

**4-course menu**

**€ 45,00**

## **Starter**

**Psaronefri**

Pork tenderloin with wine sauce, mushrooms and garlic

## **Main course**

**Fantasia**

Surprising specialty of our chef

## **Dessert**

**Tseiskéik**

Greek cheese cake

## **Coffee/tea**

**Irish coffee, Italian coffee, Spanish coffee  
or other coffee/tea of your choice**

Do you have any doubt about allergens in our dishes?  
Please feel free to ask. We are happy to inform you.

## Cold appetizers

<b>Pikilia</b> (min. 2 persons) A variation of cold and warm appetizers	€ 25,00
<b>Melitzana Salata</b> Smoked eggplant with garlic and parsley	€ 9,75
<b>Gorgiatiki</b> Greek salad	€ 12,50
<b>Feta me Tomata</b> Feta cheese with fresh tomatoes	€ 11,00
<b>Tarama Salata</b> Salad with fish eggs	€ 12,00
<b>Tzatziki</b> Greek yoghurt with cucumber and garlic	€ 7,50
<b>Tirosalata</b> Fresh and spicy Greek cheese salad	€ 10,50
<b>Shrimp cocktail</b>	€ 15,00
<b>Dakos</b> Greek style bread with tomatoes, Feta cheese and olive oil	€ 12,00

## Soups

<b>Greek chicken soup</b>	€ 8,00
<b>Greek tomato soup</b>	€ 8,00
<b>Greek meat-vegetable bouillon</b>	€ 8,00
<b>Greek onion soup</b>	€ 8,00
<b>Greek goulash soup</b> With vegetables and veal meat	€ 8,00

## Warm appetizers

<b>Keftedakia</b> Meatballs specialty with tomato sauce	€ 11,00
<b>Dolmades</b> Grape leaves stuffed with minced meat and rice	€ 12,00
<b>Tiropita</b> 3 pieces of traditional Greek puffed pastry, stuffed with cheese	€ 12,00
<b>Spanakopita</b> 3 pieces of traditional Greek puffed pastry with spinach and cheese	€ 12,00
<b>Feta Fornou</b> A Feta cheese specialty with garlic from the oven	€ 12,50
<b>Manitaria</b> Baked mushrooms and pork fillet specialty	€ 13,00
<b>Melitzanes Tiganites</b> Fried eggplant slices served with tzatziki	€ 10,50
<b>Kolokithakia Tiganita</b> Fried zucchini slices	€ 11,00
<b>Saganaki Kefalotiti</b> Fried Greek sheep cheese	€ 13,50

## Fish appetizers

<b>Pikilia Amoudias</b> A combination of seafood specialties	€ 25,50
<b>Kalamarakia</b> Crispy deep fried calamari served with garlic and parsley	€ 13,50
<b>Midia</b> Fried mussels with garlic and parsley	€ 13,50
<b>Tiganites Garides</b> Baked shrimps (unpeeled) with garlic and parsley	€ 14,00
<b>Garides Soesami</b> Baked shrimps in sweet spicy sauce and sesame seeds	€ 14,50
<b>Sardeles</b> Fried sardines served with garlic and parsley	€ 12,00

# Greek specialties - to share

(from 2 persons)

**Fantasia** (min. 2 persons) € 54,00  
Chicken, tenderloin and lamb from the oven with gyros and red wine sauce

**Fotia Flambéed** (min. 2 persons) € 56,00  
Souvlaki special (pork), steak, lamb chops, chicken fillet and gyros

**Mezes Tou Bekri** (min. 2 persons) € 54,00  
Pieces of tender pork tenderloin in very spicy sauce

**Elliniko Plato** (min. 2 persons) € 56,00  
Souvlaki special (chicken), mousakas, pork fillet, stuffed bifteki and gyros

**Chef's Special** (min. 2 persons) € 58,00  
Let our chef surprise you with a combination of our specialties  
*For those who cannot choose*

**Liaros schotel** (min. 2 persons) € 60,00  
Combination of grilled meat and fish specialties. Shrimp, salmon, gyros, tenderloin and souvlaki

**Karafotias schotel** (min. 2 persons) € 58,00  
3 pans with different Greek specialties; beef tenderloin, chicken and pork tenderloin in traditional sauces

**Loukas schotel** (min. 2 persons) € 58,00  
Lamb with white beans, veal stifado, gyros in wine sauce and moussaka

# Greek specialties

<b>Tiganaki</b> Slices beef and pork fillet with sweet pepper, onions, mushrooms and pepper sauce, finished with Metaxa (cognac)	€ 28,50
<b>Mprizola Moschanisia</b> Veal chops from the grill	€ 32,00
<b>Katsarolaki</b> A classic style veal casserole	€ 25,50
<b>Stifado</b> Traditional stew of marinated veal and shallots, with slight nuances of clove and cinnamon, finished with red wine. <i>Prepared according to an old family recipe</i>	€ 26,50
<b>Stifado Arnaki</b> Traditional stew of marinated lamb and shallots, with slight nuances of clove and cinnamon, finished with red wine. <i>Prepared according to an old family recipe</i>	€ 26,50
<b>Christos' Special</b> Chicken breast, beef fillet, lamb and gyros with red wine sauce	€ 28,50
<b>Kotopoulo Tiganaki</b> According to authentic recipe fried chicken dish, served in a delicate sauce of sweet peppers, onion, garlic and parsley	€ 26,50
<b>Tiganaki Girino</b> Pieces of tender pork fillet, prepared with peppers and onions, quenched with Mavrodafne wine	€ 25,50
<b>Gyros Tiganaki</b> Well seasoned gyros, served with a sauce of cheese, cream, sweet pepper, onion, garlic and parsley	€ 25,50
<b>Kota Smirneeki</b> Fried chicken breast strips in a sauce of garlic, honey and Greek herbs, on a bed of fresh vegetables	€ 26,50

# Greek specialty dishes

<b>Souvlaki Mix</b> Veal, pork fillet and chicken fillet, served with a spicy cream sauce	€ 26,50
<b>Fileto Eleni</b> Grilled tenderloin in red wine sauce or rich creamy pepper sauce	€ 32,50
<b>Choirinó Chalkidiki</b> Cut pork tenderloin with Feta and onions <i>Recipe from the Chalkidiki region</i>	€ 27,00
<b>Gyros Special</b> A real Greek gyros specialty, served on a bed of onions, mushrooms, peppers, herbs and Feta cheese	€ 24,50
<b>Fileto Kotas Delkote</b> Stuffed chicken fillet with mushrooms, fresh garlic and Feta cheese sauce	€ 24,50
<b>Fileto Psaronefri</b> Pork tenderloins from the grill with mushrooms, topped with a red wine sauce, finished with a hint of garlic	€ 25,50
<b>Gyros Krasosaltsa</b> Gyros served in a shell of filo pastry, topped with a Greek red wine sauce	€ 25,00
<b>Exogiko</b> A stew of lamb, fresh vegetables and spices, seasoned and full of flavour <i>A truly traditional Greek dish</i>	€ 26,50
<b>Souvlaki Special</b> Two large skewers of beef tenderloin, served with creamy sauce	€ 32,50
<b>Souvlaki Kota</b> Two large grilled chicken skewers, served with pepper sauce	€ 27,50

# Dishes from the grill

<b>Eleni (Specialty of the house)</b> 1 souvlaki, 1 lamb chop, 1 schnitzel, 1 sousouki and gyros	€ 28,50
<b>Sikoti Moscharisio</b> Sautéed veal liver with onions, peppers and garlic	€ 28,00
<b>Ouzo</b> 2 sousouki, 1 souvlaki and gyros	€ 21,50
<b>Rizomata</b> 1 sousouki, 1 lamb chop, 1 chicken fillet and gyros	€ 22,00
<b>Retsina</b> 2 lamb chops, 1 souvlaki and gyros	€ 21,50
<b>Paros</b> 2 souvlaki, 1 schnitzel and gyros	€ 22,00
<b>Marathon</b> 2 sousouki, 1 schnitzel and gyros	€ 21,50
<b>Souvlaki</b> 3 pork topside skewers	€ 21,00
<b>Sousouki</b> 3 pieces of Greek style seasoned minced meat	€ 21,00
<b>Bifteki Tiri</b> Seasoned minced meat with melted cheese stuffing	€ 23,00
<b>Gyros</b> Gyros platter	€ 19,50
<b>Gyros met souvlaki</b> Combination of gyros and souvlaki	€ 21,00
<b>Spare ribs</b> Greek style fresh spare ribs	€ 26,50
<b>Paidokia</b> Lamb chops	€ 28,00
<b>Mixed grill</b> Lamb chop, schnitzel, souvlaki, chicken fillet and gyros	€ 28,00

## Fish dishes

<b>Akrojalia</b> A combination of fried trout, large prawns and fried squid, served with a tasty fish sauce	€ 28,00
<b>Akrojalia (2 persons)</b> A combination of fried trout, large prawns and fried squid, served with a tasty fish sauce	€ 56,00
<b>Limani</b> Combination of crispy fried salmon, fried mussels and prawns, sprinkled with garlic and parsley	€ 27,50
<b>Limani (2 persons)</b> Combination of crispy fried salmon, fried mussels and prawns, sprinkled with garlic and parsley	€ 55,00
<b>Ionion pelagos</b> A varied dish with fried Dover sole, large prawns, fried squid and mussels	€ 29,00
<b>Ionion pelagos (2 persons)</b> A varied dish with fried Dover sole, large prawns, fried squid and mussels	€ 58,00
<b>Makaronia tou psara</b> Spaghetti with prawns, mussels and shellfish in cream sauce	€ 29,50
<b>Solomos</b> Sautéed salmon fillet in a crispy jacket	€ 27,50
<b>Solomos Grill</b> Grilled salmon fillet in a crispy jacket	€ 27,50
<b>Kalamarakia</b> Crispy fried squid, sprinkled with garlic, parsley and a fresh lemon dressing	€ 25,50
<b>Garides</b> Pan-fried or grilled king prawns	€ 32,00
<b>Glossa</b> Fried sole with a fresh dressing of lemon, fresh garlic and parsley	€ 34,00
<b>Jovetsi Garides</b> Peeled large prawns from the oven, served in a spicy sauce	€ 32,00



<b>Fileto Lavraki</b> Sea bass fillet with fresh lemon dressing and garlic	€ 27,50
<b>Garides Tiganaki</b> Large prawns in a pan, quenched with white wine in a mild garlic sauce and Feta	€ 32,00
<b>Bakaliaros Werias</b> Fried cod fillet, served on a bed of fresh vegetables, topped with a sauce of garlic, peppers, classic Greek herbs, parsley and dill	€ 27,50

## For our younger guests

All children's dishes are served with fries and salad

<b>Gyros</b>	€ 14,00
<b>Souvlaki</b>	€ 14,00
<b>Sousouki</b>	€ 14,00
<b>Chicken fillet</b>	€ 14,00
<b>Schnitzel</b>	€ 14,00
<b>Salmon fillet</b>	€ 16,00
<b>Calamari</b>	€ 16,00
<b>Steak</b>	€ 16,00
<b>Breaded chicken schnitzel</b>	€ 16,00

## Mixed dishes from the grill and from the oven

<b>Ipiros</b>	€ 25,50
Lamb in Greek sauce from the oven, combination with gyros	
<b>Kalamata</b>	€ 25,50
Veal from the oven, combination with gyros	
<b>Arnikiournou</b>	€ 25,50
Lamb from the oven	
<b>Jouvetsi moschari</b>	€ 25,50
Veal with white beans	
<b>Jouvetse arnaki</b>	€ 25,50
Lamb with white beans	
<b>Arnaki Melitzána</b>	€ 25,50
Lamb with eggplant	
<b>Moschari kritharaki</b>	€ 25,50
Veal with Greek pasta specialty	
<b>Mousakas</b>	€ 25,50
Pie with multiple layers of eggplant and minced meat	

## Vegetarian dishes

<b>Parga</b>	€ 23,50
A combination of Greek vegetarian dishes	
<b>Kolokitho Keftedes</b>	€ 22,50
Zucchini, garlic specialty with fresh vegetables, topped with a sweet-sour tomato sauce and Feta	
<b>Stuffed peppers and tomatoes</b>	€ 21,00
Filled with an aromatic rice	

## Soft drinks

Cola, Cola Light, Fanta, 7-Up, Cassis, Tonic, Bitter Lemon, Apple juice, Orange juice, Mineral water (sparkling/still/lemon)	€ 3,50
Ice tea/ice tea green	€ 4,00
Mineral water – sparkling or still (1L)	€ 7,00

## Spirits

Ouzo	€ 4,00
Metaxa 5 stars	€ 6,50
Metaxa 7 stars	€ 9,00
Brandy VSOP	€ 10,00
Wodka	€ 8,50
Scotch Whisky	€ 8,50
Irish Whiskey	€ 8,50
Gin / Rum	€ 8,50

## Liqueurs

Drambuie	€ 8,50
Frangelico	€ 8,50
Grand Marnier	€ 8,50
Liquor 43	€ 8,50
Baileys	€ 8,50
Anise (Greek anise liqueur)	€ 8,50
Cointreau	€ 8,50
Tia Maria / Amaretto	€ 8,50
Malibu	€ 8,50
Masticha (Greek specialty)	€ 8,50
Koum Kouat (mandarin liqueur from Corfu)	€ 8,50