




STARTERS

Marinato | 14    

sea bream, cucumber, anise, mediterranean dressing, capers, olives

Cured Beef | 17       




beef tartare, beef sweetbreads, jerusalem artichokes, egg, truffled "graviera" cheese

Salmon | 15   

salmon, beetroot, rye bread, fennel, berries, sour cream

Tomato Salad | 13     

cucumber, watermelon, "anthotiro" cheese, pistachio, marinated "gavros" anchovies, caper, "perikafti" rhodian bread

Quinoa Salad | 17   

sweet potato, crayfish, tomato, avocado, cucumber, curry emulsion

HOT APPETIZERS

    **Croquette | 15**

shrimp, fava beans, lemon jam, eel tartare, caper leaves

         **Tuna Fish | 15**

spicy mushrooms, hazelnut, sour honey soya, green beans, sesame

    **Gyoza | 14**

chicken, sweet "florinis" peppers, red cary sauce, basil

          **Octopus | 15**

potato, spicy sausage, peas, arugula, corn

      **"Giapraki" | 15**

lamb, pork neck, goats, goat cheese, herbs, lemon cream



Sesame



Nuts



Gluten



Egg



Fish



Shellfish



Mustard



Celery



Milk



Soya



Lupins



Garlic















Mushroom






MAIN DISHES

Beef Fillet | 30      
potato, mushrooms, onion, leek, “stifado” red sauce

Duck | 25      
parsnip root, red cabbage, beetroot, cherry, hazelnut

“Cannelloni” Beef Cheek | 23      
“graviera” cheese, mushroom, porcini powder, mornay sauce

Rhodian “Kapamas” | 26      
lamb, groats, yogurt, aubergine, goat cheese

Chicken | 21     
cauliflower, mushroom, black garlic, “lazareto” cheese, spinach, “matsi” pasta

Sea Bass | 22     
artichoke, rhodian style aioli, fennel, chard, pea leaves, courgette, celery root

Sea Bream | 25      
carrot, “briam” red sauce, semi sundried tomato, pine nut, raisin

Fish of the day

PASTA

       **Ravioli | 19**
rooster, celery root, rhodian “graviera” cheese

    **“Macarounes” | 18**
chicken, aged dry “myzithra” cheese, parsley, traditional bread

    **Shrimp Risotto | 20**
ragout “siglino” smoked pork, “symiako” red shrimp, saffron



Sesame



Nuts



Gluten



Egg



Fish



Shellfish



Mustard



Celery



Milk



Soya



Lupins





Garlic



Mushroom

DESSERTS

Chocolate | 13     

bitter chocolate mousse, salted caramel, vanilla ice cream

Greek | 11     

cannoli "diplas", greek coffee cremeux, tangerine yogurt ice cream

Tropical | 11     

mango cremeux, lemon ginger cake, pineapple cardamom ice cream

Pistachio | 12     

shoux, pistachio cremeux, red fruits

Greek cheese variety | 18



Sesame



Nuts



Gluten



Egg



Fish



Shellfish



Mustard



Celery



Milk



Soya



Lupins




Garlic




Mushroom

Vegan Menu

SALADS

Greek Salad | 11 

feta cheese, pistachio, balsamic vinegar, strawberry, cucumber, strawberry, garlic bread

Hummus | 9 

beetroot, hazelnuts, pomegranate, olives, mint

APPETIZERS

Mushroom | 11 

asparagus, peas, herbs, pistachio, garlic emulsion

Celeriac Shawarma | 10 

pita bread, vegetables pickles, "tachini" sesami seeds spread, onion, spicy red peppers, herbs, tomato


MAIN DISHES

 **Mushroom Risotto | 15**

mushrooms, lemon verbena, hazelnut, truffle emulsion

 **Cauliflower | 13**

coconut milk, cashews nuts, sweet potato, curry, oyster mushroom

 **Tagliatelle | 13**

tomato sauce, pine nuts, grilled vegetables, garlic

 **Cabbage | 14**

romesko sauce, chickpea, curry mayonaise, herbs

DESSERTS

Red Fruit Sorbet | 8 

red fruits, citrus crumble, vanilla cream

Fruit Salad | 8 



Sesame



Nuts



Gluten



Egg



Fish



Shellfish



Mustard



Celery



Milk



Soya



Lupins



Garlic



Mushroom

Drinks Menu

SIGNATURE COCKTAILS

Fields of Gold | 15

Reposado Tequila, Honey, Chamomile, Saffron, Lime Juice, Fluffy Agent

Mortar | 13

Tsipouro, Juniper, Italicus, Lemon Juice, Coriander

Italiano | 14

Melon, White Bitter, White Vermouth, Olive & Lemon Tonic

Floral Sour | 14

Metaxa, Strawberry, Elderflower, Lemon Juice, Fluffy Agent

New Fashion | 13

Metaxa, Honey Liqueur, Spices

Feeling Good | 15

Rum Blend, Falernum, Vanilla, Caramel, Coffee, Lime Juice

**Most of the classic cocktails are available, but feel free to ask our staff for any specifications.*

0.0% ALCOHOL COCKTAILS

Berry Fizz | 13

Tanqueray 0.0%, Strawberry, Lime, Soda Water, Fluffy Agent

Ambrosia | 11

Roots Divino Bianco, Raspberry Vinegar, Olive & Lemon Tonic

Garbaldi 0.0% | 12

Martini Floreale, Martini Vibrante, Jasmin, Fluffy Orange & Pink Grapefruit Juice

BEERS

Nissos, Lager, Bio-Gluten Free, 4.5% Alc. | 7

Mamos, Pilsner, 5% Alc. | 5

Alfa, Weiss, 5% Alc. | 6

Noctua, IPA, 5.8% Alc. | 8

Corona, Pale Lager, 4.6% Alc. | 7

Milokleftis, Cider, 4.5% Alc. | 5

Fix, Free, 0.0% Alc. | 5

Soft Drinks | 4

Premium Soft Drinks | 6

Water | 4

Sparkling Water | 5

“ Please inform our staff about any allergies or intolerances you may have.
Our menu may contain allergic substances or traces of these” EK 1169/2011

- We use sunflower oil in frying and extra virgin olive oil in cooking.
- We use exclusive Protected Designation of Origin (PDO) Feta cheese
- Smoking inside the premises is prohibited. • The consumption of alcohol by people under 18 is prohibited.
- Market Inspection Manager: Tsabika Nikolou