

Our Chef Vasilis Poris and his team suggest






## COLD APPETIZERS

<b>BREAD</b>	€ 2,50
<i>with olives and goat cream cheese</i>	
<b>GREEK COLD APPETIZERS</b> 	€ 11,00
<i>Eggplant spread, Spicy cheese spread, tzatziki and pita bread</i>	
<b>MODERN DAKOS</b> 	€ 13,00
<i>with carob rusks, tomato, Sitia's cream cheese and caper leaves</i>	
<b>CEVICHE WITH TURBOT AND SALMON</b>	€ 18,00
<i>with mango, chili pepper and lime</i>	
<b>SEA BASS CARPACCIO</b>	€ 17,00
<i>with Mediterranean herbs, horseradish, lemon pearls and extra virgin olive oil</i>	
<b>TUNA TATAKI</b>	€ 17,50
<i>Marinated with soy sauce, lime, olive oil, yuzu, sesame and wakame</i>	
<b>BEEF TARTARE</b>	€ 18,00
<i>with pickled onions and shimeji mushrooms, gruyère with wild garlic leaves and sourdough bread</i>	


## HOT APPETIZERS

<b>GRILLED OCTOPUS*</b>	€ 17,00
<i>with yellow split purée, lemon oil vinaigrette and rock samphire</i>	
<b>GRILLED CALAMARI*</b>	€ 17,00
<i>with grilled tomato cream and feta cheese foam</i>	
<b>CRAYFISH TAIL TEMPURA*</b>	€ 18,00
<i>with cuttlefish ink, aioli sauce with saffron and kale</i>	
<b>GRILLED SCALLOPS</b>	€ 19,00
<i>with mediterranean aromatic butter</i>	
<b>CHEVRE CHEESE PANE</b> 	€ 12,00
<i>with Santorinian sweet cherry tomatoes</i>	
<b>STUFFED MUSHROOMS</b> 	€ 10,00
<i>with gruyère, herbs, mushroom cream and grilled king oyster</i>	
<b>HOMEMADE FRENCH FRIES</b> 	€ 5,50

## SALADS

<b>GREEK SALAD</b> 	€ 11,00
<i>with tomatoes, green peppers, onion, capers, cucumber, feta cheese, kalamata olives, dried oregano and extra virgin olive oil</i>	
<b>ROCKET AND SPINACH SALAD</b> 	€ 13,00
<i>with Cretan dry goat cheese, carrot, sautéed mushrooms and mango vinaigrette</i>	
<b>CHERRY TOMATO AND MOZZARELLA SALAD</b> 	€ 14,00
<i>with 3 kinds of cherry tomato, pine nut, basil and mozzarella ice cream</i>	
<b>CHICKEN SALAD</b>	€ 15,00
<i>with mesclun, corn, parmesan cheese, crouton, chicken fillet and Caesar's dressing</i>	
<b>QUINOA SALAD</b> 	€ 12,00
<i>Black eyed beans, lentils, mushrooms, almonds and yuzu vinaigrette</i>	
<b>SEAFOOD SALAD</b> 	€ 17,00
<i>with mesclun, shrimps*, marinated salmon, avocado slices, fennel root and lemon-oil herb vinaigrette</i>	

## PASTA / RISOTTO

<b>RISOTTO "GEMISTA"</b> 	€ 16,00
<i>with tomato, green pepper, spearmint leaves and smoked feta cheese</i>	
<b>SEAFOOD ORZOTTO</b>	€ 22,00
<i>black and white orzo, salmon, shrimp and cherry tomatoes confit</i>	
<b>PENNE WITH TOMATO SAUCE</b> 	€ 9,00
<i>with basil and parmesan cheese</i>	
<b>SKIOUFIKTA</b>	€ 18,00
<i>with beef cheeks ragù in wine sauce and Cretan gruyère</i>	
<b>TRADITIONAL "GAMOPILAFO"</b>	€ 19,00
<i>with rice pilaf, milk fed lamb, butter, lemon and Cretan dry goat cheese</i>	
<b>SHRIMP* SPAGHETTI</b>	€ 26,00
<i>with linguine and light spicy tomato sauce</i>	

## FISH

<b>GRILLED SALMON</b>	€ 21,00
<i>with spinach purée, broccoli flan and quinoa granola</i>	
<b>TURBOT FILLET MEUNIÈRE</b>	€ 27,00
<i>with tournée baby potatoes and baby vegetables with butter</i>	
<b>SEA BASS FILLET</b>	€ 23,00
<i>with boiled seasonal greens and celeriac purée</i>	
<b>GROUPER FILLET</b>	€ 32,00
<i>with “kakavia” sauce and sautéed greens</i>	
<b>FISH OF THE DAY</b>	€ 80,00/KILO
<i>served with boiled seasonal greens</i>	

## MEAT

<b>BLACK ANGUS BURGER</b>	€ 18,00
<i>with brioche bread, tomato, French lettuce, bacon, cheddar cheese, BBQ sauce, tartar sauce and French fries</i>	
<b>CHICKEN LEG FILLET</b>	€ 16,00
<i>with potato mousseline and vegetable ratatouille</i>	
<b>VEGETABLE BURGER</b> 	€ 14,00
<i>with bread, tomato, vegan cheese, French lettuce, ketchup and French fries</i>	
<b>BEEF RIB-EYE</b>	€ 35,00
<i>with potatoes au gratin, grilled mushrooms and pepper sauce</i>	
<b>RACK OF LAMB</b>	€ 24,00
<i>With lamb croquette, bulgur with eggplant, hummus and rosemary sauce</i>	
<b>BLACK PORK STEAK</b>	€ 18,00
<i>With French fries and mustard - mandarin sauce</i>	
<b>BLACK ANGUS BEEF PATTY</b>	€ 18,00
<i>with pita bread, grilled tomato and French fries</i>	
<b>CHATEAUBRIAND FILLET ( FOR 2 PEOPLE )</b>	€ 68,00
<i>with potatoes au gratin, grilled vegetables and bearnaise sauce</i>	

## DESSERTS

<b>VANILLA PANNA COTTA</b> <i>with caper and olives confit</i>	€ 9,00
<b>LEMON TART</b> <i>with meringue, lime gel and lemon sorbet</i>	€ 10,00
<b>CHOCOLATE SOUFFLÉ</b> <i>with salted caramel sauce and vanilla ice-cream (in 12 min.)</i>	€ 11,00
<b>HOMEMADE ORANGE PIE</b> <i>with orange pearls and yogurt ice cream</i>	€ 10,00
<b>MODERN PAVLOVA</b> <i>with meringue, vanilla cream, red fruits and pavlova ice cream</i>	€ 11,00
<b>EKMEK</b> <i>with mastic cream, sweet cherry and kaimaki ice cream</i>	€ 10,00
<b>CHOCOLATE TRILOGY</b> <i>with hazelnut crumble, namelaka from white, milk and bitter Valrhona chocolate and chocolate sorbet</i>	€ 12,00
<b>SEASONAL FRESH FRUIT</b>	€ 8,00
<b>ICE CREAM OR SORBET</b> <i>Ask the waiters for the flavors</i>	€ 6,00

- Please ask our waiters to inform you about the dishes of the day

*Complying with government regulations the restaurant has at your disposal complain forms to be filled in case you wish to fill a complaint in regards to hygiene, prices or tax issues*

*Conformément aux dispositions légales, le restaurant met à votre disposition des formulaires de réclamation que vous pourrez remplir si vous souhaitez faire une réclamation à propos de problèmes d'hygiène, de prix ou des taxes.*

*Der laden verfügt für seine gäste einen beschwerdeformular da der gast sein beschwerte aufschreiben kann um uns zu verbessern.*

*Στις σαλάτες χρησιμοποιείται εξαιρετικό παρθένο ελαιόλαδο / All salads are dressed with extra virgin olive oil  
Στα τηγανητά χρησιμοποιείται ηλιέλαιο / Sunflower oil is used for all fried dishes*

Market regulator Terlakis George

\* Frozen product (Shrimps, crayfish, octopus and calamari)

- Please inform our staff of any allergies or intolerances you may have

The list of allergens or substances that may cause intolerance is as follows:

Grains containing gluten

Seafood ( egg, crabs, shrimps, lobsters )

Peanuts

Soya

Milk and milk-based products

Nuts in shell ( egg almonds, walnuts )

Eggs

Fish

Celery

Mustard

Sesame seeds

Sulfur dioxide and sulphites

Lupine

Molluscs ( egg, clams, squid, octopus )

The Feta cheese is P.D.O.