



Salads

Vegetable salad with lettuce, lola, bianco, radicchio, tomatoes, cucumber, rocket & balsamic vinaigrette 6,50

Greek salad with cherry tomatoes, cucumber, capers, spring onions, green peppers, olive powder, crumbled feta & white balsamic vinegar 8,50

Mirto salad with grilled manouri cheese, mixed vegetables, sautéed nuts, oranges & raspberry sauce 9,50

Dimitra salad with bresaola, crunchy vegetables, figs, rocket, anthotyro cheese, truffle oil & balsamic vinegar 9,80

Baby spinach salad with sun-dried tomatoes, walnuts, Cretan graviera cheese & smoked pork from Mani 9,50

Katiki Domokou (white soft cheese) salad with small rusks(dakos), marinated tomato, capers, rocket & spinach 8,20

Appetizers

French sourdough bread 1,50

Fava (split pea puree) with onions, parsley & thyme 3,90

Spicy cheese spread 5,30

Aubergine salad (smoked aubergine, green & red bell peppers, spring onions, parley & olive oil) 5,00

French fried potatoes 3,90

Grilled haloumi cheese with mint 5,40

Grilled oyster mushrooms 6,20

Sarikopita pie with xinomizithra cheese, honey & sesame seeds 6,70

Bougiourdi (grilled feta cheese with Florina peppers, tomatoes, chilly & fresh herbs) 6,50

Kaisarias pies (filled with pastrami, kasseri cheese & tomatoes) 7,30

Orzo with onion, carrot, zucchini, mushrooms, green peppers, red peppers, parmesan & soya sauce 7,50

Tigania (portobello & champignon mushrooms combined with sujuk, a dry spicy sausage sauteed in extra fine virgin olive oil & fresh herds) 7,60

Meze

Pan-fried pork pieces finished with white wine 7,40

Veal liver with spices & dried onions 7,50

Chicken kebab on pita bread with marinated tomato, onion & yoghurt sauce 7,20

Hunkar begendi (beef in red sauce with aubergine puree) 8,80

Grilled rustic sausage with handmade mustard 7,60



Main Dishes

Tsouhti (linguine with roasted mizithra cheese & egg) 7,50

Grilled pork & veal burger with mashed potatoes 9,00

Chicken fillet marinated with fresh herbs, served with green salad 9,30

Grilled chicken leg fillet served with French fried potatoes 9,50

Kleftiko (pork with feta cheese, herbs & bell peppers in parchment) served with French fried potatoes 10,50

Grilled pork tenderloin served with grilled mushrooms 12,50

Tomahawk pork steak with French fried potatoes, parmesan & fresh herbs 20,50

Lamb marinated in thyme with roast potatoes & traditional Cretan gamopilafo rice cooked in lamb broth (for 2) 31,00

Seafood

Marinated anchovies 4,50

Small rusks (dakos) with marinated anchovies, cherry tomatoes & capers 5,00

Steamed mussels (with white wine, spring onions & garlic) 6,80

Potato salad with smoked mackerel, spring onions, red & green bell peppers, mustard seeds & dill 7,50

Linguine with mussels, chili & spring onions 10,80

Grilled salmon with fresh vegetables 19,00

In case you are allergic or intolerant in any substance or ingredient, please inform our waiter and let us know in order to take all necessary precautions.

The restaurant is obliged to have printed documents, in a special case by the exit, to sort out any complaints that may arise.

Person responsible upon market inspection: Nikolaos Krassas