

**APPETIZERS**

**Soup of the Day**

€9.00

**Santorinian Fava Tarte** filled with braised Octopus

€9.00

**Feta Cheese** wrapped with Pastry sheet and topped with Honey and Pistachio

€9.00

**Ceviche of Sea Bass** marinated with Lime, Lemon, Greek extra virgin Olive Oil,  
Fresh Onion, Baby Red Peppers and Tomatines

€19.00

**Gambi Shrimps** on the grill, topped with Olive Oil and Lemon dressing

€23.00

**Millefeuille of Grilled Vegetables** served with yogurt sauce and mint

€11.00

**Mushrooms sautéed** in Olive Oil, scented with Garlic and Parsley

€11.00

**Cheese Assortment**

for one      € 14.00      for two      € 24.00

**Cold Cuts Assortment**

for one      € 14.00      for two      € 24.00

**SALADS**

**The Majestic Salad** with fresh Baby Spinach Leaves, Pomegranate, grilled Bacon and pork Apaki slices, topped with a Balsamic Vinaigrette Sauce

€13.00

**Beetroot Salad** with Leaves of Baby Beetroot, Spinach and Rocket, Orange and caramelized Walnuts, Goat Cheese, Mustard & Honey Sauce

€10.00

**Rocket Salad** with Dried Fig, Pine Nuts, Dried Tomatoes, Walnuts, Slices of Green Apples, marinated In Caramelized Balsamic Vinegar and topped with Parmesan Flakes

€10.00

\*Apaki is pork fillet, roasted in salt, extra virgin olive oil and herbs

**PASTA & RISOTTI**

**Porcini Mushrooms Risotto** made of three Rice Varieties and  
Parmesan Flakes

€17.00

**Ravioli Stuffed with Spinach** with creamy Parmesan Cheese  
and Vodka-Mushrooms Sauce

€13.00

**Vegie Linguini** with fresh Onion, Peppers and Broccoli

€14.00

**Chicken Fillet Risotto** scented with Truffle Oil

€20.00

**Lobster Risotto** with Fresh Onions, fresh Zucchini slices and Asparagus  
Sauteed in Wine

€26.00

**Summer Linguini** with peeled Gambi Shrimps, scented with Greek Extra Virgin  
Olive Oil and Spices

€23.00

**Smoked Salmon Pappardelle** with Asparagus, Cherry Tomatoes, Dill, Brick Caviar  
and fresh onions, braised in Vodka

€19.00

**MAIN COURSES**

**Beef Fillet** on the Grill assorted with sauteed Asparagus & Mushrooms  
and Classic Pepper Sauce on the side  
€32.00

**T – Bone Steak (white/milk fed beef)** on the Grill accompanied by Baby fried Potatoes,  
grilled Cherry Tomatoes and Béarnaise Sauce on the side  
€28.00

**Chicken Breast Fillet** on the Grill topped with a Vinsanto Wine & Orange sauce,  
served with white Basmati Rice  
€20.00

**Grilled Lamb Cutlets (ribs)** assorted with Browning fresh Vegetables,  
flavored Potatoes and Feta Cheese  
€20.00

**Sea Bass Fillet** served with boiled Greek Greens and topped with  
Greek Extra Virgin Olive Oil and Lemon  
€24.00

**DESSERTS**

**Chocolate soufflé** with fresh Cream and Strawberry Sauce  
€9.00

**Semifreddo**  
€9.00

**Greek Traditional Trilogy Dessert**  
€9.00

**Ice Cream** (per scoop)  
€4.00

**Espresso Coffee**  
€4.50

**Limoncello**  
€6.00

**Grappa**  
€6.00

**Mastiha Liquor**  
€6.00