

WINE



SPARKLING

GRANDE VENTO PROSECCO Vinicola Serena, Italy-Veneto	€7 / €28
MOSCATO D' ASTI Saint' Evasio, Italy-Piemonte	€7 / €28

WHITE

SOROKOS Arvanitidis Estate, Thessaloniki (<i>Chardonnay, Malagousia</i>)	€5,5 / €23
DOMAINE NERANTZI Serres (<i>Malagousia</i>) Bio	€6 / €26
MIKRI ARKOUDA Zafeirakis Estate, Thessalia (<i>Chardonnay, Asyrtiko, Malagousia</i>)	€6 / €25
VIÑA ESMERALDA Miguel Torres, Spain (<i>Moscatel, Gewurztraminer</i>)	€6,5 / €26
THEMA Pavlidis Estate, Drama (<i>Sauvignon Blanc, Asyrtiko</i>)	- / €33
SANTORINI ARGYROS Argyros Winery (<i>Asyrtiko</i>)	- / €45
ARIA Rota del Vino, Crete (<i>Moschato Spinas</i>)	- / €30
AFROS RETSINA Kechris Winery, Macedonia (<i>Roditis</i>)	- / €17
52 PEAKS Navitas Winery, Litochoro (<i>Chardonnay</i>)	- / €39
RIESLING A.C. Leon Beyer, Alsace (<i>Riesling</i>)	- / €40

ROSÉ

LABADIAS Merkouris Estate, Peloponese (<i>Agiorgitiko, Syrah</i>)	€6 / €25
OUSYRA Ousyra Winery, Syros, (<i>Fokiano</i>)	€7,5 / €32
LA SOURCE GABRIEL Regine Sumeire, Provence (<i>Grenache, Cinsault, Syrah</i>)	€7 / €30
LIMNIONA Zafeirakis Estate, Thessalia (<i>Limniona Greek Grape Variety</i>)	- / €28
MOUNTCLOUD Navitas winery, Litochoro (<i>Grenache</i>)	- / €34
FINE ROSE Anatolikos Vineyards, Thrace (<i>Mavroudi, Asyrtiko</i>) Bio	- / €34
BLUSH Villa Maria, New Zealand (<i>Sauvignon Blanc, Merlot</i>)	- / €40
ROSA RETSINA Kechris Winery, Macedonia (<i>Xinomavro</i>)	- / €23

RED

SOROKOS Arvanitidis Estate, Thessaloniki (<i>Merlot, Cabernet Sauvignon, Xinomavro</i>)	€6 / €25
PORTES Domaine Skouras, Peloponese (<i>Merlot</i>)	€6,5 / €28
APLA Oenops Wines, Drama (<i>Xinomavro, Limniona, Mavroudi</i>)	€7,5 / €32
DOMAINE NERANTZI Serres (<i>Merlot, Syrah</i>) Bio	- / €32
GOUMENISSA Mikro Ktima Titos, Macedonia, (<i>Xinomavro, Negoska</i>)	- / €35
XINOMAVRAW Κτήμα Oenops, Drama (<i>Xinomavro</i>) Natural	- / €39
RAPSANI Ntougos Winery, Thessalia (<i>Xinomavro, Krassato, Stavroto</i>)	- / €33
INIMA Katogi Averoff, Epirus (<i>Negoska</i>)	- / €38
YALUMBA Coonawara Estate, Australia (<i>Cabernet Sauvignon</i>)	- / €45

BEER

ON TAP (400ml)
Lokali Lager, 5% abv .. €5
Voreia Pilsner, 5% abv .. €6,5
Estrella Barcelona, Premium Lager, 5.4% abv .. €6

BOTTLED (330ml)
Pikri I.P.A, 5,5% abv .. €7
Septem Thursday's Red Ale 4,5% abv .. €6
Stella Artois Alcohol Free 0% abv .. €6
Paulaner 5,5% abv .. €5,5
Guinness draught, 4,3% abv (440ml) .. €7
Estrella Damn Inedit 4,8% abv(750ml) .. €15

GREEK SPIRITS

(40%abv)

Tsipouro O/purist .. €7,5 (60ml)
Tsipouro Dekaraki .. €4
Tsipouro Apostolaki Manifesto Aged .. €8
Tsikoudia Manousakis Winery .. €7
Ouzo 12 .. €4

Tsipouro Agioneri .. €12 (200ml)
Tsipouro Gatsios .. €9,5
Tsipouro Black Rose .. €13
Tsipouro Tsilili .. €9,5
Tsipouro Kanenas .. €14
Ouzo Plomari .. €11,5
Ouzo Stoupaki .. €9
Ouzo Pitsiladi .. €13
Ouzo Varvagiannis Green .. €9,5



Sourdough bread* – classic and whole wheat,
homemade tomato paste with herbs .. €2,5

Fish roe salad “Taramosalata”, white roe, dill oil .. €8

Fava spread from Corinthos, caramelised red onion, caper, olive oil .. €6,5 **V**

Sea bass ceviche, lime, chives, fleur de sel, olive oil, fresh herb leaves .. €12

Beef carpaccio with gruyere custard, sweet and sour pepper,
rustic croutons, mixed green salad .. €14

Baby tomato salad, cucumber, carob rusks from Crete, caper, feta cheese from
Mytilini island, pickled red onion, strawberry dressing with olive oil .. €11 **VO**

Mixed green salad, dried figs, cranberries, manouri cheese,
white balsamic vinaigrette .. €11 **VO**

Quinoa salad, cucumber, baby tomatoes, peppers, avocado cream,
fresh herbs and lime dressing .. €12,5 **V**

Okra tempura, homemade spicy tomato sauce with garlic and chilli .. €6,5 **V**

Whole fried baby shrimp with smoked paprika,
avocado cream with lemon, coriander .. €10

Homemade traditional beef meatballs, french fries, minty yoghurt .. €10

Grilled haloumi cheese, citrus chutney, raisins, green apple and ouzo .. €8

Tacos with shredded chicken thigh, smoked and spicy paprika,
yoghurt and crispy onion .. €13

Flatbread with tomato sauce, fresh tomato, olives, capers, onion,
oregano and olive oil .. €12,5 **V**

Flatbread with veal-sausage, kasseri cheese,
spicy tomato sauce and baby rocket .. €13

Flatbread with fried eggplant, smoked cheese, caramelised onion, & basil .. €13

“Carbonara” with cured pork cheek, egg,
pecorino cheese from Amfilohia, fresh ground pepper .. €14

Traditional greek pasta, with summer vegetables, tomato, garlic,
fresh herbs & grated feta cheese .. €12 **VO**

Traditional pasta from Limnos island with squid, prawns, mussels,
clams, lemon zest and fresh herbs .. €14

Roasted sea bass, seasonal greens, zucchini, baby carrots,
white “kakavia” sauce, dill oil .. €21

Beef picanha tagliatta, grilled vegetables, olive oil, fleur de sel .. €22

Beef burger, brioche, BBQ sauce, iceberg, tomato,
smoked cheese, bacon, caramelised onion .. €15

KIDS MENU

Traditional pasta with tomato sauce and basil .. €7

Flatbread with cheese and tomato .. €9

Mini burger with ketchup cheese & french fries .. €10

DESSERTS

Burnt cheesecake, apricot jam with star anise .. €8

Semifredo “tsoureki” (Greek Easter bread), sour cherry spoon sweet,
almond flakes, mahlepi crumble .. €8

Brownies, nuts, coconut, pink pepper syrup, mango sorbet .. €8 **V**

* Our bread is from **KORA bakery**

Please make staff aware of any food allergies or intolerances



VEGAN



VEGAN OPTION