





Starters

Traditional bread (per person)

with olive oil and dip of the day

2.50 €

Salmon bruschetta

with taramosalata, dill, capers and salmon roe

9.50 €

Mushrooms sautéed with honey and thyme

9.00 €

Cheese sticks

with tomato marmalade and yogurt mousse

8.50 €

Fresh French fries with oregano

6.00 €

Steamed mussels

with roasted garlic and wine flamed in ouzo

15.50 €

***Tempura Shrimps** with guacamole

16.00 €

Shrimps Saganaki

with tomato, feta cheese and fresh herbs

14.50 €

***Grilled Shrimps** with seasonal greens

17.50 €

***Fried squid** with aioli sauce

12.50 €

Fried anchovies

12.00 €

Marinated anchovies

with paprika and coriander

12.00 €

Grilled sardines with oil and lemon sauce

12.00 €

***Grilled octopus** with Santorini fava beans

19.50 €

Fish Soup

10.00 €



Raw

Ceviche from fish of the day

marinated with citrus chili, lime, orange and coriander

16.00 €

Sea Bass Tartar

fresh herbs and ink from cuttlefish

19.00 €

Sea urchin salad

25.00 €

Spreads.....dips!!

Traditional tzatziki

6.00 €

Taramosalata (fish roe salad)

with capers & virgin olive oil

7.00 €

Santorini Fava beans

with capers, tomatoes, thyme and fennel

8.50 €

Salads

Dakos

Atsipopoliano rusk, fresh crushed tomato, galomizythra cheese and extra virgin olive oil

10.50 €

Greek Cretan salad

tomato, cherry tomatoes, capers, onion, peppers, olives, cucumber, rusks, grated feta cheese and olive oil

12.50 €

Green Salad

with beetroot caramelized figs, nuts and citrus dressing

13.50 €

Burrata

with tricolor cherry tomatoes, basil pesto, carob and samphire rusks

14.80 €

Athenian Salad

with fish of the day, mayonnaise, vegetables and lime zest

22.50 €



Meat main courses

Chicken breast

with vegetables and baby potatoes

16.50 €

Veal Steak (400gr)

with mashed potato and mushroom sauce

25.50 €

Tomahawk from pork chop (600gr)

Served with french fries and tzatziki

27.50 €

Ribeye Black Angus Uruguay (300gr)

with vegetables and baby potato

35.00 €

Pasta-Risotto

Risotto

with mushrooms and truffle cream

16.50 €

*Shrimp pasta

with linguini and sauce from its broth

21.00 €

*Linguini frutti di mare, (for 2 persons)

a selection of seafood on your plate
with shrimp, mussels, calamari, scallops

43.00 €

Pappardelle with chicken

mushrooms and tarragon cream sauce

17.50 €

Lobster

with linguini, roasted cherry tomatoes and sauce from its broth

37.50 €

Lobster for 2

with linguini, roasted cherry tomatoes and sauce from its broth

79.00 €



Seafood

Grilled tuna

with vegetables and sweet lemon sauce

24.50 €

Salmon fillet sautéed

with seasonal greens, samphire
and lemon sauce

21.50 €

Sea bass

with beetroot puree, asparagus
and crayfish broth

24.50 €

Grilled sea bream

with boiled vegetables

22.00 €

Fresh fillet of Cod fish sauteed

with grilled green beans, fresh onion,
thyme and white wine

26.50 €

Fisherman's platter for 2:

grilled fish of the day, *shrimp, *calamari, mussels,
pan-fried anchovies, grilled *octopus and scallops & aioli

58.00 €

Lobster

with grilled vegetables and salad

37.50 €

Fresh fish of the day

served with vegetables and baby potato

80.00 / kg

Fresh lobster or grilled Mediterranean slipper lobster

1 10.00 / kg

Purchasing Manager: Parasyrakis Petros

All taxes are included.

We use extra virgin olive oil for our meals and salads, and sunflower oil for fries.
The feta cheese is Greek.

You can find a complaint form at the entrance of the restaurant to express any protest.

The consumer is not obliged to pay
if they do not receive the legal notice of payment (receipt - invoice).

* frozen



