

FROM 13.00 ONWARDS

STARTERS.

HOMEMADE SOURDOUGH BREAD 7€ with Kalamata olives and Olive oil

SELECTION OF GREEK SPREADS 18€ Pita bread, olives, cherry tomatoes

STUFFED HOMEMADE VINE LEAVES 15€ Mint yogurt

SANTORINI FAVA 15€ Pickled onion, lemon confit, fried capers

SALADS

NTAKOS 16€ Bread rusk, local Tomato & cherry tomato, capers, pickled wild greens, Chloro cheese from Ios Island

POKE BOWL 19€ Bulgur, avocado, skipjack tuna, sesame, cucumber, herbs, sundried tomatoes OPEN PIE 18€ Smoked seasonal wild greens, citrus pork "Apaki", Graviera crème

LOCAL TOMATO & ZUCCHINI FRITTERS 17€ Tzatziki crème and basil olive oil

CRUNCHY POTATOES 10€ Herb mayo

CHARCUTERIE & CHEESE PLATTER 24€ / 30€ Small / Large

SUMMER 18€ "Kastelano" cheese from Tinos Island, roast peach, grapes, balsamic vinegar, fresh wild greens

GREEK SALAD 16€ Tomato, cucumber, pickled onion, pepper, olives, olive paste, feta cheese, bread rusk powder

CHICKEN FILLET 23€

Herb crust, sage sauce, summer veggies

FRESH FISH FILET OF THE DAY 28€ 3 style beetroot, orange & lemon

HANDMADE TAGLIOLINI 26€ Vongole, monkfish, kakavia sauce

HANDMADE PAPPARDELLE 24€ Tomato sauce, sundried tomato, spinach, pine seeds . M A I N S ___

SUMMER TRUFFLE RISOTTO 26€ Summer mushrooms, parsley olive oil

BLACK ANGUS BEEF BURGER 21€ Black carbon bun, bacon jam, baby spinach, pickled cucumber, goat's cheese served with fried potatoes & smoked bacon burger sauce

FRIED CHICKEN BURGER 19€ Brioche bun, Aioli sauce, arugula served with fried potatoes and staka butter cream

DESSERTS

BASQUE CHEESECAKE 15€ "Xinomizithra" from Crete, wild berries compote, butter biscuit **BROWNIES** 14€

Milk chocolate namelaka, rose ice cream, walnut crumble, white chocolate espuma CARDAMOM SEMI-FREDDO 14€ Crunchy meringue, strawberry rocks

Add Pita bread +4€



BRUNCH

UNTIL 15.00

YOGURT BOWL 8€

Greek yogurt, cinnamon, banana, blueberries, wild berries jam

CHOCO YOGURT BOWL 9€

Greek yogurt, dark chocolate, grapefruit, strawberries

TOASTED BREAD 18€ Roast peaches, burrata, rocket, basil, prosciutto

CIABATTA 18€

Avocado, smoked salmon, caviar, cream cheese, baby lettuce

PEINIRLI 17€

Poached egg, "Galeni" cheese from Crete, chicken "Apaki"

EGGS SHAKSHUKA 16€

Spicy tomato sauce, Louza from Andros island

FRIED EGGS 16€ Grapefruit scented mascarpone, asparagus, cherry tomato

BREAKFAST PANCAKE 15€

Hard boiled eggs, smashed avocado, crunchy bacon

CROQUE MADAME 17€

Bechamel, fried egg, baby leaves salad

SAVORY PANCAKES 16€

Goat cheese, arugula, bacon jam

SWEET PANCAKES 15€

Fruit compote, white & milk chocolate praline

SWEET BUN 16€

Brioche bun, summer fruits, maple syrup, cinnamon

WAFFLE ICE 16€

Chocolate praline, crème patisserie, crumble, banana, vanilla or chocolate gelato

BRUNCH BUCKET 40€ / 55€

Small / Large

A delicious breakfast basket made for sharing! Includes two savory creations, one sweet treat and a refreshing yogurt with homemade toppings.

ADD / Egg +1.5€ / Ice cream scoop +2€ / Bread +2€ / Honey +2€

PLEASE INFORM OUR STAFF OF ANY FOOD ALLERGIES OR INTOLERANCES YOU MAY HAVE.

HEALTH INSPECTION OFFICER: ILIAS ZAFIROPOULOS / PRICES INCLUDE ALL LEGAL CHARGES / CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT 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.

