus with olive oil and Italian dressing</i> | € 14,50 |
| 18. Garides saganaki
<i>4 fried shrimps with red sauce and cheese</i> | € 14,50 |
| 19. Fried zucchini
<i>crusty fried zucchini with tzatziki</i> | € 9,50 |
| 20. Skordopsomo
<i>bread with herb and garlic butter</i> | € 7,00 |
| 21. Ntolmadakia
<i>wine leaves, filled with minced and rice</i> | € 10,00 |
| 22. Baked mussels with garlic sauce | € 10,50 |
| 23. Chicken salad
<i>little pieces fried chicken with vegetables</i> | € 14,50 |
| 24. Soup of the day | € 6,50 |

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FOR OUR YOUNG GUESTS

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| 25. Children giros
<i>with chips and apple-sauce</i> | € 15,00 |
| 26. Children chicken
<i>fillet of chicken, chips and apple-sauce</i> | € 15,00 |
| 27. Children souflaki
<i>pork on skewer, chips and apple-sauce</i> | € 15,50 |
| 28. Kinder sozoyki
<i>grilled minced meat, chips and apple-sauce</i> | € 15,50 |

**UP TO AND INCLUDING
12 YEAR**



UNLIMITED GREEK TAPAS TABLE

Various Greek snacks unlimited until the end of the evening, including dessert.

From Monday to Friday evening.

p.p. € 48,00



GRILLED DISHES

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| 29. | Giros <i>small pieces of roasted pork</i> | € 21,00 |
| 30. | Bifteki <i>stuffed minced meat with sheep cheese, tomato and giros</i> | € 21,50 |
| 31. | Souflaki <i>two pork skewers with giros</i> | € 20,00 |
| 32. | Christos plate <i>pork skewer, souzouki, pork schnitzel and giros</i> | € 22,00 |
| 33. | Pidakia <i>5 lamb cutlet and giros</i> | € 27,00 |
| 34. | Mix grill <i>pork skewer, chicken, schnitzel, souzouki with minced meat and giros</i> | € 26,00 |
| 35. | Kotopoulo Skaras <i>chicken fillet and giros</i> | € 23,50 |
| 36. | Kreta plate <i>lamb cutlet and chicken</i> | € 25,00 |
| 37. | Gyros special <i>small pieces of roasted pork with cheese and mushrooms</i> | € 21,00 |
| 38. | Yamas <i>lamb cutlet, minced meat, souflaki and giros</i> | € 24,00 |
| 39. | Elpida meat (p.p.) <i>for 1 or more people</i>
<i>1 beef tenderloin, 1 lamb fillet, 1 pork fillet and giros with mushroom sauce</i> | € 33,50 |
| 40. | Fileto moschari with pepper sauce
<i>beef tenderloin with pepper sauce and giros</i> | € 32,00 |
| 41. | Fileto moschari with mushroom sauce
<i>beef tenderloin with mushroom sauce and giros</i> | € 32,00 |
| 42. | Lamb fillet
<i>3 pieces lamb fillet with giros and mushroom sauce</i> | € 31,00 |
| 43. | Sakis meat and fish (p.p.) <i>for 2 or more people</i>
<i>1 salmon, 1 tuna, calamari, mussels, souzouki, 1 souflaki on skewer, giros and 1 fillet of chicken with lemon sauce and mushroom sauce</i>
<i>(A combination of meat and fish only starting for 2 persons)</i> | p.p. € 32,00 |

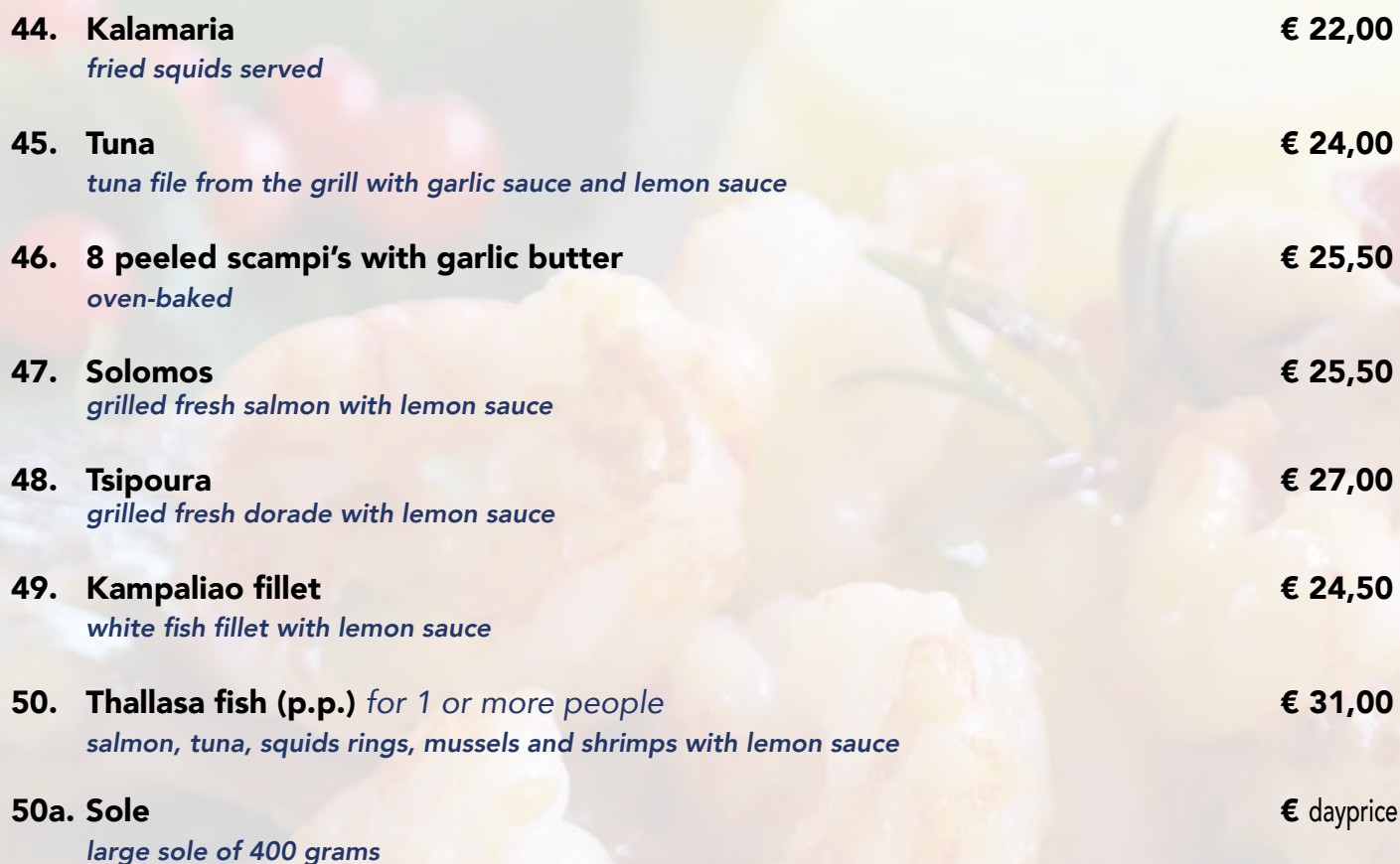
All main courses are including chips, rice and salads from the buffet.

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FISH DISHES

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| 44. Kalamaria
<i>fried squids served</i> | € 22,00 |
| 45. Tuna
<i>tuna file from the grill with garlic sauce and lemon sauce</i> | € 24,00 |
| 46. 8 peeled scampi's with garlic butter
<i>oven-baked</i> | € 25,50 |
| 47. Solomos
<i>grilled fresh salmon with lemon sauce</i> | € 25,50 |
| 48. Tsipoura
<i>grilled fresh dorade with lemon sauce</i> | € 27,00 |
| 49. Kampaliao fillet
<i>white fish fillet with lemon sauce</i> | € 24,50 |
| 50. Thallasa fish (p.p.) for 1 or more people
<i>salmon, tuna, squids rings, mussels and shrimps with lemon sauce</i> | € 31,00 |
| 50a. Sole
<i>large sole of 400 grams</i> | € dayprice |
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OVEN DISHES

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| 51. Moussaka
<i>spicy veal minced-meat, eggplants, zucchinis, potatoes and bechamel-sauce</i> | € 23,00 |
| 52. Moussaka vegetarian
<i>vegetarian moussaka, eggplants, zucchinis, potatoes and bechamel-sauce</i> | € 21,50 |
| 53. Kokinisto stifado
<i>tender veal with shallots and tomato sauce</i> | € 26,50 |
| 54. Kokinisto kritharaki
<i>tender veal, tomato sauce and Greek paste kritharaki</i> | € 26,50 |
| 55. Arni stifado
<i>tender leg of lamb from the oven with shallots and tomato sauce</i> | € 26,50 |
| 56. Arni kritharaki
<i>tender leg of lamb with tomato sauce and Greek paste</i> | € 26,50 |
| 57. Konain stifado
<i>rabbit with onions and tomato sauce</i> | € 25,50 |

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VARIOUS EXTRAS

58. Mushroom sauce	€ 3,50
59. Pepper sauce	€ 3,50
60. Spicy sauce	€ 3,50
61. Tomato salad	€ 4,50
62. Cucumber salad	€ 3,80
63. Greek white beans	€ 5,80
64. Apple-sauce	€ 1,50
65. Rice	€ 3,00
66. French fries	€ 3,50

SPECIAL REQUESTS

FOR 8 OR MORE PEOPLE

Special dishes can be prepared all days in consultation with the chef.
Such as a hot or cold starter and/or a main course of meat and/or fish.

