



Fresh salads & other delicacies

Traditional Greek Salad with feta “Epirus” and “Kalamon” olives

ALLERGENS: FETA CHEESE, MILK



Salad with black-eyed beans, tender spinach, olives, sun-dried tomatoes and lemon, flavored with mint



Green salad with spinach, lettuce, baby rocket, pine nuts and citrus dressing

ALLERGENS: PINE NUTS



Traditional cheese pie with pastry phyllo

ALLERGENS: WHEAT FLOUR, CHEESE (MILK)



Smoked eggplant salad Agioritiki



Main dishes

Vegan “mousaka” with potatoes, eggplants, zucchinis and Portobello mushrooms

ALLERGENS: WHEAT FLOUR, WHEAT BREADCRUMB • MAY CONTAIN TRACES OF MUSTARD, SESAME, CELERY, NUTS, SOYBEANS



Chicken “souvlaki” with thyme and honey

ALLERGENS: MUSTARD • MAY CONTAIN TRACES OF SESAME SEEDS, CELERY, LUPINE, NUTS



Salonika style “Soutzoukakia” burgers

ALLERGENS: WHEAT TOAST, EGG



Traditional Greek pasta with mushrooms

ALLERGENS: WHEAT SEMOLINA, WHEAT FLOUR, CREAM



Tomato balls from Santorini

ALLERGENS: WHEAT FLOUR



Accompanied with yogurt mint dip

ALLERGENS: YOGHURT (MILK) • MAY CONTAIN TRACES OF MUSTARD, SESAME, CELERY, LUPINE, NUTS



Sweet moments

Cretan “Kaltsounia” pies with Mizithra cheese and honey

ALLERGENS: WHEAT FLOUR, SEMOLINA, EGG, MILK



Seasonal fruits



Traditional mini sweets with syrup

ALLERGENS: WHEAT FLOUR, WALNUT, PISTACHIO, MILK BUTTER, EGG • MAY CONTAIN TRACES OF OTHER NUTS



Chocolate mousse verrines

ALLERGENS : MILK, CREAM, SOY, MILK PROTEINS • MAY CONTAIN TRACES OF PEANUTS



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Cycladic salad with fresh vegetables, cherry tomatoes, olives, caper leaves and cheese

ALLERGENS: CHEESE (MILK)

 

“Mani” salad with potatoes, orange, fresh onion and olives

ALLERGENS: MUSTARD • MAY CONTAIN TRACES OF CELERY

  

Fresh romaine lettuce with dill, spring onions and sundried tomatoes

ALLERGENS: MUSTARD

  

Leek pie with traditional pastry phyllo

ALLERGENS: WHEAT FLOUR, EGGS, CHEESE (MILK)



“Fava” from Santorini and caramelized onion

  

Main dishes

Naxos chicken with vegetables and sundried tomatoes

ALLERGENS: MUSTARD

 

Beef with eggplant and “haloumi” cheese

ALLERGENS: HALLOUMI CHEESE (MILK)



“Skioufichta” pasta with fresh vegetables and basil

ALLERGENS: CELERY, WHEAT SEMOLINA, WHEAT FLOUR

 

“Kritharoto” orzo with fresh tomatoes

ALLERGENS: WHEAT SEMOLINA, WHEAT FLOUR

 

Ratatouille with garden vegetables

  

Sweet moments

Yogurt mousse scented with cardamon

ALLERGENS: MILK (YOGHURT), EGG, CREAM

 

Seasonal fruits

  

Semolina Halva with almond

ALLERGENS: SEMOLINA, ALMOND

 

Orange pie

ALLERGENS: WHEAT FLOUR, EGG, MILK





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Mediterranean salad with quinoa, cherry tomatoes, cucumber, olive oil and lemon sauce

ALLERGENS: MUSTARD



Cretan salad with barley bread, tomato and soft cheese

ALLERGENS: WHEAT FLOUR, WHOLE WHEAT FLOUR, CREAM CHEESE (MILK)



Politiki salad with white and red cabbage, carrot, celery, vinaigrette

ALLERGENS: CELERY, MUSTARD



Traditional spinach pie with pastry phyllo

ALLERGENS: WHEAT FLOUR, EGGS



Chickpea patties with aromatic herbs

ALLERGENS: MUSTARD • CONTAINS PEA PROTEIN, PEOPLE WHO ARE ALLERGIC TO PEANUTS SHOULD BE CAREFUL



Main dishes

Penne with tomatoes, olives and basil

ALLERGENS: WHEAT SEMOLINA, WHEAT FLOUR



Chicken al limone souvlaki

ALLERGENS: MUSTARD • MAY CONTAIN TRACES OF MUSTARD



“Giouvetsi” Beef casserole with orzo and tomato sauce

ALLERGENS: WHEAT SEMOLINA, WHEAT FLOUR



“Eggplant Imam Bayildi”



Traditional Greek pastitsio

ALLERGENS: WHEAT SEMOLINA, WHEAT FLOUR, EGG, CHEESE (MILK)

Sweet moments

Progressive rice pudding with coconut milk protein (Rizogalo)

ALLERGENS: COCONUT MILK PROTEIN



Seasonal fruits



Walnut pie (traditional)

ALLERGENS: SEMOLINA, EGG, WALNUT



Panacotta with fruits

ALLERGENS: MILK, CREAM, JELLY PROTEIN

