

ON THE ROCKS

# ALL DAY

FROM 12.00 ONWARDS

### STARTERS

#### HOMEMADE SOURDOUGH BREAD 8€

with Kalamata olives and Olive oil

#### **SELECTION OF GREEK SPREADS 19€**

Pita bread, olives, cherry tomatoes

#### FETA & CHEESE CROQUETTE TOMATO JAM 14€

#### MEATBALLS IN TOMATO SAUCE 17€

Beef meatballs with roasted potatoes and grated kefalotyri cheese

#### **GRILLED OCTOPUS 19€**

Grilled octopus with a wild sea fennel & tomato salad, smoked yogurt

# LOCAL TOMATO & ZUCCHINI FRITTERS 18€

Tzatziki crème and basil olive oil

#### **CRUNCHY POTATOES 12€**

Herb mayo

#### **CHARCUTERIE & CHEESE PLATTER 33€**

#### SEASONAL GREEN SALAD 16€

Green leaves with seasonal fruits, lemon-vinegar dressing, walnuts and parmesan shavings

# GREEK BEAN SALAD 16€

Slow-cooked mixed pulses with tomato, cucumber and fresh herbs

#### SUMMER 18€

"Kastelano" cheese from Tinos Island, grapes, seasonal fruit, balsamic vinegar, fresh wild greens

# GREEK SALAD 17€

Tomato, cucumber, pickled onion, pepper, olives, olive paste, feta cheese, bread rusk powder

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# **CHICKEN SAUTÉ 23€**

Sautéed chicken with mashed potatoes and grilled potato wedges

# STUFFED CALAMARI 29€

Grilled calamari stuffed with bulgur wheat, fresh herbs and soft anthotyro cheese

### **TRADITIONAL PASTA 24€**

Slow cooked veal, dry aged Anthotiros from Crete

# MEDITERRANEAN PASTA 22€

Penne pasta with tomato sauce, eggplant, zucchini, mushrooms and herbs

# PORK BELLY BITES 26€

Grilled pork belly bites with roasted potatoes, tomato & onion

# GREEK SAUSAGES ON PITA 25€

Pork sausages glazed with honey and garlic served on warm pita bread

### **BLACK ANGUS BEEF BURGER 24€**

Brioche bun, baby spinach, cheddar cheese, bacon mayo, tomato, caramelized onion served with fried potatoes

#### FRIED CHICKEN BURGER 21€

Brioche bun, Aioli sauce, feta cream, tomato, baby jem served with fried potatoes

#### DESSERTS

### **BASOUE CHEESECAKE 15€**

"Xinomizithra" from Crete, wild berries compote, butter biscuit

### Chios Mastiha Profiterole 15€

Profiterole filled with mastiha custard, topped with kumquat liqueur chocolate & crispy shredded kadaifi

# Galaktoboureko Reimagined 15€

Semolina custard pie with yogurt ice cream and walnut crumble



ON THE ROCKS

# BRUNCH

**UNTIL 14.00** 

#### YOGURT BOWL 9€

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€

Boat shaped pizza dough, poached egg, "Galeni" cheese from Crete, chicken "Apaki"

#### **SPICY KAGIANA 16€**

Scrambled eggs, spicy tomato sauce, Louza from Andros island

#### **SANTORINI OMELETTE 14.5€**

Cherry tomato confit, eggplant, feta cheese, spearmint

### **DETOX OMELETTE 17€**

Egg whites, lentils, avocado, spinach, cannabis seeds

#### **BREAKFAST PANCAKE 13€**

Soft boiled eggs, smashed avocado, crunchy bacon

### **CROQUE MADAME 17€**

Bechamel, fried egg, baby leaves salad

#### **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.

