Starter

Fish soup [1, 4, 7, 9]
12,5

Shells / Oysters

Sea urchin (30 gr) [2, 14]
16

Bretagne oysters , Fine de Claire (raw, pcs) [14, 7, 8]
5

Greek Caviar from Arta, 10gr (Thesauri Caviar) [4]
50

Royal scallops *
in noissete butter and black garlic cream(pcs) [14, 7, 8]
5

Raw fish cuts

Handmade tuna cold cut with sesame ,smoked olive oil and lime [4, 8]
14

Carpaccio from fresh catch of the day in basilikum oil and citrus dressing [4]
17

Tartar from fresh catch of the day with lime, tomatoe and fresh chives [4]
17

Ceviche from fresh catch of the day with tomatoes, mango vinegar and potatoe chips [4, 12]
18

Raw cut of fish of the day [4]
19

Marinated / Salty

Spanish anchovies (pcs) [4]
4

Lakerda from Konstantinople [4]
13

Homemade europian anchovy marinated with pickled tomato [4]
7,5

Grilled smoked mackerel [4]
8,5

Smoked Eel with baby pickled onions and lemon foam [4]
16

Marinated octopus in apple cider vinegar [14]
13,5

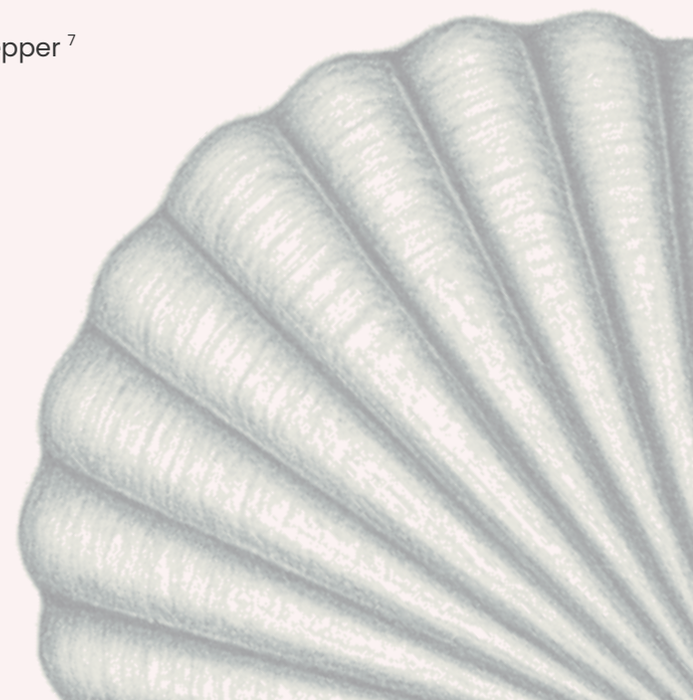
Handmade spreads

Feneos fava with caramelised onions in petimezi[9, 7]
6

White Tarama [4, 1]
8

Greek tzatziki [7, 12]
5

Feta cheese with chili pepper [7]
7



Starters

Baked eggplant feta cheese and tomatoes [7]
6,5

Fried zucchini with tzatziki[1, 7, 12]
6

Tomato and zucchini balls served
with flavoured yogurt [1, 3, 7]
6,5

Freshly french fries
5

Handmade Greek Dolmades
with yoghurt and spearmint [7]

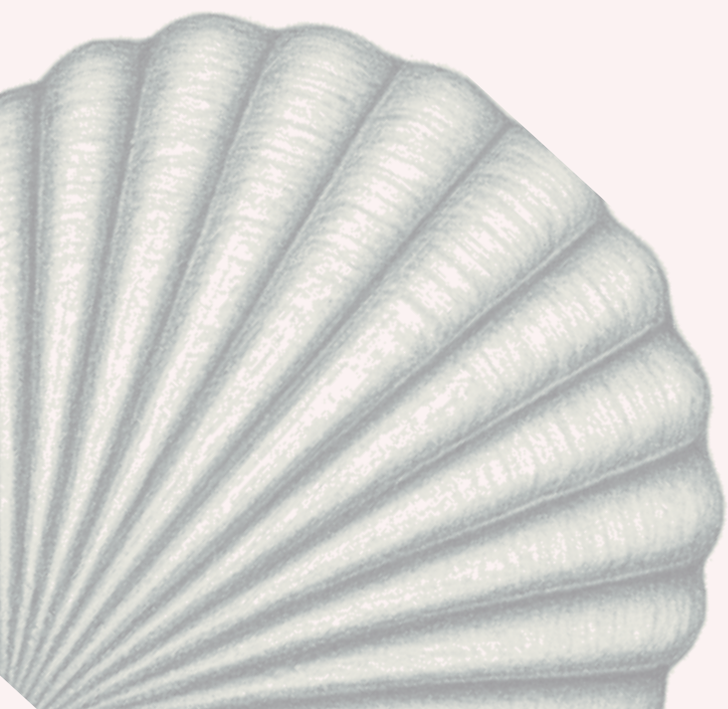
Cod balls with aioli sauce [1, 3, 4]
10

Fried feta cheese with Thyme honey of Chalkidiki and
sesame [7, 1, 11]
7

Gruyere served in quince spoon dessert [1, 7]
7,5

Mastelo cheese of Chios with tomatoes baked in oven [7]
8,5

Chevre with fig marmelade [7]
8,5



Salads

Green salad [1,7,8,10]
Iceberg, lettuce, radicchio, green apple, walnuts,
goat cheese and crispy pastry leaves.
12

Greek traditional salad [1, 7, 12]
10,5

Seasonal wild greens
6

Polítiki [9,12]
cabbage, carrot, Florina red pepper, celery
8

Valerian salad with Thessaloniki bagel, brittle,
manouri cheese and yellow beetroot chips [1, 11, 7, 12]
13

Riganada of Lefkas in carob bread, cherry tomatoes,
Cretan mizithra cheese and marinated anchovies [1,4, 7,1 2]
11

Variety of boiled seasonal vegetables
15



pasta / risotto /orzo

Linguini with shrimps * [1, 2, 9]
18

Risotto of baked calamari, asparagus cream and zucchini[7, 9, 14]
15

Orzo with shrimps * [1,2, 7, 9]
17

Shrimp risotto, lemon and fresh chives [2, 7, 9]
17

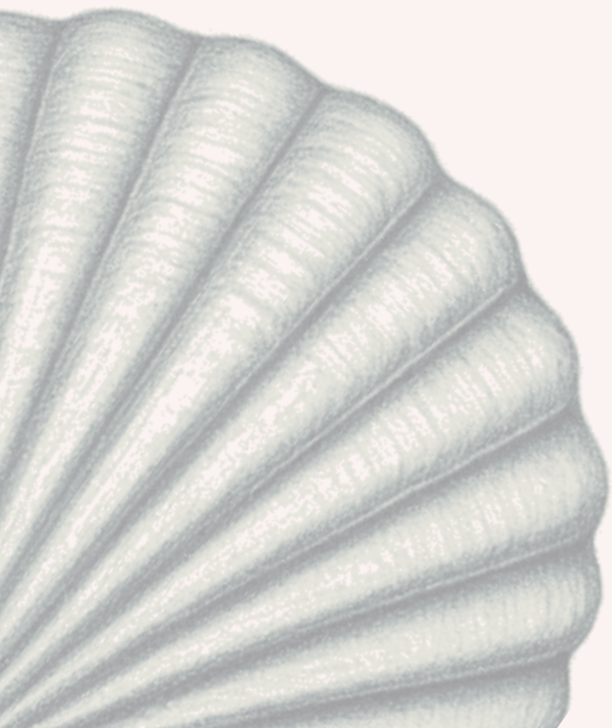
Linguini aglio e olio with sea urchin [1, 2, 9, 7]
18

Fava gnocchi with octopus* [3, 9, 14, 7]
15,5

Pasta with Greek fresh shrimps 300gr [1, 2, 9]
25

Pasta with Greek fresh crayfish (per kilo) [1, 2, 9]
100

Pasta with Greek lobster (per kilo) [1, 2, 9]
120



Seafood

Fried offspring squids * [1, 14]
10

Shrimp tempura in tomato and feta sauce [1, 2, 7]
13

Bougiournti octopus with salami of Lefkas [7, 14]
15

Slow-cooked chickpeas with cuttlefish [7]
sumac and katiki cheese
15

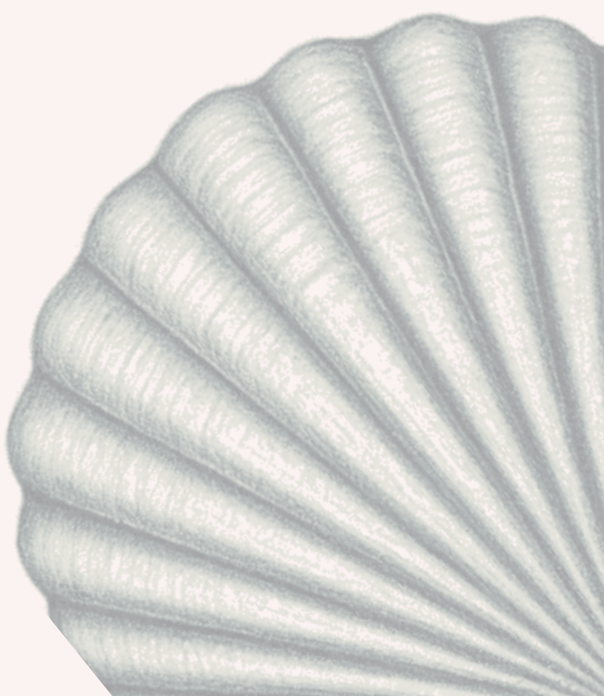
Stuffed calamari with feta and tomato [7, 14]
15

Greek fresh calamari (per kilo) [14]
55

Greek fresh shrimps (per kilo) [2]
85

Greek fresh crayfish (per kilo) [2]
95

Greek Lobster (per kilo)[2]
110



Fresh fish and seafood

Anchovies (fried) [1, 4]
9,5

Grilled sardines [4]
10

Fried red mullet 250gr [1, 4]
16

Tope shark fish (saganaki or grilled) 300gr [1, 4, 10]
16

Salt crusted sea bass (per kilo) [3, 4]
72

Red mullets (fried or grilled - per kilo) [1, 4]
70

Sole (grilled, fried or meuniere - per kilo) [1, 7, 4, 9]
70

Scorpion fish (per kilo) [4]
75

Golden grouper (per kilo) [4]
80

Sea bream (per kilo) [4]
85

Dentex fillet with grilled vegetables and venere rice (per kilo)[4, 9]
90



Desserts

Galaktoboureko (pastry) with cinamon ice cream [1, 3, 7, 8]
8

Tiramisu with chocolate crumble and espresso
9

Lemon semifreddo with macha white chocolate,
mango and passion fruit [1, 3, 7, 8]
8

Souffle de chocolate with vanilla ice cream [1, 3, 7, 8]
8

Bread per person [1, 11]
2

ALLERGENS

1. Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut)
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, Queensland nuts)
9. Celery
10. Mustard
11. Sesame
12. Sulphur dioxide and sulphites (at concentrations above 10mg/kg or 10mg/l)
13. Lupin
14. Mollusc



(1) *Frozen product.
(2) We use extra virgin olive oil in our salads.
(3) We use sunflower oil in the preparation of other products.

The establishment is required to provide complaint forms
for customers in a designated area next to the exit.

The consumer is not obliged to pay if the legal payment document
(receipt - invoice) has not been provided.

All prices are in euros and include all legal charges and taxes.
For any allergenic products, please ask the person in charge for information.

Market Regulation
Christos Sotiroudis