

# All Day Menu

AVAILABLE 12PM -10PM



## APPETIZERS | SALADS

### **Cretan Salad**

Cherry tomatoes, galotyri cheese, carob rusk

**12€**

### **Arugula Salad**

Arugula, strawberries, prosciutto,  
roquefort cream, walnuts

**16€**

### **Feta**

Grilled feta cheese in crispy phyllo,  
greek salad cream

**9€**

### **Zucchini**

Fried zucchini, tzatziki

**9€**

### **Beef Carpaccio**

Beef fillet, pear, hazelnuts, roquefort

**16€**

### **Seabass Ceviche**

Seabass fillet, citrus, kumquat

**17€**



## MAIN COURSES

### Lamb

Slow cooked lamb, paccheri, graviera cream

**22€**

### Shrimp Linguini

Shrimps, tomato sauce, feta

**24€**

### Chicken

Sauteed chicken fillet, peppers,  
tomatoes, triple cooked fries

**22€**

### Beef Tagliata

Beef arose, sauteed spinach, cherry tomatoes

**28€**

### Risotto

Wild mushrooms, truffle oil, parmesan

**22€**

### Seabass

Grilled seabass fillet, greens, lemon sauce

**24€**

### Beef Cheeks

Braised beef cheeks in red sauce,  
buttery potato cream

**23€**

### Catch of the day

(upon request)

**98€/kg**

### Lobster

(upon request)

**110€/kg**

## DESSERTS

### **Rizogalo**

Rice pudding, seasonal fruits, honey, cinnamon

**8€**

### **Mille-feuille**

Mille-feuille, strawberries

**12€**

### **Chocolate Mousse**

Chocolate mousse, kumquat

**9€**

Please inform your waiter if you have any dietary requirements or allergies.  
Guest is not obliged to pay if the notice of payment has not been received.  
All prices include services, all taxes & VAT  
Person in charge in case of market inspection: Christos Stamou

