

SOUPS

Mount Athos Soup

Groupers and garden vegetables

17,00€

Cold Tomato Soup

Tomato soup with red pepper and Katiki cheese

15,50€

SALADS

Greek Salad

Barrel feta, Halkidiki olives, mountain oregano and extra virgin olive oil
14,50€

Lettuce Hearts

Lettuce and vegetable hearts with pistachio, aged gruyere and vinaigrette
14,00€

Athenian Salad

Boiled grouper, potatoes, carrots, celery, pickled cucumber, fresh herbs & mayonnaise
15,00€

Seasonal Vegetables

Boiled seasonal vegetables with oil vinegar
13,50€

Potato Salad

Potatoes, olives, dill, capers, chives, lemon and mayonnaise
12,50€

COLD APPETIZERS

Taramosalata

Fish roe, extra virgin olive oil and lemon
10,50€

Dolmadakia

Greek stuffed vine leaves with rice, fresh herbs and yogurt sauce with dill
14,00€

Gavros

Marinated gavros with spicy flakes, rosemary, greens and organic olive oil
12,50€

Tzatziki

Cucumber yogurt spread, dill, extra virgin olive oil and garlic
10,00€

Mackerel

Smoked mackerel with gremolata

13,50€

Carpaccio

White fish, citrus, lemon pepper, fleur de sel

18,00€

Oysters

Cancale

6,00€

per piece

Gillardeau

8,00€

per piece

Clams

6,00€

per piece

HOT APPETIZERS

Steamed Mussels

Steamed mussels flavored with tsipouro, lemon and garlic
16,00€

Prawns Saganaki

Prawns flambé with ouzo, star anise, fresh tomato and feta cheese
18,50€

Grilled Octopus

Fava beans, confit tomato, capers and herb oil
18,50€

Grilled Eggplant

Goat Cheese, tomato and garlic
14,00€

Kebab

Meatballs, yogurt with cumin, Cypriot pie, tomato jam

15,50€

Crispy Squid

White tarama and lemon

17,50€

Grilled Sardines

Kritamo and oregano

15,50€

Fried Zucchini

Yogurt sauce and herbs

13,50€

Crispy Homemade Potatoes

in extra virgin olive oil

11,50€

Kefalotiri Cheese

Sesame with lemon sauce and thyme honey

Classic Greek Fried Dishes

400 gr.		
Anchovies	Shrimps	Red Mullet
12,50€	17,50€	19,00€

MAIN COURSES

Seafood Orzo

Tomato, basil, tarragon and shrimp butter
28,00€

Fish Filet

Catch of the Day with Mount Athos sauce
An original Recipe from Monk Epifanios from Moni Megistis Lavras Monastery
29,00€

Grilled Chicken Drumstick

With mustard sauce, fresh potatoes with Cretan gruyere and rosemary
24,50€

Pancetta

Smoked pork belly with French fries and thyme
27,00€

GRILLED

Fresh Fish

90,00€ per kg

Lobster

125,00€ per kg

Calamari

65,00€ per kg

Prawns

80,00€ per kg

KIDS MENU

Napoletana

Penne | Spaghetti

10,50€

Bolognese

Penne | Spaghetti

11,50€

Chicken Nuggets

With country potatoes and mayonnaise

11,00€

Cod Croquettes

With French fries

10,50€

Steamed Chicken | Fish

With fresh vegetables or baby purée

11,50€

DESSERT

Orange pie

With ice cream and orange sauce

10,50€

Armenovil

With caramelized nuts

12,00€

Lemon pie

With burned meringue and strawberry compote

11,50€

Chocolate pie

With ice cream and cocoa sauce

12,00€

Ice Cream

4,00€ per scoop

Annex II outlines the 14 allergens (and products thereof) that can cause allergic symptoms:

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats.
2. Eggs and Egg products
3. Fish
4. Peanuts
5. Soybeans
6. Milk (including lactose)
7. Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts
8. Celery (including celeriac)
9. Mustard
10. Sesame
11. Sulphur dioxide/sulphites, where added and at a level above 10mg/kg or 10mg/L in the finished product. This can be used as a preservative in dried fruit
12. Crustaceans for example prawns, crabs, lobster, crayfish
13. Lupin,

which includes lupin seeds and flour and can be found in types of bread, pastries and pasta 14. Molluscs like, mussels, whelks, oysters, snails and squid

All prices include VAT and municipal tax