
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)

Melitzanosalata 50
*Smoked aubergine,
tahina, sourdough*
(N)(V)

Tzatziki 50
*Greek yogurt, garlic, cucumber,
olive oil, dill, Pita*
(D)(V)

OMA / RAW

Tonos Me Troufa
Light Smoked Tuna 145
*Lightly smoked tuna carpaccio,
black truffle dressing (G)*

Tonos Tartar / Tuna Tartar 150
*Tuna tartar, shallot mix, taramasalata,
toasted koulouri bread (G)(D)*

Lavraki Marine / Sea Bass Ceviche 95
Seabass ceviche, pear, confit tomatoes

Stridia / Oysters Market Price Per Piece
Gillardeau n.2 70
Gillardeau n.5 55

Tsipoura / Sea Bream Carpaccio 180
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 anthotyros,
goat cheese and black truffle (V)(D)(G)*

Spanakopita / Spinach Pie 70
Spinach and feta cheese pie (V)(D)(G)

Varelsia Feta Psiti / Baked Feta Cheese 70
Barrel aged feta, baked with honey and nuts
(V)(D)(N)

Mousakas / Moussaka 85
*Grilled aubergine, minced beef, potato,
bechamel, nutmeg and graviera cheese (D)*

Tiganito Kalamari / Fried Calamari 125
*Fried calamari, sweet peppers
and spiced emulsion (G)*

SALATES / SALADS

Choriatiki Salata / Greek Salad 65 / 135
*Mountain tomatoes, barrel aged feta
and homemade pickled olives (V)(D)*

Karpouzi Salata / Watermelon Salad 75
Watermelon, feta, almonds, basil and mint
(V)(N)(D)

Astakosalata / Lobster Salad 135
*Lobster, baby gem, asparagus, red onion and light
mayo dressing (D)(S)*

Salata Kolokithi / Zucchini Salad 75
Mint, pistachio and tyrokafteri (V)(N)(D)

Chtapodi Sti Schara
Grilled Octopus 145
Grilled octopus with fava puree (D)

Kalamari Sti Schara
Grilled Calamari 135
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 90
Beef kofta with mint, tomato sauce and yogurt
(N)(D)(G)

Garides Ston Ksilofourno
Wood Oven Prawns 125
*Rosemary, harissa, lemon juice,
chili, olive oil (S)*

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 390

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

Kritharaki / Orzo Seafood Pasta 195

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

Gemista / Stuffed Vegetables 130

With rice herbs and feta cheese (V)

Makaroni me Mavri Troufa

Black Truffle Pasta 330

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

Psito Kotofoulo / Roasted Chicken 285

Half chicken

Lemon, manjoram, garlic and parsley salad

Spalomprizola / Rib Eye 355

300gr grilled rib eye (N)(D)

Katsikaki / Baby Goat 475

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

Paidakia 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)

Mpriam / Baked Vegetables 45

Cherry tomato sauce and basil (V)

Brokolo / Broccoli 45

Chili, garlic and lemon oil (V)

