

THE MENU

μενού



Starters

IDEAL FOR SHARING

COLD

Ελληνική / The Greek - 13,9

The most international of our salads, seasonal tomato, cucumber, Kalamata DO olives, Santorini capers and DO Feta cheese.

Ντολμαδάκια / Dolmadakia - 11,5

Grape leaves stuffed with rice and spices, one of the most famous tapas in Greek gastronomy. A light and refreshing appetizer, accompanied by chickpea hummus and tahini.
(5 units) Dolmadakia extra €1.50

Ντάκος / Dakos Veggie - 14,5

Zucchini spaghetti salad, Santorini sun-dried tomato, avocado, onion, walnuts and date vinaigrette, on a base of the famous barley bread, originally from the island of Crete.

Ντίπ για Ντίπ / Tasting of Dips - 16,0

Dip sauces or creams are never missing from any meal. We present you a tasting of the three that we like best.

Melitzanosalata: Chopped roasted aubergines with piquillo peppers, spring onions, garlic and EV olive oil.

Tzatziki: the famous yogurt and cucumber sauce.

Taramas: fish roe cream.

Accompanied with pita bread. Gluten free option.

Recommended for two people.

WARM

Κεφαλοτύρι / Kefalotiri - 14,5

The essential tapa in every Greek tavern. Breaded Saganaki cheese, with grape candy, crispy on the outside and tender on the inside.

Γαρίδες Σαγανάκι / Gambes Saganaki - 14,9

The tapas of the coastal taverns, prawns sauteed with Ouzo and cooked in a slightly spicy tomato sauce and Feta cheese D.O.

Φετα φύλο / Bundles of Feta D.O. - 13,5

Puff pastry is not lacking in any bakery in Greece, filled with everything imaginable. Crispy bundles of Feta cheese D.O. accompanied by honey sauce and sesame seeds.

Κεφτέδες / Keftedes - 12,9

Another infallible classic in its thousand versions. Zucchini and tomato ones are the most common and we accompany them with a D.O. Greek yogurt sauce, with dill and citrus. An explosion of fragrances.

(2 units of each), Keftede extra 2.5



Main Dishes

Σπανακόρυζο / Spanakorizo - 14,9

The vegetarian of Greece. Creamy rice of fresh spinach, spring onion, leek and dill. A classic of our gastronomy.

Κοτόπουλο Λεμονάτο / Lemonade Chicken - 17,5

Chicken stuffed with Santorini sun-dried tomatoes and Graviera cheese, with a lemon sauce and served with baked potatoes.

Αρνάκι Φρικασέ / Lamb Frikassée - 18,0

Lamb chops cooked on the grill, on stewed honeydew mushrooms and flavored green leaves, with the traditional egg and lemon avgolemono sauce.

Μουσκάς / Mousaka - 16,0

Greece's most international dish, layers of potato and roasted eggplant, with beef Bolognese, Morné sauce and Graviera cheese.

Γύρος χοιρινό / Pork Gyros - 17,5

Grilled pork, Gyros style, accompanied by salad, marinated onions, Tirokafteri sauce (slightly spicy feta), and the original spongy pita bread. Gluten free option.

Γύρος του σεφ / Fusion Gyros - 18,0

Andalusian-style squid, served with salad, spring onion, Taramas sauce (from fish roe), and the original spongy pita bread. Gluten free option.

Χταπόδι Σαντορίνης / Santorini Octopus - 24,5

The octopus could not be missed, a typical image of Santorini where you will see it hanging outside, drying in the sun in picturesque shapes. Grilled octopus with our amazing Greek fava cream.

Κριθαρότο Γαρίδας / Shrimp Krizaroto - 18,0

The Greek paella, based on Orzo (wheat pasta nuts) instead of rice, with colored peppers, parmesan and prawns.

Supplements

Pita bread - 2,0

Gluten-free pita bread - 3,0