



Salads

Greek salad

Traditional taste with cucumber, tomatoes, olives, onions and feta cheese

3.90

Tzatziki

Traditional taste with cucumber, garlic, yogurt and spices

3.00

Caesars

Seasonal green salad with bacon, crouton, parmesan and Caesars sauce

4.50

Chichen salad

fresh cut chicken fillets with lettuce marinated in a light dressing

3.90

Vegetables

steamed vegetables served with light balsamic sauce

3.50

Meni salad

Green salad with spinach, lettuce, marinated with balsamic sauce served with grilled goat cheese.

5.20

Pollo

Fresh cut chicken fillets with Chinese cabbage, olives, bacon and honey sauce

6.30

Salmon

Smoked salmon with lolo rosso French lettuce with strawberries, slices of orange with horse radish sauce

6.80

Fomaela (creek cheese)

Salad with radicchio lolo rosso, Grilled cheese from Arahova with vinaigrette honey

6.90

Appetizers

Cold

Carpaccio 5.90
Thin pieces of beef fillet in pure oil and lemon sauce served with parmesan cheese

Octopus 4.50
Octopus in vinegar traditional Greek appetizer

Prosciutto 6.20
Stuffed prosciutto with pineapple vegetable served with orange vinaigrette

Hot

Saganaki 3.90
Traditional fried greek cheese

Feta cheese 4.30
feta cheese with ouzo and honey in filo pastry

Cheese croquets(rolls) 3.90
Stuffed with 4 kind of cheese

Cougettes croquets 3.60
Friedcougettes mixds with vegetables and spices

Fried Squid 5.20
Squid fried with yoghurt dressing with lemon and mint

Mushrooms 4.60
Fresh mushroom ala cream
Garlic mushrooms
Stuffed mushrooms with dried tomatoes thee color peppers with bacon and cheese

Grilled Vegetables 5.00
Fresh grilled vegetables marinated in a balsamic dressing

Shrimp Saganaki 6.90
Greek traditional flavour with shrimps cooked in red tomato sauce

Chicken saganaki 5.20
Greek traditional flavour eith chicken fillets

Crispy sea food deli 4.60
incased in filo pastry with lobster and shrimp

Scallops 6.20
Grilled scallops with light sauce of aromatic herbs

Stuff

Executive Chef
KATSARELIS EFTHIMIS

Sou Chef
MARIA FIDAKI

Metr
Sia Tsilimagou

Vegetarian

1. Moussaka	5.50
2. Stuffed Tomatoes & Peppers	6.50
3. Spaghetti primavera	6.30
4. Spaghetti Neapolitan	5.30
6. Pizza Golden Veggie	7.50
7. Risotto with parmesan cheese and rocket greens	10.50
8. Risotto with vegetables and mushrooms	10.50
9. Cheese croquets	3.90
10. Mushrooms in garlic or a la creme	4.60
12. Cheese saganaki	3.90
13. Zucchini fried	3.60
14. Jacket potatoes with cheese	3.50
15. Pizza Hawaii or with vegetables	7.90
16. Chef's special plate	9.50

Pasta

Neapolitan The most simple but important sauce created with fresh tomatoes and spices	5.30
Bolognaise The well known spaghetti with minced meat. Try our home made recipe	5.90
Carbonara The most famous taste with white cream and crispy bacon	6.30
Primavera (suggested with tagliagles) Light dish with vegetables	6.30
Greek Greek taste with tomatoes feta cheese oregano and olives	6.50
Putaneska Mixed with cheese bacon mushrooms, tomatoes with spicy sauce	6.90
Pesto (suggested with penne) Pesto sauce with parmesan and pine cones	5.90
Polo (suggested with penne) With white cream fresh chicken fillets and mushrooms	6.90
Salmon (suggested with papardelle) With fresh salmon flamed with ouzo cherry tomatoes in a white light cream	8.90
Mare mare (suggested with spaghetti) Spicy tomato cream with seafood	9.90

Risotto

Chicken Risotto with chicken, mushrooms and parmesan cheese	9.50
Vegetables Risotto with feta cheese three colour peppers tomatoes	10.50
Seafood Risotto with seafood	13.00

Pizza

Margarita

Cheese mozzarella with tomatoes

6.90

Greek

Feta Cheese, olives, tomatoes, pepperoni and oregano

8.20

Pepperoni

Melted cheese with pepperoni

8.50

Prosciutto

Melted cheese mozzarella with prosciutto

8.90

Meni special

Cheese tomatoes, bacon, mushrooms green peppers

9.00

Diavolo

Mozzarella cheese with bacon and mushrooms

8.20

Vegetables

With cheese mozzarella, three colour peppers, mushrooms, and cherry tomatoes

7.90

Hawaii

Exotic pizza with melted cheese and pineapple

7.90

Gorgonzola

With cheese gorgonzola pepperoni from Milan and cherry tomatoes

9.90

Seafood

Salmon

Oven baked salmon with herbs served with lemon sauce and vegetables

9.50

Prawns

Grilled prawns plain or with garlic served with vegetables

14.90

Shrimps

Shrimps served with beetroot puree and orange sauce

15.90

Fresh fish (catch of the day)

11.00

Sole fish

Fried sole fish served vegetables

8.30

Sword fish souvlaki

Grilled sword with vegetables and lemon sauce

8.30

Lobster served with spaghetti (per kilo)

60.00

Sweets

Chocolate

Chocolate shuffle served with vanilla ice cream and white cream

6.50

Panakota

Italian desert with vanilla served with caramel syrup

4.90

Sorbet ice cream

Lemon, strawberry, Mango, forest fruits

5.40

Strawberry mousse

4.90

Special ice cream

6.00

Platters

Greek Plate for 2

moussaka, stuffed tomatoes and peppers, meatballs, stuffed vine leaves served with chips

25.50

Mix Grill for 2

pork chop, lamp chops, pork souvlaki, chicken souvlaki, sausages served with chips

32.50

Mix Fish for 2

fresh fish of the day, prawns, fried squid, sword fish, sole fish, octopus mussels served with grilled vegetables

39.50

Mix Starters for 2

cheese saganaki, stuffed mushrooms, jacket potato, zucchini

7.50

Greek Cousin

Mousaka

A baked delicacy prepared with sliced eggplant lean ground beef, potatoes and bichamel sauce

6.50

Gemista

Stuffed tomatoes and peppers with special rice and spices

6.50

Giuvetsi

Beef with pasta baked in the oven traditional Greek dish

7.90

Kelftiko

Traditional taste with fresh lamp cooked in the oven bacon rice f eta cheese served with salad

8.60

Leg of lamb

served with red sauced a Greek delicacy

7.90

Grilled

(Fresh and well marinated, served with vegetables and jet potato)

Pork steak

8.00

Souvlaki pork or chicken

7.30

T mpon steak

15.20

Pork chops plain or with barbeque sauce

7.90

Lamb chops

8.30

Beef steak

9.30

Pork chops with barbeque sauce

8.90

Pork fillet

Thum Pork fillet with lemon and thyme sauce served with vegetables	9.20
Vinsanto Fresh pork fillet stuffed with feta cheese dried tomatoes in a vinsanto sauce from Santorin served with grilled vegetables	14.50
Blackberry Pork fillet with blackberry sauce and fresh mushrooms served with grilled vegetables	13.50
Mustard Pork fillet with mustard sauce served with penne	8.30

Chicken

Ala cream Fresh chicken fillet served with white cream and mushrooms	8.20
Garlic and mushrooms Fresh chicken fillet with garlic and mushrooms	8.30
Honey and orange Chicken fillet in a honey and orange sauce served with vegetables	8.30
Wok Chicken fillet cooked in a wok with carrots broccoli baby corns and spicy sauce from sweet sesame oil	9.50
Ala chef Stuffed chicken fillet with cheese mozzarella pine cone with cream marsala sauce served with grilled vegetables	9.50
Pesto Chicken fillet with basil and pinecone pesto parmesan flakes	7.50

Beef fillet

Plain Fresh beef fillet served with vegetables, jacket potato or chips	13.50
Demi glas Fresh beef fillet served with demi glas sauce served with vegetables jacket potato or chips	14.50
Pepper The most famous sauce try our home made recipe	15.50
Forest fruits Fresh beef fillet cooked in blackberries and fragostafila served with poure potato and ausparagus	16.50
Gorgonzola Fresh beef fillet with gorgonzola sauce served with vegetables jacket potatoes or chips	16.50

Lamb

Mint French cut Lamb chops with mint and lemon sauce served with risotto	15.20
Balsamic and red wine sauce French cut lamb chops caramelized with balsamic sauce and red sweet wine served with grilled vegetables	15.60