



SALADS

GREEK SALAD Lettuce hearts, tomato wedges, cucumber, bell pepper, red onion rings, black olives, feta cheese, country-style bread chunks and balsamic vinaigrette	7.20	ΜΕΔΙΤΕΡΑΝΕΑΝ SALAD Sliced tomatoes, red onion rings, rocket salad with crispy halloumi cubes, enriched with basil pesto dressing	7.20
ΠΟΜΕΓΡΑΝΑΤΕ AND ΡΟΚΚΕΤ SALAD Baby rocket, pomegranate, and walnuts with kefalotyri cheese, dressed with honey vinaigrette	7.20	ΔΑΚΟΣ SALAD Gretan dakos, virgin olive oil, tomatoes, feta cheese, spring onions, fresh basil and thyme, balsamic vinaigrette	7.20

HOMEMADE DIPS

Tzatziki 2.40 | Spicy cheese dip 2.40 | Tahini 2.40 | Houmous 2.40 | Eggplant salad 2.40 | Dips combo 8.90

SEAFOOD

GREEK STYLE SARDINES Sardines fillet and sliced fennel marinated with olive oil and freshly cut herbs (2 PCS)	4.40	KING PRAWNS Grilled king prawns served the traditional way with olive oil and lemon dressing (2 PCS)	5.50
GRILLED SARDINES FILLETS Fresh sardine fillets stuffed with feta cheese, capers, olive oil and lemon dressing (2 PCS)	4.80	WHOLE ΣΕΑΒΡΕΑΜ Seabream cooked on the grill, served with salamoura sauce (for two persons)	16.00
GRILLED MUSSELS Half shell mussels marinated with dill and lemon juice, over the charcoal with halloumi crust (4 PCS)	3.60	BABY CALAMARI Crispy fried baby calamari lightly dusted with flour for extra tenderness (4 PCS)	5.20
STEAMED FRESH MUSSELS Steamed fresh black shell mussels in a lemon butter sauce, aromatic with ouzo, parsley and saffron	7.50	CRISPY SKIN ΣΕΑ BASS FILLÉT Fresh sea bass fillet flavoured with lemon zest, served over a vegetable and spicy sausage ragout (2 PCS)	6.00
PRAWNS SAGANAKI Oven cooked tiger prawns infused with ripe tomatoes and feta cheese gratin (4 PCS)	5.50	ΜΕΔΙΤΕΡΑΝΕΑΝ OCTOPUS Grilled octopus drizzled with olive oil and lemon dressing	4.80

MEAT AND POULTRY

CRISPY SKIN PORK BELLY Grilled pork belly marinated with red wine and coriander seeds (2 PCS)	4.50	STUFFED CHICKEN BREAST "ΛΕΣΒΟΣ" STYLE Grilled chicken breast stuffed with kefalotyri cheese, drizzled with a creamy sauce, infused with ouzo and served on a bed of green pea purée (2 PCS)	5.50
DUCK WITH "ΚΟΛΟΚΑΣΙ" Grilled tender honey marinated duck breast, served on a bed of casserole taro (4 PCS)	6.50	MILK FED LAMB CHOPS Juicy tender lamb chops flavoured with citrus juice (2 PCS)	6.50
BABY CHICKEN "CORFU" STYLE Grilled deboned baby chicken served with a confit of kumquat dressing (2 PCS)	5.50	FLORINA'S PORK FILLÉT Roasted pork fillet stuffed with kasseri cheese and roasted sweet peppers on a tomato-feta concassé (2 PCS)	4.80
BEEF IN HULL WITH MAVRODAPHNÉ WINE Beef neck with potatoes and mushrooms, marinated with Mavrodaphne red wine cooked in traditional wood oven	4.50	PORK KEBAB Traditional pork kebab served with Greek pita bread and tzatziki (2 PCS)	4.20

TRADITIONALS

CHICKEN DONNER Marinated chicken breast strips broiled on our donner machine, served with tzatziki and Greek pita bread	4.20	GREEK MOUSSAKA Layers of eggplants and marrows, gratin potato, aromatic minced meat topped with béchamel sauce	4.80
MEATBALLS Pork meatballs on chickpea purée accompanied with tomato sauce (4 PCS)	3.80	BUTTER BEANS WITH FETA CHEESE Giant butter beans cooked in the oven with celery and feta cheese	3.80
ΚΟΛΟΚΙΘΟΚΕΦΤΕΔΕΣ Zucchini balls served with sautéed spinach and tomato salsa (2 PCS)	3.80	HOMEMADE CHEESE AND SPINACH PIES Homemade cheese and spinach pies served with red pepper dip	3.60
GRILLED LOUNTZA AND HALLOUMI (2 PCS)	3.20		

POTATOES AND VEGETABLES

MUSHROOMS WITH OUZO Sautéed mushrooms in butter, flavoured with ouzo, and finished with fresh cream	3.80	AYIA NAPA'S POTATO SKINS Stuffed with goat cheese, leeks, fresh dill and sweet red peppers	3.00
FRIED POTATOES Fresh hand cut fried potatoes dusted with mountain oregano	2.80	ΥΕΓΙΕΣ "ΤΟΥΡΛΟΥ-ΤΟΥΡΛΟΥ" Tasty seasonal vegetables baked in the oven with herbs and extra virgin olive oil	2.80

PASTA AND RICE

SPANAKORIZO Greek style risotto cooked with spinach, garlic, and tomatoes	3.20	TRADITIONAL RAVIOLI Stuffed with halloumi cheese and dry mint (6 PCS)	3.20	ΓΙΟΥΥΕΤΣΙ WITH SEAFOOD Orzo pasta with squid, octopus and mussels flamed with ouzo	3.20
---	------	---	------	--	------

ΜΕΖΕ €19.00 PER PERSON
(18 DISHES) MIN 2 PERSONS

FISH ΜΕΖΕ €23.00 PER PERSON
(17 DISHES) MIN 2 PERSONS