



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

9

THE GREEN

Mixed lettuce, fresh strawberries, rocket, melekouni bar, Thymian honey vinaigrette

9

KARPOUZI-WATERMELON

Feta cheese cubes, watermelon, dakos rusk, cherry tomatoes Pine nuts & mint dressing

9

EMPEROR

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

12

MEDITERRANEAN TUNA

Green & red Lola, tuna chunks, avocado, Pickled onions & citrus vinaigrette

12

EGGPLANT SALAD

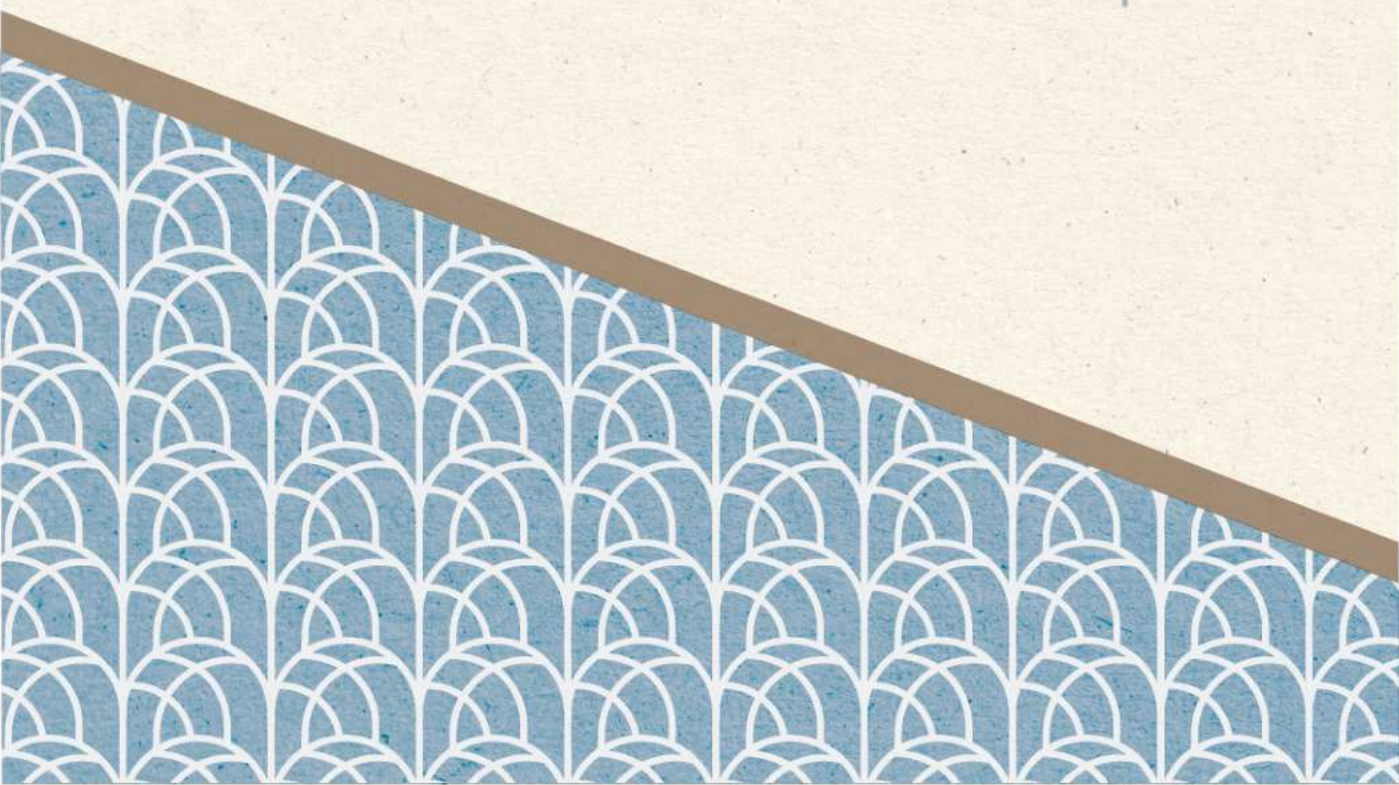
With marinated octopus infused in olive wood smoke

14

CHICK PEA BOWL

Chick peas, red onion, cherry tomatoes, dates, tahini olive oil, lemon juice and cumin

11



Appetizers

SOUP OF THE DAY	5
FRESHCUT POTATO CHIPS	5
LOADED CHIPS Greek style with feta, tomato and paprika	8
HANDMADE TZATZIKI + RHODIAN CRISPY PITAS	6
MUSHROOMS SAUTÉED With white wine, garlic & herbs	8
CHEESE BALLS WITH TOMATO CHUTNEY	7
GRILLED VEGETABLES With haloumi cheese & lemon balsamic cream	10
VILLAGE STYLE PORK SAUSAGE with orange coslow salad	7
SHRIMPS SAGANAKI STYLE Green bell peppers, feta cheese, ouzo & chilly	12
FRESH MUSSELS STEAMED POT Fresh tomato, onion, garlic, dill & ouzo	14
CALAMARI DEEP FRIED With lemon & dill aioli	12
SEA BASS GREEK CEVICHE Olive oil, lemon & orange juice and zest, parsley, fleur of salt, freshly ground mixed peppers	15



Pasta & Risotto

MEDITERRANEO

Spaghetti cherry tomatoes, garlic, white wine, chilli and parsley

12

PENNE AL POLO

with chicken fillet, tomato sauce, bell peppers,
mushrooms & parmesan

12

LINGUINE

with fresh shrimps, fresh tomato, fennel & lemon zest

18

___Upgrade your pasta with Messolonghi caviar powder +6€

RISOTTO MUSHROOM

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

CATCH OF THE DAY FISH with zucchini grilled, potato salad, olive oil & lemon sauce	14
RED MULLET SAVORO with onion, garlic, rosemary, rose wine & seasonal greens	14
SEA BASS FILLET with Rhodian sparkling wine sauce, celery root puree & zucchini grilled	18
SALMON FILLET with crustacean sauce & aromatic potato puree	18
GRILLED JUMBO SHRIMPS with garlic, thyme, chili, yuzu & vegetables bulgur	24
GRILLED LOBSTER with Metaxa 7* brandy, herbs and butter crust, sides of grilled vegetables & potato salad	8 /100gr (min. 400gr)

From the farm

CHICKEN FILLET with red sweet wine, mushrooms sauce & chips	15
PORK OR CHICKEN SOUVLAKI (250gr) with onions, bell pepper, herbs & chips with Tzatziki	16
PORK CHOP XXL (600gr) with greek black beer sauce & chips	19
TRADITIONAL LAMB MINCED KEBABS GRILLED served with pitas and and creamy yoghurt sauce	16
RIB-EYE STEAK (300gr) AND CHIPS served with Greek chimichuri or bourbon sauce	24
BEEF MINI TOMAHAWK (500gr) AND CHIPS served with Greek chimichuri or bourbon sauce	29
BEEF TENDERLOIN (250 gr) AND CHIPS with grilled corn sauce of choice, pepper, béarnaise or Greek black beer sauce	29

___Upgrade your steak with Greek black truffle 6€

Please ask our waiter for the GREEK TRADITIONAL PLATE OF THE DAY	12
--	----

Desserts

GALAKTOBOUREKO

with chocolate cream filling

6

PANNA COTTA

with melon sauce

6

CHOCOLATE SOUFFLÉ

with Madagascar vanilla ice cream

6

BAKLAVA

with yoghurt - honey ice cream

7

PROFITEROLE WITH ICE CREAM

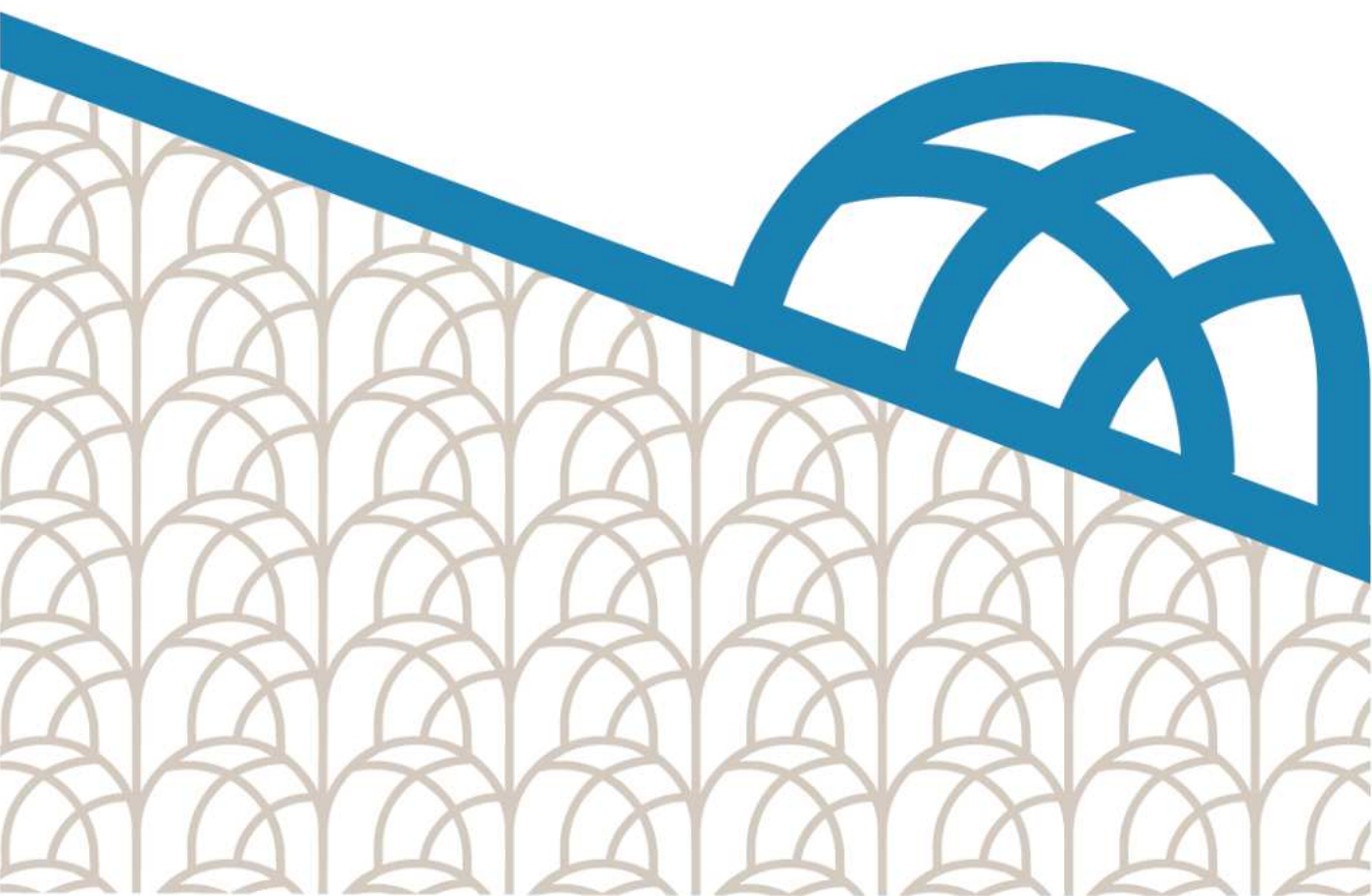
7

PEACH PAVLOVA

8

Enjoyed your food?

Buy the kitchen a round of cold beers for 10€



Aperitives

OUZO PLOMARIOY 50ml

4

OUZO ADOLO PLOMARIOY GOLD 200ml

14

Pre Dinner Cocktails

Unique cocktails are an ideal start for your dinner!

AEGEAN SPRITZ

masticha, plum & vanilla, beetroot extract, grapefruit soda

8

GREEK ISLAND MARTINI

metaxa7*, cointreau, home-made lemonade

8

AMBROSIA

southern comfort, thyme liquer, honey, soda water

8

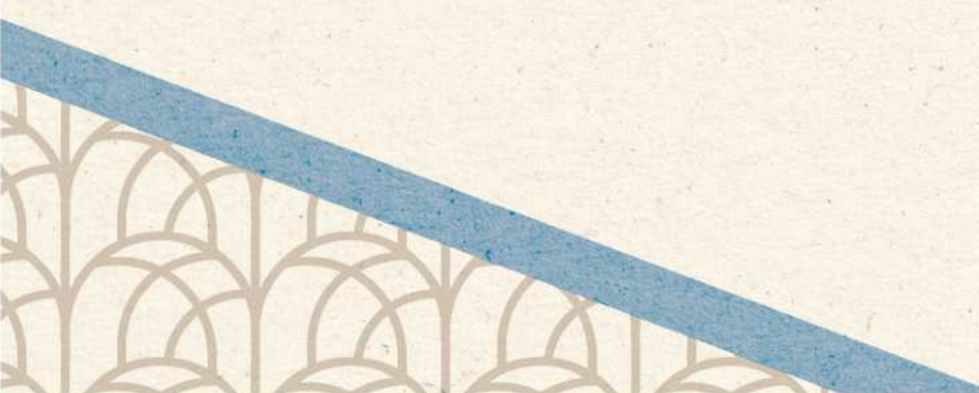
ZERO POINT

citrus liquer, Rhodian sparkling wine, bitters

8

APEROL SPRITZ

6



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
VLEMMATHIRI, 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 riped 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.	35

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

23

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.

KARPOS AMORGIANO

24

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

ARMONIA AMORGIANO (0.5 Lt)

24

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

APIRO ROSE TOP SECRET

28

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

Sparkling Wines

BOHEME ROSE

24

CAIR BRUT / DEMI SEC

32

CAIR CHIMERA SAFRON

65

House Wines

Glass

WHITE DRY

4

ROSE DRY

4

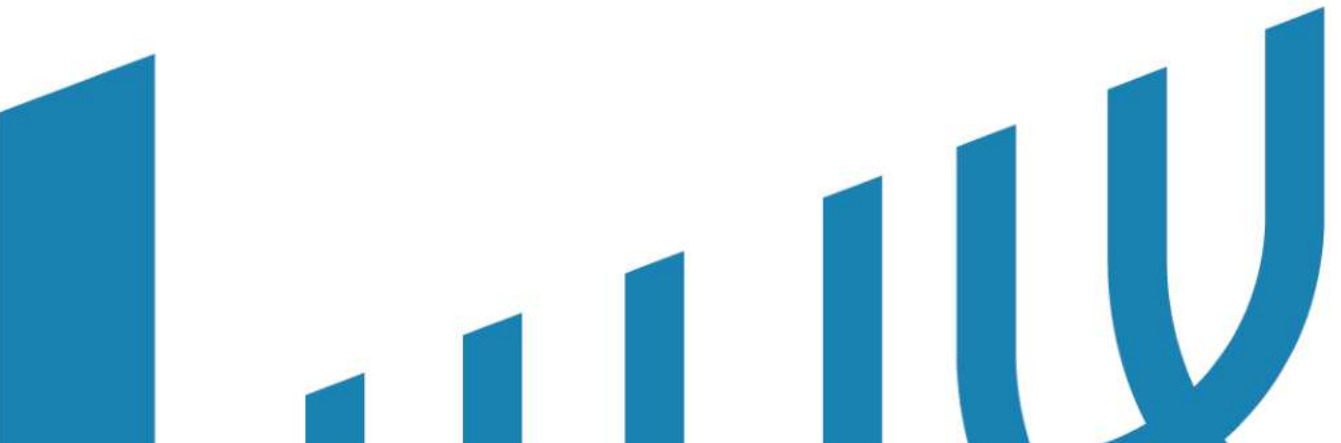
RED DRY

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
FIX ALCHOOL FREE 0% (330ml)	5
NISOS ALL DAY LAGER BIO 4.5% (330ml)	5.5
NISOS THOLI (WEIS) 6.2% (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 RADLER 4% (330ml)	6
THE MULE BREW WEST COAST IPA (330ml)	6
THE MULE BREW LAGER 4.4% (330ml)	6
THE MULE BREW PILSNER 4.5% (330ml)	6
DRAUGHT BEER MYTHOS (0.25Lt)	4
DRAUGHT BEER MYTHOS (0.5Lt)	5



Soft Drinks

COCA COLA/ZERO (250ml)	3.5
ORANGEADE (250ml)	3.5
LEMONADE (250ml)	3.5
7UP (250ml)	3.5
SODA WATER (250ml)	3.5
TONIC WATER (250ml)	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

Like . Review . Follow

