





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 our taste references to the Greek traditional cooking.

For our Menu, we use local ingredients, seasonal products, vegetables and 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...

 Vegetarian

 Vegan

Salads

GREEK VILLAGE

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

10

RHODES GREEN SALAD

Mixed lettuce, rocket, melekouni bar, avocado, orange, manouri cheese, raisins, thymian honey vinaigrette

10

KARPOUZI-WATERMELON

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

10

EMPEROR

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

12

CHICK PEA SALAD

Chickpeas, red onion, cherry tomatoes, dates, chickpea purée, eggplant, sesame, tahini oil, lemon juice & cumin

9

HALLOUMI - PROSCIUTTO

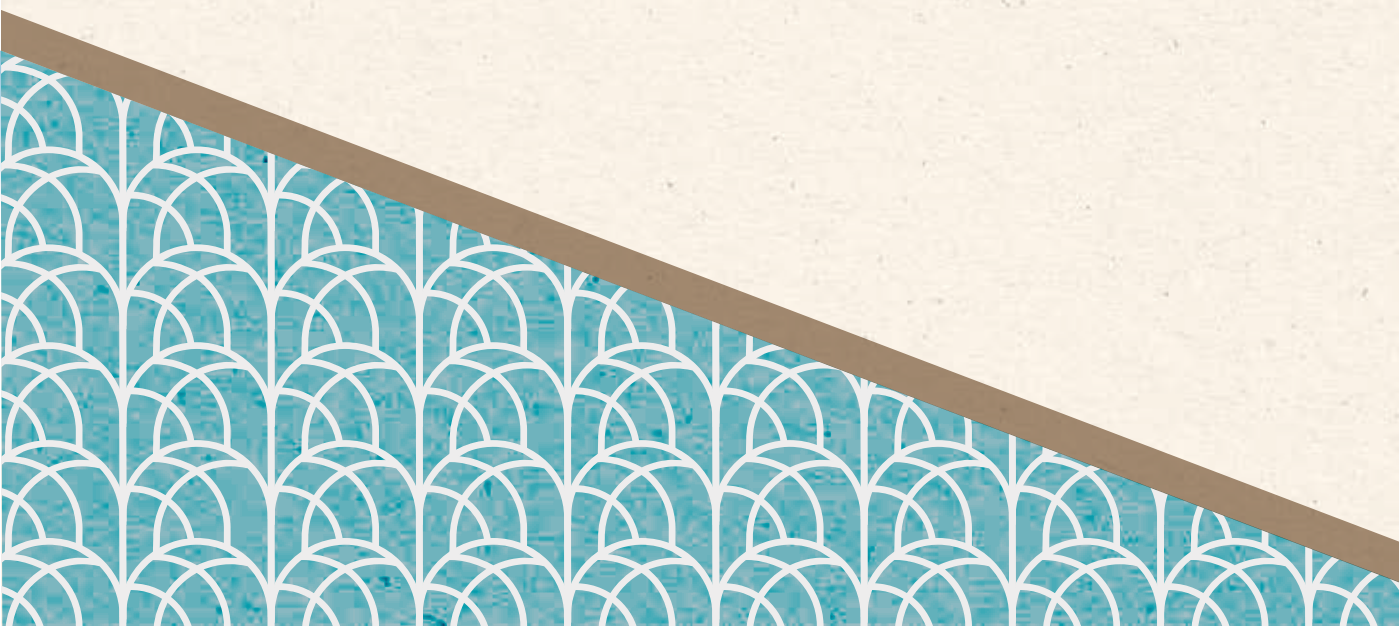
Cherry tomatoes, halloumi cheese, melon, prosciutto, mixed greens, mint & balsamic vinegar

11






HANDMADE TZATZIKI +

RHODIAN CRISPY PITAS

7



Appetizers

| | |
|--|----|
| SOUP OF THE DAY | 6 |
| FRESHCUT POTATO CHIPS  | 6 |
| LOADED GREEK STYLE CHIPS  with melting feta cheese, tomato, paprika, olives & oregano | 8 |
| MUSHROOMS SAUTÉED  with white wine, garlic & herbs | 9 |
| CHEESE BALLS WITH TOMATO CHUTNEY  | 8 |
| SMOKED GRILLED VEGETABLES  with tomato & garlic dressing | 10 |
| SHRIMPS SAGANAKI STYLE with green bell peppers, feta cheese, ouzo & chili | 13 |
| FRESH MUSSELS STEAMED POT with fresh tomato, onion, garlic, dill & ouzo | 15 |
| CALAMARI DEEP FRIED with lemon & saffron aioli | 13 |
| SEA BASS GREEK CEVICHE with olive oil, lemon & orange juice & zest, parsley, fleur of salt & freshly ground mixed peppers | 16 |
| TUNA TARTARE Fresh tuna, cucumber, avocado & ponzu - tomato dressing | 16 |

Pasta & Risotto

MEDITERRANEO

Spaghetti cherry tomatoes, basil pesto & parmesan

13

PENNE CHICKEN A LA CRÈME

Crème sauce with mushrooms & parmesan
& chicken fillet sautéed

14

SHRIMPS LINGUINE

with fresh shrimps, fresh tomato, fennel & lemon zest

19

___ Upgrade your pasta with Messolonghi caviar powder +6€

RISOTTO MUSHROOM

with wild mushrooms & parmesan cream

15

___ Add fresh Greek black truffle +6€

RISOTTO SEAFOOD

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

21

Main Courses

From the sea

| | |
|---|--------------------------|
| CATCH OF THE DAY FISH with zucchini grilled, potato salad, olive oil & lemon sauce | 16 |
| FISH SOLE fried with melted butter, parsley & lemon. Garnished with steamed vegetables | 16 |
| SEA BASS FILLET with Rhodian sparkling wine sauce, celery root puree, green pea purée & zucchini grilled | 18 |
| SALMON FILLET with orange - rosemary sauce & aromatic potato puree | 18 |
| GRILLED LARGE SHRIMPS with garlic, thyme, chili, yuzu & vegetables bulgur | 24 |
| GRILLED LOBSTER with Metaxa 7* brandy, herbs & butter crust, sides of grilled vegetables & potato salad | 8 /100gr (min. 400gr) |

From the farm

| | |
|---|----|
| CHICKEN FILLET with semi-sweet red wine & mushroom sauce, rice & chips | 16 |
| PORK OR CHICKEN SOUVLAKI (250gr) with onions, bell pepper, herbs & chips with Tzatziki | 18 |
| PORK CHOP XXL (600gr) with greek black beer sauce & chips | 22 |
| TRADITIONAL LAMB MINCED KEBABS GRILLED served with pitas & creamy yoghurt sauce | 16 |
| GREEK STEW WITH BEEF garnished with steamed rice, chips & baked vegetables | 18 |
| RIB-EYE STEAK (300gr) AND CHIPS served with Greek chimichuri or bourbon sauce | 28 |
| BEEF TENDERLOIN (250 gr) AND CHIPS with grilled corn sauce of choice, pepper & béarnaise or Greek black beer sauce | 30 |

___ Upgrade your steak with Greek black truffle 6€

Please ask our waiter for the

| | |
|---|----|
| GREEK TRADITIONAL PLATE OF THE DAY | 14 |
|---|----|

Desserts

BAKLAVA

with yoghurt - honey ice cream

7

CHOCOLATE SOUFFLÉ

with Madagascar vanilla ice cream

7

STRAWBERRY PAVLOVA

8

PANNA COTTA

with passion fruit sauce

7

KATAIFI DUBAI

Crispy kataifi base, chocolate - pistachio cream

10

PROFITEROLE WITH ICE CREAM

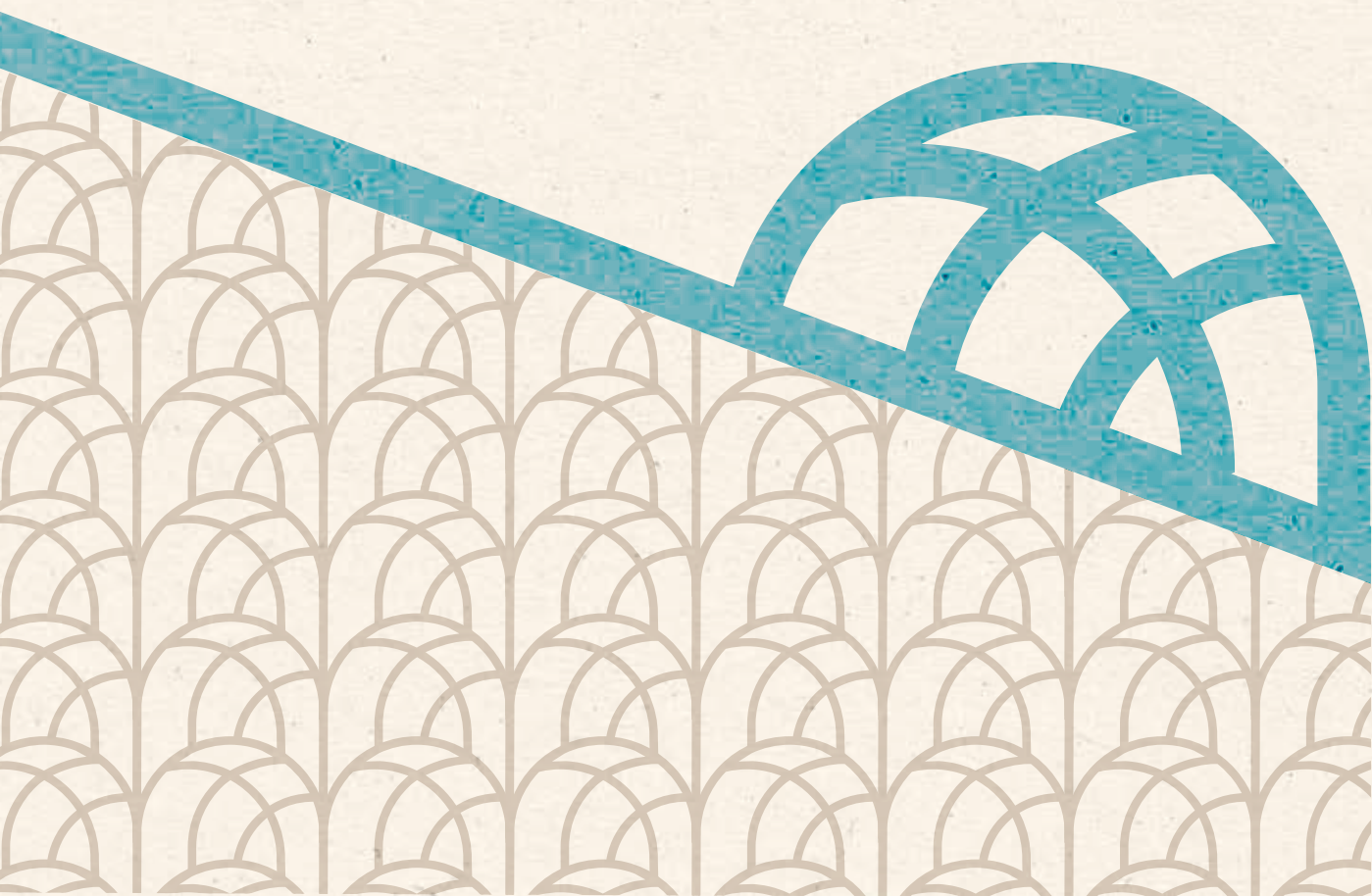
8

ICE CREAM OF CHOICE (2 balls)

6

Enjoyed your food?

Buy the kitchen a round of cold beers for 10€



Aperitives

OUZO RODOS 50ml

OUZO ADOLO PLOMARI GOLD 200ml

METAXA 7*

4

14

8

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

Metaxa 7*, cointreau & home-made lemonade

8

AMBROSIA

Southern comfort, thyme liqueur, honey & soda water

8

ZERO POINT

Citrus liqueur, 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

MALAGOUZIA, SAUVIGNON BLANC

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

25

KORYFI ATHIRI

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

26

VLEMMATHIRI, SAUVIGNON BLANC

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

26

10-18 MALAGOUZIA, SAUVIGNON BLANC

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 & 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 & medium body, long fruity aftertaste. Kounakis wines.

32

MAESTRO SEMI-SWEET ATHIRI, MUSCAT

White-yellow color. Complex aromas of citrus, white-fleshed fruits, rose & white flowers.

26

Red Wines

Bottle

ATHLOS AMORGIANO

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

28

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

ALEXANDRIS SUN DRYED MEDIUM SWEET

30

MANDILARIA, GRENACHE ROUGE, WHITE MUSCAT

An elegant wine with ruby colour & muscat grape nose. Sweet & gentle acidity.

LAZAROS CABERNET SAUVIGNON, SYRAH

32

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

OAK BLEND BIO

38

SYRAH, CABERNET SAUVIGNON, MERLOT

Red color with blue highlights. Aroma of small red fruits like palm violet & berries, notes of coffee & tobacco, tannins are soft with medium body & 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 & violet on the nose with alluring blackberries, cigar box & black pepper aromas on the mouth. Alexadris winery.

Rose Wines

Bottle

PATHOS SYRAH

23

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

KARPOS AMORGIANO

24

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

ARMONIA AMORGIANO (0.5 Lt)

24

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

APIRO ROSE TOP SECRET

28

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

Sparkling Wines

BOHEME ROSE

24

CAIR BRUT / DEMI SEC

32

CAIR CHIMERA SAFFRON

65

House Wines

Glass

WHITE DRY

4

ROSE DRY

4

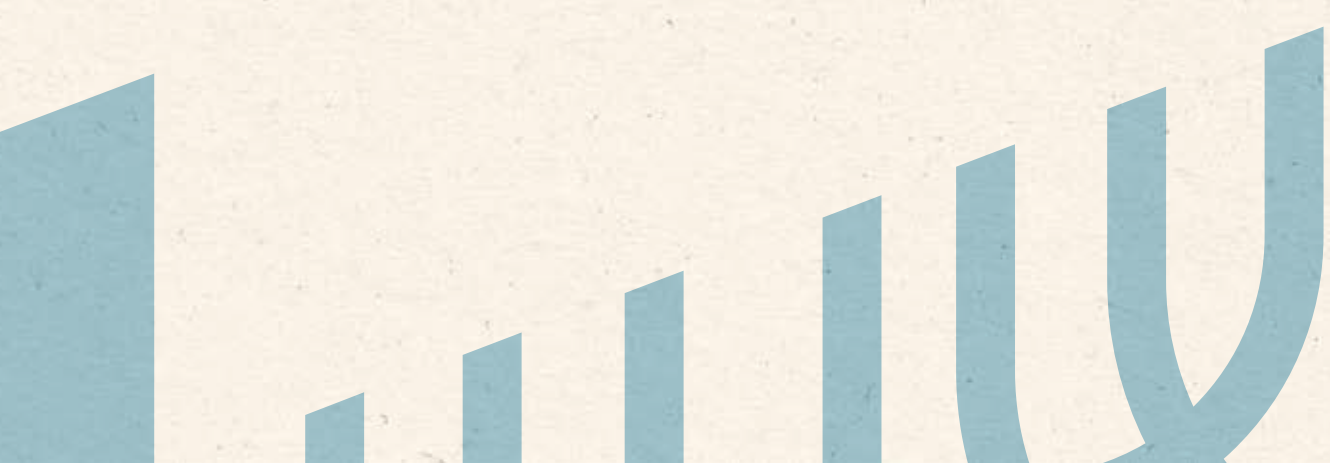
RED DRY

4

Beers

A variety of 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

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|---|-----|
| ZYTHOS VAP PALE LAGER 5% (330ml) | 4.8 |
| FIX ALCHHOOL FREE 0% (330ml) | 5 |
| NISOS ALL DAY LAGER BIO 4.5% (330ml) | 5.5 |
| SEPTEM SUNDAY HONEY ALE 6.5% (330ml) | 6.5 |
| ALFA SEA SALT 5% (330ml) | 5.5 |
| ALFA WEISS 5% (500ml) | 8 |
| MYTHOS RADLER 4% (330ml) | 5 |
| MYTHOS ICE 4.4% (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 |
| TRADITIONAL GREEK LEMONADE (580ml glass) | 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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