
Ancient Greeks fell in love with their land the blue Sea and the warmth of the Sun that provided them with food all year round. To show their gratitude, they developed myths and told stories of a female deity called GAIA, the mother of all life.

Greeks believe that good company makes a meal taste even better. The magic of their cooking combines ingredients memories, new ideas and the warm feeling of sitting around a table. Sharing food is considered a therapeutic time of day where families can maintain their values and rituals giving them an opportunity to talk and reflect.

ALIFES / SPREADS

Taramasalata 50

Smoked cod roe, lemon zest, koulouri bread (D)(G)

Fava 40

Fava beans, lemon juice and olive oil (D)

Melitzanosalata 45

Smoked aubergine, tahina, sourdough (N)(V)

Tzatziki 45

Greek yogurt, garlic, cucumber, olive oil, dill, Pita (D)(V)

OMA / RAW

Tonos Me Troufa

Light Smoked Tuna 135

Lightly smoked tuna carpaccio, black truffle dressing (G)

Tonos Tartar / Tuna Tartar 135

Tuna tartar, shallot mix, taramasalata, toasted bread (G)(D)

Lavraki Marine

Sea Bass Ceviche 85

Seabass ceviche, pear, confit tomatoes

Stridia / Oysters Market Price Per Piece

Gillardeau n.2 70

Gillardeau n.5 55

Tsipoura

Sea Bream Carpaccio 175

Whole sea bream carpaccio (G)

MEZEDES / STARTERS

Zucchinni Freres

Zucchinni Tempura 60

Zucchini tempura with tzatziki (V)(D)(G)

Dolmadakia / Stuffed Vine Leaves 50

Stuffed vine leaves with rice, herbs and yogurt (D)(N)(V)

Tiropita / Cheese Pie 120

Ksinomitzithra, graviera cheese anothytros, goat cheese and black truffle (V)(D)(G)

Spanakopita / Spinach Pie 70

Spinach and feta cheese pie (V)(D)(G)

Mousakas / Moussaka 80

Grilled aubergine, minced beef, potato, bechamel, nutmeg and graviera cheese (D)

Tiganito Kalamari / Fried Calamari 90

Fried baby calamari, sweet peppers and spiced emulsion (G)

Chtapodi Sti Schara

Grilled Octopus 145

Grilled octopus with fava puree (D)

Kalamari Sti Schara

Grilled Calamari 125

Grilled calamari, lemon, capers, herbs, chili

Garides Saganaki

Prawns Saganaki 125

Add feta cheese 25
Prawns, tomato sauce, garlic and basil (N)(D)(S)

Keftedakia

Greek Style Meatballs 65

Beef kofta with mint, tomato sauce and yogurt (N)(D)(G)

Garides Ston Ksilofourno

Wood Oven Prawns 125

Grilled aubergine, minced beef, potato, bechamel, nutmeg and graviera cheese (D)

FROM THE SEA

Our Chefs will recommend the appropriate cooking technique to suit the unique quality of each fish. Our selection of whole fish are sold by the kilo at market price.

Raw

Fish of your choice thinly sliced

Grilled

Simply grilled in the charcoal oven with lemon oil

Baked Ala Speciota

With spiced tomato and Greek herbs

Salt Crust

Steamed in salt crust with sage and orange zest

Harissa Style

Rosemary, garlic, chili, olive oil and lemon juice

Pan Fried

Lemon juice, dill, capers and dry tomatoes

Deep Fried

With Condiments

KIRIOS PIATA | MAINS

Astakomakaronada / Lobster Pasta 375

Lobster linguini with cherry tomato sauce (D)(G)(S)

Kritharaki / Orzo Seafood Pasta 170

Kritharaki pasta, calamari, prawns, and clams with red sauce (D)(G)(S)

Makaroni me Mavri Troufa

Black Truffle Pasta

White truffle 600

Black truffle 320

Homemade pasta with cream sauce and truffle (D)(G)(V)

Psito Kotofoulo / Roasted Chicken 285

Half chicken

Lemon, manjoram, garlic and parsley salad

Kotofoula Me Troufa

Chicken with Truffle 620

Whole chicken

Fried bread and truffle sauce

Spalomprizola / Rib Eye 315

400gr grilled rib eye (N)(D)

Katsikaki / Baby Goat 430

500gr slow cooked baby goat in our wood oven with Basmati rice (D)

Pidakia Arnisia

Lamb Cutlets 295

350gr lamb cutlets, pita bread and tzatziki (D)(G)

SIDES

Patates Tiganites / French Fries 50

Homemade fries with oregano (V)

Rizi / Basmati Rice 40

Olive oil, garlic, chives and sumac (D)

Patates me Troufa / Truffle Potatoes 65

Grilled potatoes, fresh cheese and black truffle (V)(D)

Mpriam / Baked Vegetables 45

Cherry tomato sauce and basil (V)

Brokolo / Broccoli 45

Chili, garlic and lemon oil (V)

