



An attempt to showcase selected recipes
from rich island tradition ...
With attention to detail & the finest natural materials.
Nothing on our menu is frozen, except that our house ice cream!

Bread & a variety of island delicacies

1,40

STARTERS ...

Smoked white aubergines from Santorini

Served with tomato & feta cheese

6,80

Stuffed vine leaves with rice

5,80

Paro's Meatballs

Served with beetroot's tzatziki/ with tzatziki from beetroot

8,20

Mozzarella Bufala

From buffalo's milk served with toasted bread,
prosciutto, tomatoes & balsamic sauce

7,90

Zucchini balls with cheese
and sun-dried tomato

Served with sour yogurt

5,90

Feta Kataifi

with dried fruits' sauce

6,20

Tart with cherry tomatoes & goat cheese

Served with tomato sauce & basil's pesto

6,60

Shepherd's pies

Pies stuffed with minced mutton & pastrami

6,40

Talaganis grilled

Messinian cheese with pies & tomato, flavored with basil

7,10

Marathopita from Kythera

5,90

SEAFOOD

Raw eggs fish dip from Islands

with baked pies

4,80

Fresh baby shrimp from Evia (fried)

8,50

Fresh cuttlefish (grilled)

with its ink, with a sauce of fennel & ouzo

8,80

Grouper's Carpaccio

Thin slices of marinated grouper, with fennel & lemon sauce

11,40

Fresh calamari (grilled with oil & lemon)

8,80

Fresh octopus (grilled with oil & vinegar)

10,60

FRESH SALADS

Island Salad

with tomato, cucumber, rocket, potato, caper leaves, cherry tomatoes, olives, artichokes, grilled pita bread from Tinos & feta

8,40

Fresh salad with green apple & dried fruit

with iceberg, lettuce, two-color lola, dried fruits, crab apples & crispy bacon, with mustard sauce

8,60

Tuna salad with avocado

Fresh, summer tuna salad with cherry tomatoes, cucumber, lettuce hearts, with oil & lemon

8,80

Green salad with mozzarella & cherry tomatoes

Green vegetable feast, with mozzarella, raisins, cherry tomatoes & sauce from white balsamic, mustard & honey

8,60

Tomato salad

with caper, caper leaves & coarse sea salt

6,80

Season greens

Boiled with Mani's olive oil & coarse sea salt

8,10

PASTA

Kasian makarounes

with caramelized onions & sitaka

8,60

Ravioli

Stuffed with manouri/cream-butter cheese, spinach & fresh spices, flavored with truffle cream

10,40

Spaghetti with shrimp

& chopped fresh tomatoes

12,20

Spaghetti

with tomato sauce & basil

7,80

Risotto of the days

ask your waiter

12,00

MEATS

Pork chops (250gr.)

cooked with ouzo sauce.

Served with French fries & grilled vegetables

12,40

Beef burgers (250gr.)

with sauce of sparkling wine

Served with French fries & fresh salad.

12,40

Chicken with cherry tomatoes

Small bites of chicken with cherry tomatoes,
mustard & honey, flavored with coriander.

Served with rice

11,60

Corfu sofrito

local fresh veal in casserole with white wine & rosemary.

Served with mashed potatoes

15,20

Liver Veal

with Samian wine sauce

Served with mashed potatoes

11,60

Tagliata di manzo (Beef Chop medium in slices) 250gr.

Served with balsamic vinegar sauce over rocket's leaves

16,00

Veal chop grilled (450gr.)

17,50

Ribeye (American Quality) 350gr.

Cooked medium. Served with vegetables & potatoes

26,00

Ribeye" (American Quality) 500-600gr.

Cooked medium. Served with vegetables & potatoes

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Knucklebones Veal

braised for 4 hours in oven with vegetables & French fries

34,00

Fish

ask your waiter

65,00

gr

SWEET

Millefeuille with white chocolate, yogurt & strawberries	6.60
Donuts with ice cream mastixa	5.70
Chocolate profiterol	6.60
Lemon charlotte	6.60
Ice Cream	5.70

COFFEE

Espresso	2.00
Cappuccino	2.50
Nes	2.00
Freddo	3.00
Greek	2.00
Tea	1.50

WHITE WINES

1. Filonoi	12.00
Lemnos OPAP, variety Muscat of Alexandria	
2. Oniropagida	15.00
P.G.E Central Greece, variety Chardonnay	
3. Ambelones Papaioanou	14.00
T.O. Corinth, variety Roditis, Sauvignon Blanc	
4. Property AVANTIS	16.00
P.G.E Evia, variety Assyrtiko, Viognier	
5. Mantinea Nasiakos	18.00
OPAP Mantinea, variety Moschofilero	
6. Tetramythos	18.00
P.G.E Ahaia, organic grapes of Diakopto, variety Malagousia	
7. Gerovassiliou	20.00
T.O. Epanomi, variety Assyrtiko, Malagousia	
8. Thema Pavlidis	20.00
P.G.E Dramas, variety Assyrtiko, Sauvignon Blanc	
9. Property Caripidis	22.00
T.O. Crannonos, variety Sauvignon Blanc	
10. Biblia Chora	20.00
T.O. Pangaion, Assyrtiko variety, Sauvignon Blanc	
11. Traminer Averof	24.00
T.O. Ioannina, variety Traminer	
12. 4 Lakes Sir John	24.00
T.O. Florina variety Chardonnay, Gewurtztraminer	
13. Ovilos - Biblia Chora	28.00
P.G.E Kavalas, variety Assyrtiko, Semillon	

T.O. = LOCAL WINE / OPAP = NAME ORIGIN OF HIGHER QUALITY

P.G.E = PROTECTED GEOGRAPHICAL INDICATION

RED WINES

- | | |
|---|-------|
| 1. Agiorgitiko Papaioannou
T.O. Corinth, variety Agiorgitiko | 14.00 |
| 2. Property Avantis
P.G.E variety grenache, rouge, Syrah, Mourvedre | 16.00 |
| 3. Gerovassiliou
T.O. Epanomi, variety Syrah, Merlot | 26.00 |
| 4. Property Averof
T.O. Metsovo Cabernet Sauvignon, Cabernet Franc Merlot | 26.00 |
| 5. Property Caripides
T.O. Crannonos, variety Syrah | 26.00 |
| 6. Old Vines Papaioannou
OPAP Nemea, variety Agiorgitiko | 27.00 |
| 7. Chateau Julia
T.O. Drama, variety Merlot | 28.00 |
| 8. Biblia Chora
T.O. Pangaion, a variety of Merlot, Cabernet Sauvignon | 28.00 |
| 9. Avlotopi Tselepos
T.O. Tegea, variety Cabernet Sauvignon | 34.00 |
| 10. Avaton Property Gerovassiliou
T.O. variety Limio, Mavritragano, Mavroudi | 34.00 |
| 11. Anny's Animus Tzoli
T.O. Trifilia variety Merlot | 34.00 |

P.S. Please ask your waiter for more wines, not in the menu list

ROSE WINES

1. Biblia Chora
T.O. Pangaïou, variety Syrah
2. Acacies Sir John's
T.O. Florina variety Xinomavro

20,00

20,00

SPARKLING WINES

1. Acacies Demi-sec Rose 750ml.
2. Moscato D'Asti 750ml.
3. Moscato type D'Asti 200ml. (Tsilili)

20,00

20,00

8,00

HOUSE WINE

- White Chardonnay – Roditis Spyrou
- 0,5 lt jug
- 1 lt jug
- Glass bottled white
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- Red variety Cabernet Sauvignon Tsois
- 0,5 lt jug
- 1 lt jug
- Glass of red bottled

5,00

9,00

5,00

5,00

9,00

5,00

REFRESHMENTS

Bottled water 1lt	1,50
Various soft drinks 250ml	1,50
Souroti 250ml	1,50
San Pellegrino 1lt	3,00

BEERS

Heineken Barrel 300 ml	3,00
Heineken Barrel 500 ml	4,00
Septem 330 ml	3,50
Mc Farland 330 ml	4,50
Fischer 500ml	3,50
Amstel pilsner 500 ml	3,50
Kaiser 500ml	3,50
Fix 500 ml	3,50

OUZO & TSIPOURO

Raki Cretan carafe 200 ml	5,00
Various carafe ouzo & raki 200 ml	8,00
Mastic Liquors 500 ml	18,00

BEVERAGES

Simple	6,00
Intricate & old	8,00
The rare	12,00
The liqueur	5,00



Contact us to organize dinners. We are happy to offer our
services & at home.