

Explore the local flavours 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.

ikos™

STARTERS
VORSPEISEN
ENTRÉES

GF	Fish soup with saffron from Kozani Fischsuppe mit Safran aus Kozani Soupe de poisson au safran de Kozani	16€
V GF	Greek salad with feta, Halkidiki olives, onions, black garlic flakes and olive oil Griechischer Salat mit Feta, Chalkidiki-Oliven, Zwiebeln, schwarzen Knoblauchflocken und Olivenöl Salade grecque avec feta, olives Halkidiki, oignons, flocons d'ail noir et huile d'olive	18€
V	Beetroot salad with apples and "xinytyri" cheese from Crete Rote-Bete-Salat mit Äpfeln und Xinytyri-Käse aus Kreta Salade de betteraves aux pommes et fromage «Xinytyri» de Crète	18€
V	Tzatziki with avocado, crispy bread, yoghurt, dill, garlic, cucumber and olive oil Tzatziki mit Avocado, knusprigem Brot, Joghurt, Dill, Knoblauch, Gurke und Olivenöl Tzatziki à l'avocat, pain croustillant, yaourt, aneth, ail, concombre et huile d'olive	14€
GF	Sea bream ceviche with kumquat and citrus broth Dorade-Ceviche mit Kumquat und Zitrusbrühe Ceviche de daurade au kumquat et bouillon d'agrumes	18€

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STARTERS
VORSPEISEN
ENTRÉES

VG GF	Slow cooked garlic hummus with marinated mushrooms Langsam gekochter Knoblauch-Hummus mit marinierten Pilzen Houmous à l'ail, cuit lentement avec des champignons marinés	14€
V	Crunchy zucchini bites with yoghurt and parsley Knusprige Zucchini-Bissen mit Joghurt und Petersilie Bouchées de courgettes croquantes au yaourt et au persil	16€
	Crispy anchovies with mayonnaise, pickled cucumber and capers Knusprige Sardellen mit Mayonnaise, eingelegter Gurke und Kapern Anchois croustillants mayonnaise, concombre mariné et câpres	20€
	Fried calamari with fresh herb mayonnaise Gebratene Calamari mit frischer Kräutermayonnaise Calamars frits accompagnés de mayonnaise aux herbes fraîches	18€
GF	Shrimps "Saganaki" cooked with Limnio wine, feta, baked tomato and tarragon Garnelen "Saganaki" gekocht mit Limnio-Wein, Feta, gebackenen Tomaten und Estragon Crevettes "Saganaki" cuites au vin de Limnio, feta, tomate au four et estragon	18€
	Beef "Kebabs" with tomato and pepper sauce, yogurt dip and pita bread Rindfleisch "Kebabs" mit Tomaten-Pfeffer-Sauce, Joghurt-Dip und Fladenbrot "Kebabs" de boeuf avec sauce tomate et poivron, trempette au yogourt et pain pita	18€

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MAIN COURSES
HAUPTGÄNGE
PLATS PRINCIPAUX

	Crispy sea bream fillet with smoked eggplant puree	28€
	Knuspriges Seebrassenfilet mit geräuchertem Auberginenpüree Filet de dorade croustillant à la purée d'aubergine fumée	
	"Kritharoto" pasta with shrimps and aged Cretan "Graviera" cheese (Sharing option can be offered)	28€
	"Kritharoto"-Nudeln mit Garnelen und gereiftem kretischem "Graviera"-Käse (Option zum Teilen kann angeboten werden) Pâtes "Kritharoto" aux crevettes et fromage crétois vieilli "Graviera" (option de partage peut être proposée)	
	Sea bass fillet with couscous Thessalonikis " A la Polita " and grilled artichokes	32€
	Wolfsbarschfilet mit Couscous Thessalonikis "A la Polita" und gegrillt Artischocken Filet de bar au couscous Thessalonique " A la Polita " et grillé artichauts	
GF	Lamb "Kleftiko" with potato puree	32€
	Lamm "Kleftiko" mit Kartoffelpüree Agneau "Kleftiko" avec purée de pommes de terre	
	Pork "Souvlaki" with pita bread, tomato, onion and parsley served with yogurt and fresh herbs	24€
	Schweinefleisch "Souvlaki" mit Fladenbrot, Tomate, Zwiebel und Petersilie serviert mit Joghurt und frischen Kräutern "Souvlaki" de porc avec pain pita, tomate, oignon et persil servi avec yaourt et herbes fraîches	
	Slow cooked chicken fillet with greek handmade pasta	22€
	Langsam gegartes Hähnchenfilet mit griechischer handgemachter Pasta Filet de poulet cuit lentement avec des pâtes grecques faites à la main	

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MAIN COURSES
HAUPTGÄNGE
PLATS PRINCIPAUX

	Traditional Moussaka Traditionelles Moussaka Moussaka traditionnelle	22€
V	Vegetable Moussaka Gemüse Moussaka Moussaka aux légumes	20€
GF VG	Green peas puree with seasonal garden vegetables Grünes Bohnenpüree mit saisonalem Gartengemüse Purée de haricots verts avec ses légumes de saison du jardin	20€
GF VG	Mix grilled mushrooms with carob honey Gegrillte Pilze mit Johannisbrothonig mischen Mélange de champignons grillés et miel de caroube	20€

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DESSERTS
NACHSPEISEN
DESSERTS

GF	Pavlova with seasonal fruits Pavlova mit Früchten der Saison Pavlova aux fruits de saison	14€
V	Halva mousse with caramelized hazelnuts and hot chocolate sauce Halva-Mousse mit karamellisierten Haselnüssen und heißer Schokoladensauce Mousse Halva aux noisettes caramélisées et sauce au chocolat chaud	14€
V	"Galaktoboureko" with phyllo pastry, syrup, semolina cream and vanilla ice cream "Galaktoboureko" mit Blätterteig, Sirup, Grießcreme u Vanille-Eiscreme "Galaktoboureko" avec pâte phyllo, sirop, crème de semoule et glace à la vanille	14€
GF	Seasonal fruits Saisonale Früchte Fruits de saison	14€
V	Ice cream selection vanilla, chocolate, strawberry, banana, pistachio Eisauswahl Vanille, Schokolade, Erdbeere, Banane, Pistazie Sélection de glaces vanille, chocolat, fraise, banane, pistache	14€

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VEGETARIAN & VEGAN OPTIONS

STARTERS VORSPEISEN ENTRÉES

V	Cold tomato soup with "pichtogalo" cheese Kalte Tomatensuppe mit Pichtogalo-Käse Soupe froide de tomates au fromage «Pichtogalo»	14€
GF	Beetroot salad with apples and "xinytyri" cheese from Crete Rübensalat mit Psila und "Xinytyri" aus Kreta Salade de betteraves aux pommes et fromage «Xinytyri» de Crète	16€
V	Crunchy zucchini bites with yoghurt and parsley Knusprige Zucchini-Bissen mit Joghurt und Petersilie Bouchées de courgettes croquantes au yaourt et au persil	16€
V	Slow cooked garlic hummus with marinated mushrooms Langsam gekochter Knoblauch-Hummus mit marinierten Pilzen Houmous à l'ail cuit lentement avec des champignons marinés	18€
V	Tzatziki with avocado, yoghurt, dill, garlic, cucumber and olive oil Tzatziki mit Avocado, Joghurt, Dill, Knoblauch, Gurke und Olivenöl Tzatziki à l'avocat, yaourt, aneth, ail, concombre et huile d'olive	16

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VEGETARIAN & VEGAN OPTIONS

MAIN COURSES HAUPTGÄNGE PLATS PRINCIPAUX

V	Vegetable Moussaka Gemüse Moussaka Moussaka aux légumes	20€
V	"Kritharoto" pasta with ratatouille, tomato, parsley and Cretan "graviera" cheese "Kritharoto" -Nudeln mit Ratatouille, Tomate, Petersilie und kretischem "Graviera" -Käse Pâtes "Kritharoto", ratatouille, tomates, persil et fromage crétois "Graviera"	24€
GF VG	Green peas puree with seasonal garden vegetables Grünes Bohnenpüree mit saisonalem Gartengemüse Purée de haricots verts au légumes de saison du jardin	20€
GF VG	Mix grilled mushrooms with carob honey Gegrillte Pilze mit Johannisbrothonig mischen Mélange de champignons grillés et miel de caroube	20€

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VEGETARIAN & VEGAN OPTIONS

DESSERTS NACHSPEISEN DESSERTS

V GF	Halva mousse with caramelized hazelnuts and hot chocolate sauce Halva-Mousse mit karamellisierten Haselnüssen und heißer Schokoladensauce Mousse Halva aux noisettes caramélisées et sauce au chocolat chaud	14€
V	"Galaktoboureko" with phyllo pastry, syrup, semolina cream and vanilla ice cream "Galaktoboureko" mit Blätterteig, Sirup, Grießcreme u Vanille-Eiscreme "Galaktoboureko" avec pâte phyllo, sirop, crème de semoule et glace à la vanille	14€
VG GF	Seasonal fruits Saisonale Früchte Fruits de saison	14€
VG	Sorbet selection Lemon, Strawberry, Mango Sorbet-Auswahl Zitrone, Erdbeere, Mango Sélection de sorbets Citron, Fraise, Mangue	14€

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TODDLER'S MENU
TODDLER'S MENÜ
MENEDES TOUT PETITS

VG GF DF	Puree with potato, carrot and zucchini Mit Kartoffeln, Karotten und Zucchini pürieren Purée de pomme des terre, carottes et courgettes	10€
GF DF	Puree of chicken, potato and zucchini Püree von Huhn, Kartoffel und Zucchini Purée de poulet, pommes de terre et courgettes	10€
GF DF	Puree of cod fillet, zucchini and broccoli Kabeljaufilet, Zucchini und Brokkoli pürieren Purée de filet de morue, courgettes et brocolis	10€
VG GF DF	Fruit puree with peach, apple and banana Fruchtpüree mit Pfirsich, Apfel und Banane Purée de fruits: pêche, pomme et banane	10€

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KIDS MENU
KINDERMENÜ
MENU POUR ENFANTS

STARTERS
VORSPEISEN
ENTRÉES

- | | | |
|---|---|-----|
| V | Mini Greek salad
Mini griechischer Salat
Mini salade grecque | 10€ |
| V | Crunchy zucchini bites with yoghurt and parsley
Knusprige Zucchini-Bissen mit Joghurt und Petersilie
Bouchées de courgettes croquantes avec du yaourt et du persil | 10€ |
| V | Fried calamari with mayonnaise
Gebratene Calamari mit Mayonnaise
Calmars frits à la mayonnaise | 14€ |

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MAIN COURSES
HAUPTGÄNGE
PLATS PRINCIPAUX

DF	Croquettes of fish fillet and French fries Kroketten aus Fischfilet und Pommes Frites Croquettes de filet de poisson et frites	14€
	Kids beef burger with tomato, lettuce and French fries Kids Beef Burger mit Tomaten, Salat und Pommes Frites Burger de boeuf pour enfants avec tomate, laitue et frites	14€
DF	Pork skewer with pita bread and French fries Schweinefleischspieß mit Fladenbrot und Pommes Frites Brochette de porc, pain pita et frites	14€
DF	Veal meatballs with rice and tomato sauce Kalbsfleischbällchen mit Reis und Tomatensauce Boulettes de viande de veau accompagnées riz et sauce tomate	14€
	Chicken fillet slow cooked with handmade pasta and tomato sauce Hähnchenfilet langsam gekocht mit handgemachter Pasta und Tomatensauce Filet de poulet mijoté avec pâtes maison et sauce tomate	14€
DF	Spaghetti with tomato sauce or Bolognese Spaghetti mit Tomatensauce oder Bolognese Spaghetti à la sauce tomate ou bolognaise	14€

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DESSERTS
NACHSPEISEN
DESSERTS

- | | | |
|------|---|-----|
| V | Halva mousse with caramelized hazelnuts and hot chocolate sauce
Halva-Mousse mit karamellisierten Haselnüssen und heißer Schokoladensauce
Halva mousse aux noisettes caramélisées et sauce au chocolat chaud | 10€ |
| V GF | Chocolate fondue with fruits
Schokoladenfondue mit Früchten
Fondue au chocolat et fruits frais | 10€ |
| V | Ice cream selection
vanilla, chocolate, strawberry, banana, pistachio
Eisauswahl
Vanille, Schokolade, Erdbeere, Banane, Pistazie
Sélection de glaces
vanille, chocolat, fraise, banane, pistache | 9€ |

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This a la carte menu has been specially designed by Michelin-starred Chef Lefteris Lazarou for your pleasure. As all of our dishes are freshly prepared to order, we recommend a maximum of one dish per guest for each course. Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.