



Menu

Coffees

Espresso / Double espresso	3,5 / 4
Cappuccino / Double cappuccino	4,5 / 5
Americano	4
Latte	5
Espresso freddo	4,8
Cappuccino freddo	5,2
Greek coffee / Double Greek coffee	3 / 3,5
Filter coffee	4

Organic Greek Herbal Teas

Mountain tea	5
Chamomile	5
Mint	5
Verbena	5

Hot Tea

Ask your waiter for the special menu	5
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Cold Tea

Matcha Maiden	9
matcha green tea, lime, agave, ginger	
Fitness	6
green tea, verbena, lemon balm, lemongrass	
Red berries	6
a blend of red berries	
Peach	6
black tea, peach	

Fresh Juices

Orange	6
Mandarin	6,5
Pomegranate	7
Seasonal fruit	8
Lemonade with mint and honey	6

Natural Mineral Water

Vikos (500 ml / 1 lt)	0,5 / 3,5
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Natural Sparkling Water

Xino Nero Florinas (250 ml / 750 ml)	4 / 6,5
San Pellegrino (750 ml)	6,5

Refreshments

Soda & Tonic Water	5
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Bread per person 2,5

Salads

Tomato Salad “Greek salad tartare”, xinomyzithra cheese, caper leaves, carob	14
Lettuce Salad roast chicken, graviera cheese, crispy prosciutto, sourdough bread, Caesar vinaigrette	16
Mesclun anthotyro cheese, strawberries, cherry tomatoes, almonds, honey vinaigrette	15
Quinoa and Chickpeas tuna tartare, avocado, tomato, peppers, olives, cumin	16

Appetizers

Open Pie feta cheese, anthotyro cheese, graviera cheese, cherry tomato confit	12
Moussaka “Balls” spicy cheese spread	14
“Soutzoukakia” Tartare veal, tomato, rock samphire, black garlic, potato chips, graviera cheese	22
Mini Burger “Yogurtlu” kebab, tomato, yoghurt, smoked paprika	4 / each
Crab Salad rice noodles, pumpkin, tamarisk, Florina red peppers	26
Selection of Greek Cheeses	18

Pasta*

Summer Ratatouille zea “makarounes” (whole grain pasta), tomato sauce, seasonal vegetables, anthotyro cheese	16
Bolognese 4:2 rigatoni, 4 parts beef, 2 parts pork, graviera cheese + fresh Greek truffle	23 28

*Gluten-free pasta available on request.

Main Dishes

Turkey Patty baked baby vegetables, guacamole	19
Pork Schnitzel wild rocket, cherry tomatoes confit, graviera cheese, tartar sauce	26
Beef Tagliata (medium) French fries, feta “tzatziki”	34
Tuna Fillet warm potato salad, caper vinaigrette	27
Sea Bass Fricassee seasonal greens, herbs, egg-lemon sauce, curry	30

Desserts

Orange Pie milk chocolate, caramelized hazelnuts	9
Strawberry Tart vanilla cream, pistachios from Aegina	10
Brownie caramelized white chocolate, banana	10
Greek Yoghurt with traditional sweet preserve sour cherry, grape, carrot, quince	6
Ice Cream vanilla, chocolate, pistachio, yoghurt, “kaimaki”	3,5 / scoop
Sorbet strawberry, lemon, mango	3,5 / scoop

Snacks*

Toasted Sandwich ham or turkey, kasseri cheese	10
Whole Grain Wrap anthotyro cheese, cucumber, avocado, baby spinach, basil mayonnaise	12
Club Sandwich chicken, kasseri cheese, bacon, omelette, tomato, lettuce	16
Burger Black Angus beef burger, bacon, kasseri cheese, tomato, lettuce, pickled cucumber	20
Plant-Based Burger kasseri cheese, tomato, lettuce, pickled cucumber	16

*All snacks are served with French fries.



All prices are in euros (€). Prices include all charges & taxes.
Registered manager: Stamatios Marmarinos

THE CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT OR INVOICE).
THE ESTABLISHMENT MUST BE EQUIPPED WITH PRINTED FORMS, PLACED IN A SPECIFIED LOCATION NEXT TO THE EXIT, FOR THE REPORTING OF ANY COMPLAINTS WHATSOEVER.
CET ÉTABLISSEMENT DE COMMERCE EST TENU DE DISPOSER DES FORMULAIRES PLACÉS DANS UN PRESENTOIR SE TROUVANT À CÔTÉ DE LA SORTIE AFIN QUE TOUTE RÉCLAMATION PUISSE Y ÊTRE INSCRITE.
DAS GESCHÄFT IST VERPFLICHTET, IN EINEM SPEZIELLEN FACH NEBEN DEM AUSGANG FORMULARE ZUR VERFUGUNG ZU STELLEN, AUF DENEN JEGLICHE BESCHWERDEN FESTGEHALTENWERDEN KÖNNEN.