




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> 	€ 12,00
<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 sprouts</i>	
<b>CEVICHE WITH TURBOT AND SALMON</b>	€ 18,50
<i>with mango, chili pepper and lime</i>	
<b>SEA BASS CARPACCIO</b>	€ 18,00
<i>With bottarga Mediterranean herbs, horseradish, lemon pearls and extra virgin olive oil</i>	
<b>TUNA TATAKI</b>	€ 18,50
<i>Marinated with soy sauce, lime, olive oil and sesame</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>	€ 18,00
<i>with yellow split purée, lemon oil vinaigrette and rock samphire</i>	
<b>GRILLED SCALLOPS</b>	€ 19,00
<i>with mediterranean aromatic butter</i>	
<b>CHEVRE CHEESE PANE</b> 	€ 13,00
<i>with Santorinian sweet cherry tomatoes</i>	
<b>CRAYFISH TEMPURA*</b>	€ 19,00
<i>with cuttlefish ink, aioli sauce with saffron and kale</i>	
<b>STUFFED MUSHROOMS</b> 	€ 12,00
<i>with gruyère, herbs, mushroom cream and grilled king oyster</i>	
<b>GRILLED CALAMARI*</b>	€ 17,00
<i>with grilled tomato cream and feta cheese foam</i>	
<b>HOMEMADE FRENCH FRIES</b> 	€ 6,00

## 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> 	€ 14,00
<i>with Cretan dry goat cheese, carrot, sautéed mushrooms and mango vinaigrette</i>	
<b>CHERRY TOMATO AND MOZZARELLA SALAD</b> 	€ 15,00
<i>with smoked burrata, cherry tomato, pine nut, basil and rocket</i>	
<b>CHICKEN SALAD</b>	€ 16,00
<i>with mesclun, corn, parmesan cheese, crouton, chicken fillet and Caesar's dressing</i>	
<b>QUINOA SALAD</b> 	€ 13,00
<i>Black eyed beans, lentils, mushrooms, almonds and yuzu vinaigrette</i>	
<b>WARM SEAFOOD SALAD</b> 	€ 18,00
<i>With baby potatoes, brocoleti, sea urchin eggs, green leaves, shrimps*, marinated salmon avocado, and lemon-oil herb vinaigrette</i>	

## PASTA / RISOTTO

<b>RISOTTO "GEMISTA"</b> 	€ 17,00
<i>with tomato, green pepper, spearmint leaves and smoked feta cheese</i>	
<b>SEAFOOD ORZOTTO</b>	€ 24,00
<i>With shrimps*, king scallops, shrimp's broth and cherry tomatoes confit</i>	
<b>PENNE WITH TOMATO SAUCE</b> 	€ 9,00
<i>with basil and parmesan cheese</i>	
<b>TAGLIATELLE WITH KAVOURMA</b>	€ 18,00
<i>tagliatelle with donkey milk, Thrace kavourma, lemon zest and poached egg</i>	
<b>TRADITIONAL "GAMOPILAFO"</b>	€ 19,00
<i>with milk fed lamb, butter, and lemon</i>	
<b>SHRIMP* SPAGHETTI</b>	€ 26,00
<i>with linguine and light spicy tomato sauce</i>	

## FISH

<b>GRILLED SALMON</b>	€ 23,00
<i>with with yellow pumpkin, wild rice and green asparagus</i>	
<b>TURBOT FILLET MEUNIÈRE</b>	€ 28,00
<i>with tournée baby potatoes and baby vegetables with butter</i>	
<b>SEA BASS FILLET</b>	€ 24,00
<i>with boiled seasonal greens and celeriac purée</i>	
<b>GROUPER FILLET</b>	€ 34,00
<i>with “ kakavia” fish 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>	€ 20,00
<i>with brioche bread, tomato, French lettuce, bacon, cheese, BBQ sauce, tartar sauce and French fries</i>	
<b>CHICKEN LEG FILLET</b>	€ 18,00
<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>	€ 37,00
<i>with potatoes au gratin, grilled mushrooms and pepper sauce</i>	
<b>BEEF TAGLIATA</b>	€ 35,00
<i>With crispy baby potatoes, grilled brocoletti and Mavrodafni wine sause</i>	
<b>LAMB SOUS VIDE</b>	€ 22,00
<i>With bulgur , eggplant, hummus and rosemary sauce</i>	
<b>BLACK PORK STEAK</b>	€ 19,00
<i>With French fries and mustard - mandarin sauce</i>	
<b>BLACK ANGUS BEEF PATTY</b>	€ 19,00
<i>with pita bread, grilled tomato and French fries</i>	
<b>CHATEAUBRIAND FILLET ( FOR 2 PEOPLE )</b>	€ 75,00
<i>with potatoes au gratin, grilled vegetables and bearnaise sauce</i>	

## DESSERTS

<b>CREAM WITH EXOTIC FRUITS</b> <i>with coconut daquaz, fruit compote and mango sorbet</i>	<b>€ 11,00</b>
<b>LEMON TART</b> <i>with peanut glaze , lime gel and lemon sorbet</i>	<b>€ 12,00</b>
<b>CHOCOLATE SOUFFLÉ</b> <i>with vanilla ice-cream (in 12 min.)</i>	<b>€ 13,00</b>
<b>MODERN “GALAKTOMPOYREKO” MILK PIE</b> <i>with rose cream, citrus sauce, caramelized walnuts and greek yogurt ice cream</i>	<b>€ 12,00</b>
<b>VERANDA PAVLOVA</b> <i>with meringue, vanilla cream, red fruits and pavlova ice cream</i>	<b>€ 13,00</b>
<b>EKMEK</b> <i>with mastic cream, sweet cherry and kaimaki ice cream</i>	<b>€ 12,00</b>
<b>CHOCOLATE SFERE</b> <i>With namelaka from whit and milk chocolate, streusel, chocolate sauce, Sichuan pepper and chocolate sorbet</i>	<b>€ 14,00</b>
<b>SEASONAL FRESH FRUIT</b>	<b>€ 9,00</b>
<b>ICE CREAM OR SORBET</b> <i>Ask the waiters for the flavors</i>	<b>€ 6,00</b>

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

Το κατάστημα υποχρεούται να παρέχει φόρμα παραπόνων για να συμπληρώσετε σε περίπτωση που επιθυμείτε να εκφράσετε κάποια δυσαρέσκεια όσο αφορά στην υγιεινή, στις τιμές και στους φόρους.

*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, scallops ,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 ( , 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.