

SOUP & SALADS

01.Soup of the day

Chicken soup with white homemade bread.

03.Small salad with Feta(white cheese)

Salad with cucumbers, tomatoes,onion,peppers,olives,pepperoni & white homemade bread.

04.Choriatiki-Salad.

Salad with Feta (white cheese),cucumbers, tomatoes,onions,peppers,olives, pepperoni, olive oil & white homemade bread.

05.Olives or pepperoni.

In the bowl with white homemade bread.

07.Tyro-Salad.

Green salad, tomatoes, cucumbers, onions, peppers, olives, pepperoni,fruits, honey-mustard-sauce, Kefalograviera(a kind of hard cheese) and garlic bread.

Spicy , Spreads

08.Chtipiti

Sheep cheese-mousse with white homemade bread.

09.Fava(Lathyrus Clymenum)

Traditional puree of yellow peas(from Santorini island)with white homemade bread.

10.Tarama

Fish roe paste with white homemade bread.

11. Tsatsiki

Greek yoghurt with cucumbers,garlic, and spices with white homemade bread.

12. Tsatsiki&Bruschetta

Greek yoghurt with cucumbers, garlic and spices and Bruschetta with garlic bread.

13.Kafteri -Creme . Spicy cream

14. Grilled pepperoni.

With tsatsiki,onions,olive oil and white homemade bread.

15.Saganaki.

Breaded white cheese with tsatsiki and white homemade bread.

16.Baked Feta.(white cheese)

Natural from the oven with white homemade bread.

17.Dolmadakia.

Grape leaves filled with rice dipped in Metaxasauce and white homemade bread.

18.Cheese plate.

With Feta(white cheese), Chtipiti(sheep cheese mousse) Kefalograviera (kind of hard cheese), walnuts, fruits,fruit jelly and white homemade bread.

19.Started dish.(for 2-4 persons)

Warm and cold appetizers according to daily offer.

20.Pikila Dish. (for two persons)

Tsatsiki, Tarama, Kafteri, Eggplant salad, cucumbers, tomatoes, olives, pepperoni, garlic bread and fruits.

DELICIOUS SALADS

21.Sea - Salad

Green salad , tomatoes, cucumbers, olives, pepperoni, octopus, two scampis, calamari (squid rings), herb sauce and garlic bread.

49.Salad and Beef steak.

Green salad , tomatoes, cucumbers, peppers,onions, pepperoni, grilled beef steak , herb butter, honey-mustard0sauce and garlic bread.

68 Salad and Gyros.

Green salad , cucumbers, tomatoes, peppers, onions, olives, pepperoni, Gyros , Tsatsiki and garlic bread.

FISH AND SEAFOOD

27. Salmon fillet. (Big portion) from the grill, with tarama and oven vegetables

28.Sea Bream.

Grilled as a whole with tarama and oven vegetables.

30.Hake fillet

Fried with tarama and oven vegetables

31. Octopus Grilled tentacles with herb sauce and oven vegetables.

32. Mix-Dish

Salmon fillet, squid rings, octopus, two scampis, tarama with baked vegetables.

33. Calamaris. Squid rings crispy fried with herb sauce and vegetable rice.

34. King prawns without shell from the grill with herb sauce and vegetable rice.

OVEN DISHES

36. GIOUVETZI

Lamb shank with rice-noodles gratinated with cheese.

37. Lamb shank. With gigantes (white giant beans) with Feta (white cheese) and tsatsiki.

38. Lamb shank. With spicy tomato sauce, baked potatoes and tsatsiki

39. Moussaka. Casserole with eggplants, potatoes, miced meat, beschamel sauce and cheese.

PAN-DISHES. All pan-dishes are served in Cassis-creme-sauce with mushrooms, onions, peppers, and garlic bread, or another side dish that you want to order.

45. Gyros mushrooms -Pan

46. Turkey Breast- Pan.

47. Pork fillet- Pan.

GRILLPLATES

52. Chicken breast fillet.

With herb butter, tsatsiki and vegetable rice.

53. Bifteki.

Minced meat filled with sheep cheese, metaxa sauce, tsatsiki and vegetable rice.

54. Turkey breast fillet.

With herb butter ,tsatsiki and vegetable rice.

55. Beef liver.

Fried with onion, pepper,tsatsiki and vegetable rice.on skew

56.Pork steak.

With herb butter, tsatsiki and vegetable rice.

57.Souvlaki.

Two meat skewers with onions,tsatsiki and vegetable rice.

58. Pork fillet.

Grilled on skewers with onions and tomatoes, tsatsiki and vegetable rice.

59. Gemisto.

Pork fillet filled with sheep cheese, with herb butter , tsatsiki and vegetable rice.

60. Lamb fillet .-on skewers.

Grilled wiith onions and peppers, herb butter, tsatsiki and vegetable rice.

61. Crown of Lamb .

Lamb French racks for gourmets juicy grilled with tsatsiki and vegetable rice.

62.Beef steak.

Grilled with herb butter,tsatsiki and french fries.

MIX -GRILL PLATES

63.Thi poulia- dish.

Turkey breast fillet & chicken breast fillet with herb butter, tsatsiki and vegetable rice.

64.Voras -platte.

Pork steak, turkey breast fillet, beef liver fried with onions and peppers .

65.Alexander-plate.

Souvlaki, pork steak, bifteki and lamb chop with herb butter, tsatsiki and vegetable rice.

Suggestions from house.

24.Lamb dish.

Lamb fillet and lamb chops from the lamb crown juicy grilled with herb butter.

50.In duet.

Octopus (tentacles) and pork fillet on skewer from grill.

69. Sweet Greece Chef

Rump steak, turkey breast fillet and two lamb chops from the crown of lamb grilled and herb butter , tsatsiki and vegetable rice.

Plates from grill with cheese gratinated.

66.Aphrodite-plate.

Two pork steaks with pineapple,gratinated with cheese & metaxa sauce and tsatsiki and vegetable rice.

67. Turkey breast fillet .

With metaxa sauce & gratinated with cheese, and tsatsiki, vegetable rice.

Gyros plates.

70.Gyros Spezial.

Gyros with cheese &metaxa sauce gratinated , chicken breast fillet with tsatsiki and vegetable rice .

Instead of chicken breast you can order two lamb chops or other grilled meat.

71.Gyros& Calamaris

With tsatsiki,onions and vegetable rice.

72. Zeus plate

With gyros, souvlaki and souzuki (minced meat) with vegetable rice

73. Gyros

With onions, tsatsiki and vegetable rice.

74.Gyros Käse

Gyros with metaxa sauce gratinated with cheese. Served with tsatsiki and vegetable rice.

75.Platon- Platte

Gyros & Bifteki with onions, metaxa sauce, tsatsiki and vegetable rice.

76.Dorf-Platte.

Gyros with onions and peppers, fried beef liver, tsatsiki and vegetable rice.

77.Apollon- Platte.

Gyros, lamb chop, souvlaki, pork steak, tsatsiki and vegetable rice.

78. Gyros-Grillteller

Gyros, pork steak, beef steak , served with herb butter, tsatsiki and vegetable rice.

FOR SMALL APPETITE.

79. Little Aphrodite.

Grilled pork steak with pineapple, metaxa sauce and gratinated with cheese, served with tsatsiki and vegetable rice.

82. Chicken breast fillet

Juicy grilled with tsatsiki, herb butter, and vegetable rice.

84. Lamb fillet -Skewer from the grill.

With peppers, onions, herb butter, tsatsiki and vegetable rice.

85.Pork fillet-Skewer.

From the grill with cherry tomatoes, onions, herb butter, tsatsiki and vegetable rice.

86.Salmon fillet

From the grill with tarama and vegetable rice.

87. Turkey breast fillet.

Grilled with herbs butter, tsatsiki and vegetable rice.

91.Bifteki -from the grill

Minced meat filled with sheep's cheese, tsatsiki and french fries.

92.Souvlaki .

Grilled meat on skewer with tsatsiki and french fries.

APPETIZER.

83. Zucchini slices rolled in egg & flour and fried, served with tsatsiki and white homemade bread.

90. Dakos

White homemade bread opped with diced tomatoes, oregano and white cheese.

93. Gavros.

Fried anchovies from the Mediterranean Sea with lemon and bread.

FOR OUR LITTLE GUESTS.

89. MIKRA SOUZOUKIA

Minced meat rolls with vegetable rice.

88. Nuggets

Nuggets made of turkey meat served with French fries, ketchup and mayonnaise.

- Extra plate

Side dish.

94. Pearl onions in tomato sauce.

95. Baked potatoes with skin.

96. Greek rice noodles in tomato sauce

97. Vegetable rice(rice with leek and peas)

99. French fries.

100. Garlic bread.

GREEK DESSERTS

104. Baklava

105. Greek style cheesecake

351. greek yoghurt with honey and nuts, per portion with one scoop of yoghurt

126. Choc-o-keik Moist chocolate cake with orange jelly

127. Gliko tou Koutaliou

128. Sweet flirt (for 2 or more people) three desserts of your choice.

EXTRAS.

106. Metaxa sauce

107. Honey-mustard-sauce

108. Bread or pita bread.

109. tsatsiki - bowl