

Amuse bouche - Homemade bread (per person) **2,00€**

salads

“Assyrtico” **12,50€**
bulgur, quinoa, leaves of herbs, cubes of red peppers, zucchini slices,
fennel, sun-dried tomato and cardamom – honey – orange juice vinaigrette
with vinegar made by local assyrtiko grapes

Greek **12,00€**
cherry tomatoes, cucumber, olives, capers, peppers,
sea fennel and feta cheese, mini rusk bread with olives,
bio virgin olive oil and white balsamic vinegar

Chicken **14,00€**
green salad with grilled chicken fillet, sauté louza (Greek prosciutto), cranberries,
sour soft cheese from Ios, linseeds and yogurt – lime – olive oil - tarragon dressing

appetizers

Tomato soup, **8,00€**
with yogurt, basil and homemade croutons

French fries – freshly cut **5,00€**
with raw salt and oregano

Greek traditional dips with pitta bread **8,50€**
Tzatziki – yogurt, dill, garlic, lime, olive oil
Eggplant salad – eggplant, spring onion, parsley, garlic, olive oil

Grilled vegetables **10,50€**
colored peppers, zucchini, potatoes, carrots, onion
with grilled manouri cheese (Greek white fresh cheese)

Fava “Pantremeni” **9,00€**
Santorinian fava puree with onion sauté onion, cherry tomatoes and capers (traditional recipe)

“Saganaki” **11,00€**
Gruyere cheese from Mytilini island aged in olive oil,
wrapped in pastry crust served with a homemade dry – fig marmalade

Zucchini soufflé **9,50€**
local zucchini, gruyere cheese and herbs, served with a lemony yogurt - turmeric mousse

Strapatsada - Greek type of scrambled eggs **9,00€**
feta cheese, tomato and oregano, served with smoked port carpaccio, rocket and truffle oil

Tomato fritters **8,50€**
cherry tomato – onion – herb dough deep fried and served with parsley salad

Octopus salad **13,50€**
in vinegar, red and white beans with chili sauce (medium intensity)

Fresh squid sauté, **13,50€**
with homemade rocket pesto finished with ouzo (Greek liquer)

main courses

<i>Vegetable risotto,</i> with local zucchini, broccoli, mushrooms, “xinomizithra” – sour soft cheese from Ios with basil and gruyere from Naxos	15,50€
<i>Mediterranean wholegrain penne,</i> with olives, cherry tomatoes and homemade pesto sauce of “anthotiro” – light goat cheese	16,00€
<i>Black pig bio sausage</i> traditional short Greek pasta (striftaria), mortadella, feta cheese and pistachios	19,00€
<i>Seafood with Greek spaghetti</i> shrimps and mussels in a clear sauce with lemon zest, spinach, fennel, spring onion and garlic finished with ouzo	23,50€
<i>Moussaka</i> beef mince meat with white eggplant from Santorini, potato and feta cheese béchamel creme	15,50€
<i>Chicken “Like... Gyros”</i> finely sliced marinated chicken, homemade mayonnaise with tomato cubes and corn pitta bread	16,50€
<i>Pork fillet</i> filled with feta cheese, sundried tomato and herbs, served with bitter chocolate – vinsanto (sweet wine) and mushroom salsa	19,00€
<i>Shank of lamb,</i> slowly cooked in sweet wine, spices and herbs, with smoked white eggplant puree from Santorini	22,50€
<i>Greek Style Cheese Burger,</i> beef mincemeat, gruyere cheese, Greek prosciutto from Evritania region, plevrotous mushrooms, ketchup with sundried tomato, truffle mustard, served with homemade French fries	20,50€
<i>Shrimps sauté with curry,</i> finished with citrus juice, and carrot – cumin puree	24,00€
<i>Fresh white fish fillet,</i> with chickpea – vegetable hummus cooked in fish broth	25,50€
<i>Fresh salmon fillet with beetroot “trilogy”</i> beetroot puree, homemade mayonnaise and beetroot crisps	22,00€

desserts

<i>Greek version of Cheese Cake</i> mousse of “katiki” (soft goat cheese) on rusk bread and sweet cherry tomato marmalade	9,50€
<i>Iced mousse of Greek “Halva”</i> in a homemade sesame biscuit, topped with carrot – ginger sauce	8,00€
<i>Chocolate brownie with cranberries</i> made with olive oil, served with caramelized nuts and mango sorbet	9,50€
<i>Baklava</i> - layers of phyllo dough, nuts and syrup served with Greek yogurt ice cream scented with bergamot, rose petal sweet and strawberry sauce	8,50€
<i>Bitter chocolate mousse</i> with mandarin marmalade and framboise foam	8,00€
<i>Selection of Ice cream and Sorbet (3,00€/ scoop)</i>	