
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.

SALATES / SALADS

Choriatici Salata / Greek Salad 55 / 110
*Mountain tomatoes, barrel aged feta
and homemade pickled olives (V)(D)*

Kounoupidi Salata / Cauliflower Salad 55
*Cauliflower, avocado, goat cheese, caramelized
walnuts and citrus dressing (N)(D)*

Carpouzi Salata / Watermelon Salad 55
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)*

Osprida Salata / Legumes Salad 45
*Black eyed beans, lentils, pickled vegetables, raisins,
hazelnuts and white balsamic dressing (V)(N)*

Pantzarosalata / Beetroot Salad 55
*Red beets, mandarin, caramelized walnut,
yogurt, green beans (V)(N)(D)*

Salata Kolokithi / Zucchini Salad 55
Mint, pistachio and tyrokafteri (V)(N)(D)

OMA / RAW

Tonos me Troufa / Tuna with Truffle 130
*Lightly smoked tuna carpaccio
black truffle dressing (G)*

Tartar Tonou / Tuna Tartare 95
Light smoked tuna, shallot, taramosalata (G)(D)

Lavraki Marine / Sea Bass Ceviche 80
Sea bass ceviche, pear, confit tomatoes

Stridia / Oysters Market Price Per Piece
*Gillardeau n.2 55
Gillardeau n.5 35*

Tsipoura / Sea Bream Carpaccio 170
Whole sea bream carpaccio (G)

ALIFES / SPREADS

Taramosalata 40
*Smoked cod roe, lemon zest
and koulouri bread (D)(G)*

Fava 30
Fava beans, lemon juice and olive oil (D)

Melitzanosalata 35
Smoked aubergine, tahina and sourdough (N)(V)

Tzatziki 40
*Greek yogurt, garlic, cucumber, olive oil
and Pita bread (D)(V)*

MEZEDES / STARTERS

**Tiganita Lachanika
Vegetables Tempura 45**
*Aubergine and zucchini tempura
with tzatziki (V)(D)(G)*

Piperies Florinis / Sweet Peppers 55
*Koulouri, marinated capsicum and
goat cheese dressing (V)(D)(G)*

Dolmadakia / Stuffed Vine Leaves 45
*Stuffed vine leaves with rice,
herbs and yogurt (D)(N)(V)*

**Varelisia Feta Psiti
Baked Feta Cheese 55**
*Barrel aged feta, baked
with honey and nuts (V)(N)(D)(G)*

Tiropita / Cheese Pie 95
*Ksinomitithra, graviera cheese and
goat cheese, black truffle (V)(D)(G)*

Spanakopita / Spinach Pie 45
Spinach and feta cheese pie (V)(D)(G)

Tiganito Kalamari / Fried Calamari 75
*Fried baby calamari, sweet peppers
and spiced emulsion (G)*

**Chtapodi Sti Schara
Grilled Octopus 110**
Grilled octopus with fava puree (D)

Kalamari Sti Schara / Grilled Calamari 60
Grilled baby calamari, lemon, tomato, oregano (N)

Garides Saganaki / Prawns Saganaki 95
Prawns, tomato sauce, garlic and basil (N)(D)(S)

Mousakas / Moussaka 65
*Grilled aubergine, minced beef, potato, bechamel,
nutmeg and graviera cheese (D)*

Keftedakia / Greek Style Meatballs 55
*Kofta with cumin, mint,
tomato sauce and yogurt (N)(D)(G)*

**Garides Ston Ksilofourno
Prawns From Wood Oven 95**
Rosemary, harissa, lemon juice, 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

KIRIOS PIATA | MAINS

Astakomakaronada / Lobster Pasta 295
Lobster linguini and cherry tomato sauce (D)(G)(S)

Kritharaki / Orzo Seafood Pasta 150
Kritharaki pasta, calamari and prawns (D)(G)(S)

**Lahanorizo me Mpakaliaro
Cabbage Rice with Chilean Seabass 305**
Pickled cabbage rice and Chilean seabass

Gemista / Stuffed Vegetables 110
With rice herbs and feta cheese (V)

Pidakia Arnisia / Lamb Cutlets 255
Lamb cutlets, pita bread and tzatziki 350gr (D)(G)

Spalomprizola / Rib Eye 340
Grilled rib eye 400gr (N)(D)

Katsikaki / Baby Goat 390 per 500gr
Slow cooked baby goat in our wood oven (D)

**Psito Kotopoulo
Roasted Chicken**
Chicken, thyme and oregano sauce (D)(G)
Half chicken 170
Whole chicken 320

**Makaroni me Lefki Troufa
Black Truffle Pasta 280**
*Homemade pasta with cream sauce
and black truffle*
(G)(D)(V) "Market Price"

SIDES

Vrastes Potato / Boiled Potato 40
Boiled potato, olive oil, sea salt and capers (V)

Patates Tiganites / French Fries 45
Homemade fries with oregano (V)

Rizi / Basmati Rice 40
Olive oil, garlic, chives and sumac (D)

Patates me Troufa / Truffle Potatoes 65
Potatoes, fresh cheese and black truffle (V)(D)

Mprium / Baked Vegetables 45
Cherry tomato sauce and basil (V)

Brokolo / Broccoli 45
Chili, garlic and lemon oil (V)

Sparagia / Asparagus 55
Garlic and olive oil (V)

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