



Our Philosophy

Through a delicate journey in the Greek land, it's products, the customs and it's habits, but also through creative interventions in our traditional cuisine, our Chef and his team have as a priority to freshen and highlight even more our taste references to the Greek traditional cooking.

For our Menu, we use local ingredients, seasonal products, vegetables & herbs from our garden and extra virgin olive oil from our grove so that you can enjoy the authentic taste of each recipe.

Relax on our atmospheric veranda & let the trip begin...

Salads

GREEK VILLAGE

tomatoes, cucumber, red onion, caper, green bell pepper, olives, feta cheese cream, oregano & mint

10

THE GREEN

mixed lettuce, cherry tomatoes, rocket, melekouni bar, thymian honey vinaigrette

9

EMPEROR

iceberg, chicken with herbs, apaki (Cretan smoked pork), graviera cheese flakes & emperor dressing

10

MEDITERRANEAN

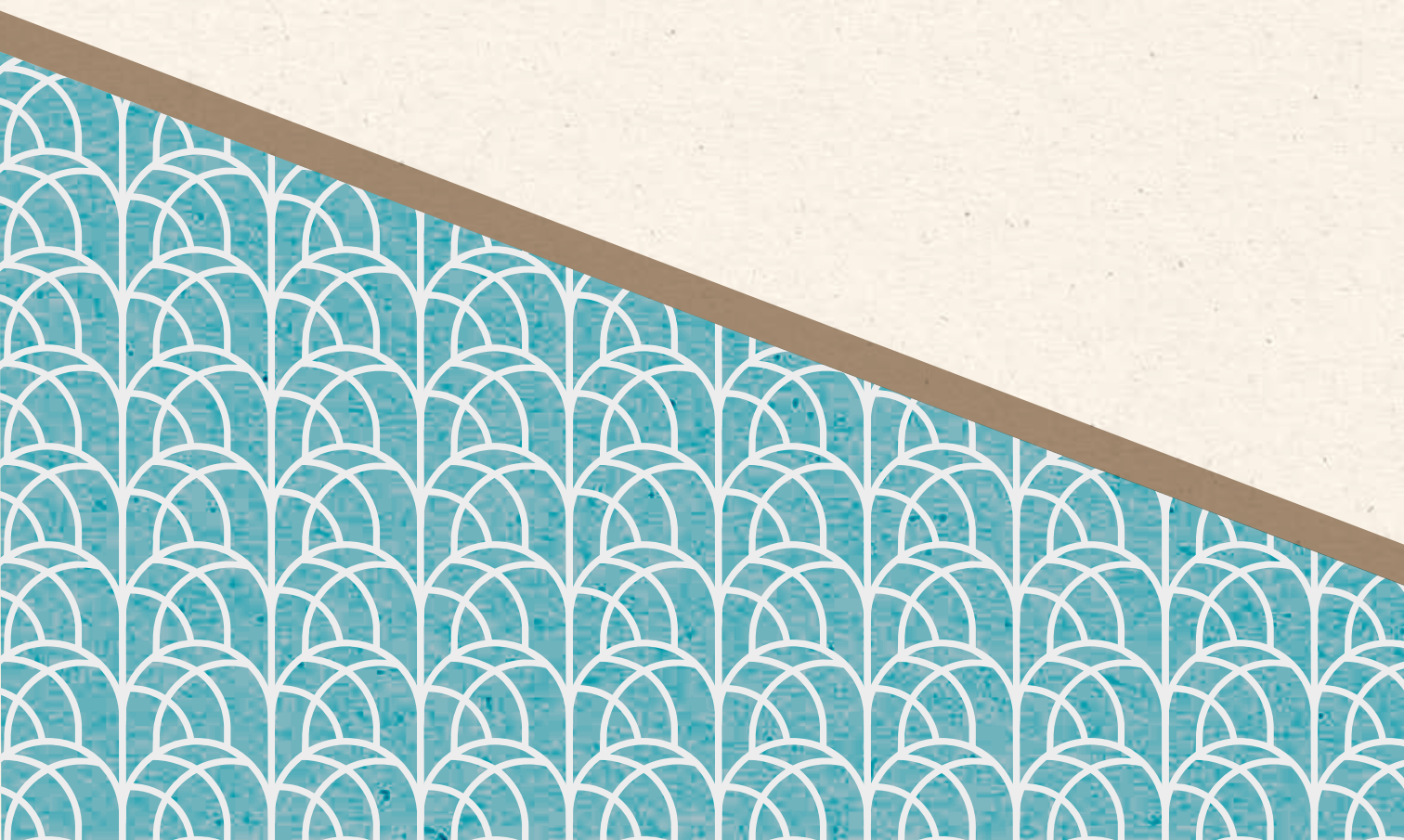
green & red lola, iceberg, avocado, marinated tuna, pickled onions & citrus vinaigrette

12

KARPOUZI-WATERMELON

feta cheese cubes, watermelon, dakos rusk, pine nuts & mint dressing

9



Cold Appetizers

HANDMADE TZATZIKI & RHODIAN THIN PITAS	6
CHEESE SPREAD (Spicy)	5
FAVA SANTORINI STYLE sun dried tomatoes, capers & caramelized onions vegetarian	6
EGGPLANT SALAD with marinated octopus infused in olive wood smoke	12
MIX OF SPREADS & BREADS 2 persons	10

Appetizers

FRESH CUT POTATO CHIPS	5
MUSHROOMS SAUTÉED with white wine, garlic & herbs	8
SHRIMPS SAGANAKI STYLE tricolor bell peppers, feta cheese, ouzo & chilli	13
FRESH MUSSELS STEAMED POT fresh tomato, onion, garlic, dill & ouzo	14
CALAMARI DEEP FRIED with lemon & dill aioli	12
CALAMARI STUFFED feta cheese, Rhodian graviera, pecorino, tricolore bell peppers, garlic, tomato sauce & mediterranean herbs mix	16
GRILLED VEGETABLES with haloumi cheese & lemon balsamic cream	9
TALAGANI GRILLED with fresh tomato marmalade	8

Pasta & Risotto

ORZO PASTA WITH SHRIMPS

19

SPAGHETTI ALA VONGOLE

with garlic, white wine & parsley

18

PAPARDELE SALMON

with suma, milk cream, dill & brik

15

LINGUINE

with fresh shrimps, mussels, clams, fresh tomato,
fennel & lemon zest

18

___Upgrade your pasta with Messolonghi Bottarga powder +5€

PENNE

with chicken sauce, bell peppers, mushrooms & parmesan

12

RISOTTO

with wild mushrooms & parmesan cream

12

___Add fresh Greek black truffle +6€

RISOTTO SEAFOOD

lobster bisque, shrimps, mussels, calamari, lime
& Greek saffron from Kozani

20

Main Courses

From the sea

GRILLED SEA BREAM FILLET seasonal greens, olive oil & lemon sauce	14
SEA BASS FILLET with Rhodian sparkling wine sauce, celery root puree & zucchini grilled	18
SALMON FILLET with crustacean sauce & aromatic potato puree	16
GRILLED JUMBO SHRIMPS with garlic, thyme, chili, yuzu & vegetables bulgur	24

From the farm

CHICKEN FILLET with red sweet wine, mushrooms sauce & chips	15
PORK CHOP XL (500gr) Greek black beer sauce & chips	16
PORK SOUVLAKI (300gr) onions, bell pepper, herbs & chips with tzatziki	15
GRILLED LAMB CHOPS (French cut) with fresh rosemary & herbs, baby potatoes with lemon & eggplant salad	22
BEEF FILLET (250 gr) baby potatoes & grilled corn sauce of choice (pepper, béarnaise or Greek black beer sauce)	26
<i>___Upgrade your steak with Greek black truffle +6€</i>	

Please ask our waiter for the

GREEK TRADITIONAL PLATE OF THE DAY

Desserts

ORANGE PIE

with Chios mastic ice cream

7

GALAKTOBOUREKO

with chocolate cream filling

6

TART

with soumada almond cream, caramelized peaches
& lemon sorbet

8

BAKLAVA

with yoghurt and honey ice cream

7



Aperitives

OUZO PLOMARIOY (50ml)

3.5

OUZO ADOLO PLOMARIOY GOLD (0.2Lt)

14

Pre Dinner Cocktails

Unique cocktails are an ideal start for your dinner!

PEPONI

ouzo, melon liqueur, melon puree, lemon juice

7.5

GREEK ISLAND MARTINI

metaxa 7*, cointreau, homemade lemonade

7.5

GRAPE SMASH

souma, simple syrup, grape puree, lime, basil

7.5

ZERO POINT

citrus liqueur, Rhodian sparkling wine, bitters

7.5

APEROL SPRITZ

5.5



Wine List

A carefully selected variety of white, red and rose wines, produced from Rhodian wineries exclusively matching the flavours of every item on our food menu

White Wines

Bottle

CAIR SELECTIONS Local

MALAGOUZIA, SAUVIGNON BLANC

A spectacular dry white wine, the result of a well balanced mix. Flavorful, elegant, with citrus fruit and flower notes.

25

KORYFI ATHIRI Local

Shiny golden yellow color. Mouth of summer and exotic fruits. Floral nose and medium acidity. Piperis winery.

26

VLEMM ATHIRI, SAUVIGNON BLANC Local

Rich body, moderate acidity, perfumes of citrus and Green fruit. From Tsukalas winery.

26

10-18 MALAGOUZIA, SAUVIGNON BLANC Local

Combination of two extremely aromatic varieties, gives a fruity wine, with citrus fruits nose. From Tsukalas winery.

27

ALEXANDRIS WHITE ATHIRI

Light yellow color with green highlights. Aroma of unripe white fruits but also notes of fully ripped fruits.

28

KYMATOTHRAFSTIS – WAVECRUSHER

MALAGOUZIA, ASSYRTIKO, CHARDONNAY

Bright yellow color with green highlights. Green fruit mouth with flower aroma notes with pleasant acidity. Aromatic and long aftertaste. Kounakis wines.

30

ARMENISTIS BIO MOSCHATO, CHARDONNAY

Bright yellow with green highlights. Classic moschato grape aroma, white ripened summer fruits. Pleasant acidity that balances the alcohol nicely, round and medium body, long fruity aftertaste. Kounakis wines.

32

SWEET ORANGE MOSCHATO, MALAGOUZIA

Dark caramel colour. Aroma of caramelized fruits, notes of flowers and honey. Sweet and smooth mouthfeel with strong taste of caramel and fruits with long aftertaste. Kounakis wines.

48

Red Wines

Bottle

ATHLOS AMORGIANO Local

28

The red dry wine from Piperis winery at Apollona 4 years old plus one in the barrel. The local grape variety amorgiano gives a wine with deep red color, fresh fruity aromas, elegant mouth.

MAVRATHIRI MAVRATHIRIKO Local

28

Wine From a rare Dodecanese Variety, from Tsukalas winery. Brilliant at mouth, moderate body and purple color, intense nose.

ALEXANDRIS SUN DRYED MEDIUM SWEET Local

30

MANDILARIA, GRENACHE ROUGE, WHITE MUSCAT
An elegant wine with ruby colour and muscat grape nose sweet and gentle acidity.

LAZAROS CABERNET SAUVIGNON, SYRAH Local

32

Red fermentation at winemaker from Tsukalas winery, with bold, deep red Color, full body and perfumes vanilla, berries and dried fruit.

OAK BLEND BIO

38

SYRAH, CABERNET SAUVIGNON, MERLOT

Red color with blue highlights. Aroma of small red fruits like palm violet and berries, notes of coffee & tobacco, tannins are soft with medium body and balanced acidity. Long fruity aftertaste.

Kounakis wines.

WORLD CITIZEN

42

CABERNET SAUVIGNON, CABERNET FRANC,
MANDILARIA

A ruby red, deep-coloured wine, aged for 14 months in new French oak, that combines dark chocolate and violet on the nose with alluring blackberries, cigar box and black pepper aromas on the mouth. Alexadris winery.

Rose Wines

Bottle

PATHOS SYRAH Local

Intense, bright rose color. Aromas of cherry, blueberry, passion fruit and pepper. Balanced palate with a light tannin feel and flavors of caramel cherry, pomegranate and exotic fruits.

Cool acidity and subtle aftertaste.

23

KARPOS AMORGIANO

A wine extremely balanced, with a luminous cherry color and clean blackberry and gooseberry aromas. Piperis winery.

24

ARMONIA AMORGIANO (0.5 Lt)

Deep pink. Very floral nose, a harmonic balance of sweetness and acidity. Piperis winery.

24

APIRO ROSE TOP SECRET

This harvest gave fresh red fruits minimum acidity round smooth palate, full body but still balanced and extreme mouthwatering aftertaste. Alexadris winery.

28

Sparkling Wines

BOHEME ROSE

24

CAIR BRUT / DEMI SEC

32

CAIR CHIMERA SAFRON

65

House Wines

Glass

WHITE DRY

4

ROSE DRY

4

RED DRY

4

Beers

A variety of fine microbrewery Greek only beer labels, who appear on stage ready to perform the most delicate roles of harmony and delight in accordance with the Greek dishes

ZYTHOS VAP PALE LAGER 5% (330ml)	4.8
VERGINA RADLER 2% (330ml)	5
VERGINA ALCOHOL FREE 0% (330ml)	5
NISOS ALL DAY LAGER BIO 4.5% (330ml)	5.5
NISOS 7 BOFOR PORTER 7% (330ml)	7
NISOS APOCALYPSE ABBEY RED 6.8% (330ml)	7
SEPTEM MONDAY PILS 5% (330ml)	5
SEPTEM WHEAT IPA 6% (330ml)	7
SEPTEM SUNDAY HONEY ALE 6.5% (330ml)	6.5
THE MULE BREW HOUSE ALE 4.7% (330ml)	6
THE MULE BREW RED IPA 4.7% (330ml)	6
THE MULE BREW STOUT 5% (330ml)	6
THE MULE BREW WEIS 4.7% (330ml)	6
CRAZY DONKEY RED ALE 5.6% (750ml)	28
CRAZY DONKEY IPA 6% (750ml)	28
DRAUGHT BEER MYTHOS 0.25Lt	4
DRAUGHT BEER MYTHOS 0.5Lt	5

Soft Drinks

COCA COLA/ZERO (330ml)	3.5
ORANGEADE (330ml)	3.5
LEMONADE (330ml)	3.5
7UP (330ml)	3.5
SODA WATER (330ml)	3.5
TONIC WATER (330ml)	3.5
GIAGIA MAS (580ml glass) TRADITIONAL GREEK REFRESHMENTS	5.5
BOTTLE OF WATER STILL (1Lt)	3
BOTTLE OF WATER SPARKLING (1Lt)	4



Αγορανομικός Υπεύθυνος: **Μαρκόπουλος Μιχάλης**
Responsible upon Market Inspection: **Markopoulos Michael**

*Στις τιμές περιλαμβάνονται όλες οι νόμιμες επιβαρύνσεις

*Prices include all legal taxes

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