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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.

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## 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)*

**Tyrokafteri 50**  
*Marinated capsicum,  
chili oil, koulouri bread  
(D)(G)*

## 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)*

**Varelisia 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)(S)*

**Baked Oysters  
Stridia Psita 210**  
*Grilled focaccia bread, herbs butter (D)(G)(S)*

**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

Chefs recommend the appropriate cooking technique to suit the unique quality of each fish. Our selection of whole fish is sold by the kilo at market price, with plenty of options and upon availability.

### Dover Sole

*Pan fried*

### Dentex

*Raw, grilled, papillote, harissa, salt crust, fricassee*

### Grouper

*Grilled, harissa, fricassee*

### Pagre

*Raw, grilled, papillote, harissa, fricassee*

### Scorpion

*Harissa, grilled, papillote, soup, fricassee*

### Clams

*Vongole sauce, linguini vongole*

### Mussels

*Saganaki sauce, vongole sauce, linguini vongole*

### Lobster Canadian

*Linguini pasta, tempura, grilled*

### Carabineros Prawns

*Grilled, harissa, linguini pasta, saganaki sauce*

## 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)(D)*

### 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)*

### Pidakia Arnisia / Lamb Cutlets 295

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

### Kebab Me Arni / Lamb Kebab 295

*Tomato flat bread, spicy capsicum sauce, cumin yoghurt (D)(G)*

### Kotopoulo Me Troufa

#### Whole Chicken Truffle 685

*Corn fed chicken, truffle sauce, fried bread, baked potatoes (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 Fries 65

*Fries, cheese foam, truffle (D)*

### Mpriam / Baked Vegetables 45

*Cherry tomato sauce and basil (V)*

### Brokolo / Broccoli 45

*Chili, garlic and lemon oil (V)*

### Manitaria Pleurotous

#### Pleurotous Mushrooms 60

*Pleurotous mushrooms, garlic, thyme (D)*

