

Explore the local flavors in this traditional array of Greek cuisine with a modern twist. Freshly prepared to order, these dishes have been perfected by renowned Michelin-starred chef Lefteris Lazarou. Offering an impressive selection of fish and quality local ingredients, our menu captures the freedom you feel in a meal by the sea with your favorite company.

SOUPS AND SALADS

DF* GF*	Fish soup with Saffron from Kozani Sopa de pescado con azafrán de Kozani Рыбный суп с шафраном из Козани	16€
V GF*	Greek salad with Feta and black olives Ensalada griega con queso feta y aceitunas negras Греческий салат с фетой и маслинами	17€
V GF*	Seasonal green salad with cherry tomatoes, avocado, tomato vinaigrette and spiced nuts Ensalada verde de temporada con tomates cherry, aguacate, vinagreta de tomate y nueces especiadas Сезонный зеленый салат с помидорами черри, авокадо, томатным винегретом и пряными орехами	17€

V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option

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"MEZE" TO TASTE

V GF*	Tzatziki Tzatziki Цацики	12€
VG GF*	Hummus with pickled shallots, caper apples and onion compote Hummus con chalotas encurtidas, alcaparras y compota de cebolla Хумус с маринованным луком-шалотом, каперсами и луковым компотом	12€
DF*	Sea bream marinated with pear, kum quat and lime Dorada marinada con pera, kum quat y lima Морской лещ, маринованный с грушей, кумкватом и лаймом	18€
V	Cretan "Dakos" with freshly grated tomato, xynomyzithra cheese, oregano, black olives and capers Dakos" cretense con tomate fresco rallado, queso xynomyzithra, orégano, aceitunas negras y alcaparras Критский "Дакос" со свежим тертым помидором, сыром ксиномизитра, орегано, маслины и каперсы	18€
V	Crunchy zucchini bites with tzatziki Knusprige zucchini-häppchen mit tzatziki Bouchées croquantes de courgettes au tzatziki	16€

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"MEZE" TO TASTE

GF*	Shrimps "saganaki" cooked with ouzo, tomatoes and oregano Saganaki de gambas con ouzo, tomate y orégano Креветки "саганакки", приготовленные с узо, помидорами и орегано	20€
DF*	Fried calamari with caper mayonnaise Calamares fritos con mayonesa de alcaparras Жареные кальмары с майонезом из каперсов	19€
DF*	Split peas puree with marinated octopus confit tomatoes, apple onion chutney and red wine octopus jus Puré de guisantes partidos con tomates confitados de pulpo marinado, chutney de manzana y cebolla y vino tinto Пюре из разделенного гороха с маринованным осьминогом, помидорами конфи, яблочно-луковым чатни и красным вином	18€

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FROM THE SEA

GF*	Seabass fillet with ‘ ‘ Briam ‘ ‘ oven baked vegetables Filete de lubina con verduras al horno ‘ ‘Briam ‘ ‘ oven Филе сибаса с бриамом и печеными овощами	28€
GF*	Corfian ‘ ‘Mpourdeto‘ ‘ with red snapper, raisins, chili and potato puree Mpourdeto de Corfú con pargo rojo, pasas, guindilla y puré de patata Корфийский ‘ ‘Мпурдето‘ ‘ с красным луциантом, изюмом, чили и картофельным пюре	32€

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FROM THE LAND

GF	Chicken ‘ ‘Tigania’ ’ with peppers and lemon - mustard sauce Pollo “Tigania” con pimientos y limón - salsa de mostaza Цыпленок “Тигания” с повронами и лимоном - соус мутард	26€
GF	Marinated pork souvlaki, red pepper dip, sour herb yogurt, salad with tomato, onion and parsley Souvlaki de cerdo marinado, salsa de pimiento rojo, yogur agrio con hierbas y ensalada con tomate, cebolla y perejil Сувлаки из маринованной свинины, дип из красного перца, кислый йогурт с травами и салат из помидоров, лука и петрушки	28€
GF*	Traditional Moussaka Traditionelles Moussaka Moussaka traditionnelle	24€
VG GF*	Grilled vegetables with split peas puree, spearmint Verduras a la plancha con puré de guisantes partidos y menta verde Овощи на гриле с пюре из разделенного гороха и мятой	20€
GF*	Traditional Lamb Kleftiko with baby potatoes, carrot, rosemary and «Kefalotyri» cheese Kleftiko tradicional de cordero con patatas baby, zanahoria, romero y queso "Kefalotyri" Традиционное клефтико из баранины с детским картофелем, морковью, розмарином и сыром "Кефалотири"	28€

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DESSERTS

- V **Orange Pie with vanilla ice - cream, candied lemons and crispy phyllo** 14€
Tarta de naranja con helado de vainilla, limones confitados y filo crujiente
Апельсиновый пирог с ванильным мороженым, засахаренными лимонами и хрустящим филло
- V GF **Caramelized rice pudding, almond crumble and vanilla ice-cream** 14€
Arroz con leche caramelizado, crumble de almendras y helado de vainilla
Карамелизированный рисовый пудинг, миндальная крошка и ванильное мороженое
- VG **Fresh Seasonal fruit salad with almonds, cherry sauce and fresh mint** 10€
Ensalada de frutas antioxidantes con salsa de cerezas, almendras y hojas de menta
Антиоксидантный фруктовый салат с вишневым соусом, миндалем и листьями мяты
- V **‘ ‘ Karydopita ‘ ‘ with walnuts, dark chocolate and yoghurt Namelaka** 14€
Ensalada de frutas frescas de temporada con salsa de cerezas, almendras, trigueros y menta
Салат из свежих сезонных фруктов с соусом из вишни, миндаля, пшеницы и мяты

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DESSERTS

VG	Ice cream selection Vanilla, Chocolate, Strawberry, Banana Selección de helados Vainilla, Chocolate, Fresa, Plátano Выбор мороженого Ванильное, шоколадное, клубничное, банановое	3€
VG	Sorbet Selection Lime, Mango Sorbete Selección Lima, Mango Сорбет Selection лайм, манго	5€

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VEGAN MENU

Starters

GF*	Greek salad with black olives Ensalada griega con aceitunas negras Греческий салат с маслинами	17€
	Cretan Dakos with freshly grated tomato, oregano, black olives and capers Dakos cretenses con tomate fresco rallado, orégano, aceitunas negras y alcaparras Критский дакос со свежим тертым помидором, орегано, маслинами и каперсами	19€
GF*	Seasonal green salad with cherry tomatoes, avocado, tomato vinaigrette and spiced nuts Ensalada verde de temporada con tomates cherry, aguacate, vinagreta de tomate y nueces especiadas Сезонный зеленый салат с помидорами черри, авокадо, томатным винегретом и пряными орехами	19€

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VEGAN MENU

Main Dishes

	Vegan moussaka Musaca vegana Веганская мусака	26€
	Orzo pasta with vegetables, cherry tomatoes confit and baby rocket leaves Pasta orzo con verduras, tomates cherry confitados y hojas de rúcula baby Паста орзо с овощами, помидорами черри конфи и листьями рукколы	24€
GF*	Grilled vegetables with split peas purée and spearmint Verduras a la plancha con puré de guisantes partidos y menta verde Овощи на гриле с пюре из разделенного гороха и мятой	24€

Gluten Free Bread and Pasta available upon request.

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VEGAN MENU

Desserts

**Semolina "Halva" with maple syrup, peach
and dairy free vanilla ice cream** 14€

Halva de sémola con sirope de arce, melocotón
y helado de vainilla sin lácteos
Халва из семолины с кленовым сиропом, персиком
и безмолочным ванильным мороженым

**Antioxidant fruit salad with cherry sauce, almonds
and mint leaves** 14€

Ensalada de frutas antioxidantes
con salsa de cerezas, almendras y hojas de menta
Антиоксидантный фруктовый салат
с вишневым соусом, миндалем и листьями мяты

GF* **Sorbet Selection** 5€
Lime, Mango

Selección de Sorbetes
Lima, mango
Выбор сорбета
Лайм, манго

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KIDS MENU

Starters

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|--------------|--|-----|
| V GF* | Mini tomato salad with cucumber, peppers and olives
Mini ensalada de tomate con pepino, pimientos y aceitunas
Мини-салат из помидоров с огурцом, перцем и оливками | 10€ |
| V DF*
GF* | Mini mixed salad with iceberg, cucumber, corn, carrot and olive oil
Mini ensalada mixta con iceberg, pepino, maíz, zanahoria y aceite de oliva
Мини-микс салат с айсбергом, огурцом, кукурузой, морковью и оливковым маслом | 10€ |
| V | Crunchy zucchini bites with tzatziki
Bocaditos crujientes de calabacín con tzatziki
Хрустящие кабачковые кусочки с цацики | 14€ |

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KIDS MENU

Main Dishes

DF* GF*	Grilled Sea bass with steamed vegetables Lubina a la plancha con verduras al vapor Морской окунь на гриле с овощами на пару	26€
GF*	Grilled chicken with potato puree and olive oil lemon dressing Pollo a la plancha con puré de patata y aliño de aceite de oliva y limón Курица-гриль с картофельным пюре и лимонной заправкой из оливкового масла	23€
	Kids beef burger with tomato, lettuce and French fries Hamburguesa infantil de ternera con tomate, lechuga y patatas fritas Детский говяжий бургер с помидором, салатом-латуком и картофелем фри	12€
V	Pizza Margherita with Mozzarella and tomato sauce Pizza Margherita con mozzarella y salsa de tomate Пицца "Маргарита" с моцареллой и томатным соусом	12€
V	Penne pasta with tomato sauce Pasta penne con salsa de tomate Паста пенне с томатным соусом	12€

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KIDS MENU

Desserts

V	Orange pie with vanilla ice – cream and crispy phyllo Tarta de naranja con helado de vainilla y tuille de almendra Апельсиновый пирог с ванильным мороженым и миндальным туюм	10€
V GF*	Caramelized rice pudding Arroz con leche caramelizado Карамелизированный рисовый пудинг	10€
VG	Fruit salad with seasonal fruit Ensalada de frutas de temporada Фруктовый салат с сезонными фруктами	10€
V	Ice cream selection Vanilla, Chocolate, Strawberry, Banana Selección de helados Vainilla , chocolate, fresa, plátano Выбор мороженого Ванильное, шоколадное, клубничное, банановое	3€

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TODDLER'S MENU

VG DF* GF*	Cream of green vegetables, rice and olive oil Crema de verduras verdes, arroz y aceite de oliva Крем из зеленых овощей, риса и оливкового масла	9€
DF* GF*	Cream of chicken, potato, carrots and celery Crema de pollo, patatas, zanahorias Куриный крем, картофель, морковь	10€
DF* GF*	Cream of poached fish fillet, zucchini, carrots and potatoes Crema de filete de pescado escalfado, calabacín, zanahorias y patatas Припущенное рыбное филе, цуккини, морковь и картофель в сливках	10€
V	Cream of seasonal fruit and biscuits Crema de frutas de temporada y galletas Крем из сезонных фруктов и печенье	9€

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