BREADS

Bread and Butter • 4.5
Also available gluten free bread

Bruschetta • 6.5
Village bread baked in the oven
with garlic and butter served with
fresh tomato, mozzarella, oregano and basil

Garlic Bread • 5.5
Flavoured with oregano

Garlic Bread with Cheese • 6.5
Garlic butter flavoured with oregano,
Greek gruyere baked in the oven

Homemade Stuffed Pita • 5.9
Traditional homemade fried pita stuffed
with various cheeses.
Served with honey and sesame seeds

Mediterranean Stuffed Pita • 5.9
Traditional homemade pita stuffed
with various cheeses, tomato and olives

Homemade Pita Bread • 6.5
Stuffed with minced beef and herbs

HOMEMADE SOUP

Velvet Chicken Soup • 8.5
Chicken pieces with vegetables, carrot,
pumpkin and potato

Tomato Soup • 8.5
With fresh tomatoes from our garden

Onion Soup • 8.5
With fresh onions.
Served with bake rolls and gruyere cheese

SALADS

Greek Salad Enigma • 10.9
Tomato, rocket, cucumber, pepper, feta, olives, capers, onion, taco, flavoured with olive oil and mint

Caesar Salad • 12.5
Lettuce, Chinese cabbage, iceberg, parmesan flakes, flavoured chicken, bacon, croutons and Caesar dressing

Avocado Salad • 12.5
With avocado, tomato, mozzarella, pine nut, basil and cool summer dressing

Summer Duck Salad • 15.9
Slices of duck fillet, crisp red lettuce, fresh baby spinach leaves, Aegina pistachios, mango, croutons, burrata cheese, and a refreshing summer dressing with honey, tahini and fresh orange

COLD APPETIZERS

Melon Prosciutto • 11.5
Summer melon, sliced prosciutto.
Served with avocado, tahini and honey

Cocktail Shrimp • 11.5
Lettuce, tomato, cucumber and cocktail sauce

Smoked Salmon • 13.9
With salmon caviar, cucumber, boiled egg and cream cheese flavoured with sesame oil

Tzatziki • 6.9
Traditional home made dip of yoghurt with cucumber, garlic and dill. Served with pita bread

Hummus • 6.9
Traditional home made dip of chickpeas puree with garlic and olive oil. Served with pita bread

Greek Olives Kalamon • 6.5
Served with pita bread, grilled tomato, fresh cucumber, oregano and olive oil

Greek Meze • 16.5
Tzatziki, tarama, hummus, salami, egg, olives, tomato, cucumber, pita bread, feta cheese, oregano and olive oil.
Served with two shots of ouzo

HOT APPETIZERS

Meatballs • 12.5
Beef meatballs cooked with tomato sauce,
local spices and herbs. Served with mashed potatoes

Zucchini Blossoms (flower) Fried • 12.5
Stuffed with mozzarella cheese and prosciutto

Cheeses Balls (Home Made) • 11.5

Baked Feta • 11.5
Wrapped in crust with honey
and two kinds of sesame seeds

Baked Camembert • 12.0
Roasted with slices of garlic, served with green apple,
fig chutney and bread sticks

Greek Warm Salad with Halloumi Cheese • 11.9
Grilled halloumi cheese and tomato, pita bread,
basil sauce, pine nuts and olive oil

Stuffed Mushrooms • 11.5
With spinach, bacon, Greek tasty cheese and cream

Baked Potato Gnocchi • 11.9
Potato gnocchi with mushrooms, bacon, chicken
and cheddar cheese. Baked in the oven

Spetsofai • 11.5
Village sausages cooked with tomatoes,
peppers, onions and feta cheese. Baked in the oven

Dolmades • 11.9
Beef minced meat with rice and herbs
wrapped in vine leaves

Chicken Wings • 11.5
With BBQ sauce and coloured peppers

Moussaka Mushrooms • 12.5
Stuffed mushrooms with beef minced meat,
potato, eggplant and béchamel. Baked in the oven

Fried Squids • 15.9
With tartar sauce

Steamed Mussels • 15.9
With garlic, white wine and fresh herbs

Grilled Octapus (souvlaki) • 17.5
With olive oil and fresh lemon

Saganaki Shrimps • 16.5
Oven baked with tomato, spring onion,
feta cheese, herbs and coloured peppers

RISOTTO

Greek Paella • 21.0
Risoni pasta with chicken, shrimps, mussels, squid, saffron sauce, caviar and aromatic herbs from Rhodes.

Risotto with Chicken and Mushrooms • 20.5
With five kinds of mushrooms, spring onion, garlic, chicken, truffle oil, cooked in chicken broth and garnished with parmesan cheese

Curry Risotto • 21.0
With Black Angus fillet steak and various peppers

PASTA

Bolognese • 17.9
Minced beef in a fresh tomato sauce

Napolitana • 15.5
Rich tomato sauce with basil

Carbonara Classic • 17.9
With smoked pork belly, fresh pepper, egg and Parmesan cheese

Seafood (Frutti Di Mare) • 22.5
Prawns, fresh mussels, squid, cherry tomatoes, green pepper, garlic, wine, parsley and various herbs

Lamb Stew Tagliatelle • 21.5
Lamb in small pieces cooked in a traditional ceramic pot with tomato, onions, peppers and red wine.
Served with tagliatelle and parmesan cheese

Smoked Salmon Pasta • 21.9
Philadelphia cheese, spring onions, dill and cream

Chicken Tagliatelle • 21.5
Chicken fillet with mushrooms, Philadelphia cheese, cream, fresh spinach leaves, flavoured with basil pesto and parmesan flakes

Crispy Chicken Fried Noodles • 20.5

All pasta can be served with
Spaghetti, Penne, Tagliatelle or Gluten-free Spaghetti

HISTORICAL GREECE!

Below you will find our special dishes,
these are traditional Greek recipes
dating back to 3000BC!

Gemista • 17.5
Stuffed peppers and tomatoes with minced meat, rice, tomato and onion. Baked in the oven with potatoes and olive oil

Moussaka • 17.5

Beef Stifado • 21.0

Lamb Kleftiko • 21.5
Cooked lamb with potatoes, garlic, thyme, tomatoes and graviera cheese. Wrapped in parchment paper and baked in the wood oven

Lamb Shank • 21.5
Baked in the oven with various herbs, garlic and white wine. Served with mashed potatoes and lamb sauce

Pork Shank • 19.9
Baked in the oven and marinated in beer with mustard, garlic and crushed pepper. Served with leek, carrots and mushrooms in gravy sauce

Kyra Frosini • 22.5
Slowly cooked beef and minced beef with onions, red pepper, red chili flakes and feta cheese. Wrapped in flaky pastry and baked in the oven

Cod in the Oven (Agioreitikos) • 23.5
Baked in the oven with onion, garlic, potato, carrot, tomato, olive oil, green pepper and parsley

Souchli (Traditional Recipe) • 22.9
Chicken fillet wrapped in puff pastry, with onions, tomatoes, feta cheese, mushrooms, colored peppers and fresh herbs. Baked slowly in a ceramic oven.

Stuffed Loaf (Traditional Dish) • 23.5
Handmade bread (loaf) stuffed with chicken fillet pieces, leek, spinach, bacon, mushrooms, graviera cheese and cream. Baked in a ceramic oven.

Lamb Giouvetsi • 21.9
Lamb shank cooked in the pot
with fresh tomatoes and orzo pasta

MEAT

Souvlaki Chicken Fillet • 21.5
Marinated in herbs, peppers and cherry tomatoes

Stuffed Chicken Fillet • 21.9
With bacon and smoked Metsovone cheese

Grilled Chicken • 20.5
With local mountain herbs and olive oil.
Served with sauce of your choice.

Duck Fillet • 21.0
Marinated in juice made from olive oil, orange and smoked paprika

BBQ Spare Ribs • 19.5
Cooked in the oven with barbecue sauce

Pork Belly • 19.9
Marinated with garlic cloves, 4 kinds of peppers, white wine and honey. Baked in the oven and served with barbecue or mustard sauce

Sirloin Black Angus 300gr • 25.5
With herbs from our garden

Rib Eye Steak (Black Angus) 350gr • 29.9
With herbs from our garden

Beef Fillet 350gr • 34.5
With herbs from our garden

Lamb Souvlaki • 24.5
Pieces of lamb marinated in herbs with vegetables on a skewer and grilled

Meat Platter (for two people) • 59.0
Pork and lamb chops, kebab, chicken, pork belly, sausage, potatoes and pita bread

Kontosouvli Souvlaki 500gr • 25.9
Pieces of pork with onions, peppers, cherry tomatoes roasted on coals. Served with pita, tzatziki, potatoes and fresh vegetables

Rhodian Village Pork Steak 700gr • 21.0
With traditional aromas cooked on coal

Lamb Chops • 21.0
Grilled and marinated with mountain herbs

Kebab (lamb meat) • 19.9
Grilled with mountain spices and served with fried potatoes, pita bread, tzatziki, tomato, onion and paprika

Pork Fillet • 21.0
Stuffed with prosciutto, graviera cheese and sundried tomatoes

FISH

Sea Bass Fillet (Fish of the Day) • 24.9
Grilled and flavoured with traditional herbs and olive oil

Swordfish Fillet • 22.0
Grilled and flavoured with traditional herbs

Swordfish Fillet • 23.5
Baked in the oven wrapped in greaseproof paper with onion, garlic, tomato, peppers, olives, oregano and olive oil

Shark Fillet • 22.5
Baked in the oven with potato, carrot, celery, fresh onion, shrimps, mussels and saffron sauce with lemon

Red Salmon Fillet • 24.9
Roasted with light pepper crust, caramelised onions and ginger

Shrimps Sauteed • 24.9
Sauteed with shellfish sauce, garlic and butter

Yellowfin Tuna Steak • 25.5
Charcoal grilled. Served with boiled vegetables, olive oil and lemon sauce

SAUCE FOR ALL THE ABOVE MEAT & FISH DISHES

- Pepper
- Gravy
- Barbeque
- Saffron
- Shrimps With Cream
- Butter (bearnaise)
- Orange
- Honey and mustard
- Mushrooms
- Curry
- Mint
- Mexican Chili

KIDS MENU

Breaded Halloumi Cheese Sticks • 9.0
Served with French fries and fresh vegetables

Beef Meatballs • 9.5
Served with French fries and fresh vegetables

Cheeseburger • 9.5
Topped with cheddar cheese, bacon, tomato and onion

Fish-Fingers • 8.5
Served with French fries and fresh vegetables

Chicken Souvlaki • 8.5
Served with French fries and fresh vegetables

Chicken Nuggets • 8.5
Breaded chicken breast fillets.
Served with French fries and fresh vegetables

Mini Pizza • 8.0
Tomato and gouda cheese

Mini Pizza Special • 8.5
Tomato, ham, peppers and gouda cheese

Mini Spaghetti • 8.5
With either tomato sauce or bolognese sauce

Chips (Mc'Cain) • 4.9

English Sausage • 8.5
With French fries and beans

-Please ask your waiter for more choices.

SOFT DRINKS

Table Water 0.5 lit. • 2.4
Table Water 1 lit. • 3.9
Sparkling Water 330ml • 3.5
Sparkling Water 1lit • 4.9
Tonic Water, Soda Water • 3.8
Coca Cola (normal, light, zero) • 3.8
Sprite, Orangeade, Lemonade • 3.8
Natural Juice • 4.5
(Orange, Grapefruit, Apple ,Pinapple)
Ribena • 4.9
J2O (orange or pasion fruit) • 5.9
Fruit Shoot (fruit juice for kids) • 4.9
Iced Tea (lemon, peach) • 4.5
Freshly Squeezed Orange Juice • 5.5

BEERS

Draught Zythos 500 ml • 5.8
Draught Zythos 250 ml • 4.2
Draught Alfa 500 ml • 5.9
Draught Alfa 250 ml • 4.5
Mythos 500 ml • 5.9
Mythos 330 ml • 4.5
Amstel 500 ml • 5.9
Heineken 500 ml • 5.9
Becks 275 ml • 5.5
Bud 330 ml • 5.5
John Smiths 500ml • 6.9
Guinness 500ml • 6.9
Erdinger (weiss) 500ml • 7.5
Mythos Randler 330ml • 4.9
Mythos Free 330ml • 4.9
Corona 330 ml • 5.9
Smirnoff Ice • 5.9

CIDERS

Milokleftis Cider Draught 500ml • 5.9
Milokleftis Cider Draught 250ml • 4.5
Strongbow 330 ml • 5.5
Magners 500ml • 7.5
Kopparberg (various flavor) • 6.5

COCKTAILS

Apperol • 10
Aperol, Marendry bitter liquer, Prosecco,
Passion fruit soda

Frozen Daiquiri • 10
Rum blend, Fresh lime juice (various flavors)

Killer Queen • 10
Pink Gin, Mandarin, Strawberry,
Vanilla Syrup, Fr. lime

Espresso Martini • 10
Vodka, Kahlua, Espresso

Bellini Champagne • 10
Fresh Peach, Champagne

Mojito • 10
Rum blend, Fresh lime juice,
Black sugar syrup, Cucumber - soda

Pimms o' clock • 10
Pimm's, Sprite, Fresh Strawberries,
Cucumber, Orange Peel, Mint

PERFECT GIN TONIC

Hendrick's Gin • 9.5
Premium tonic, Cucumber, Rosemary,
Raspberry, Bitters, Basil

The Botanist Gin • 9.5
Mediterranean tonic, Ginger,
Red pepper, Lime, Mint

Pink Gordon Gin • 9.5
Indian tonic, Raspberry, Strawberry,
Amarena cherries

WHISKEYS

Teacher’s • 8
Cutty Sark • 8
Glenfiddich • 8
Bell's • 8
Jameson's Irish • 8
Southern comfort • 8
Johnnie Walker red • 8
Johnnie Walker black • 10
Johnnie Walker green • 16
Johnnie Walker blue • 25
Dimple • 8
Jack Daniels • 9

LIQUERS

Grand Marnier • 8
Cointreau • 8
Drambuie • 8
Baileys • 8
Amaretto • 8
Kahlua • 8
Tia Maria • 8
Port • 8
Ouzo • 8

VODKAS

Smirnoff red/north • 8
Stolichnaya red • 8
Absolute blue • 8
Belvedere • 12

TEQUILA

Tequila jose cuervo • 8
gold/silver
Tequila jose cuervo black • 8
Herradura (special) • 12

COGNAC

Metaxa 3* • 7
Metaxa 5* • 8
Metaxa 7* • 9
Remy Martin • 10
Henessy • 8
Martell • 12
Metaxa Private Reserve • 1!

VARIOUS

Martini • 8
bianco, dry, rosso
Campari • 8
Archer's • 8
Campari • 8
Pimm's • 8
Passoa • 8

GINS

Gordon's • 8
Beefeater • 8
Tangueray • 8
Tangueray 10' • 10
Hendrick's • 10
Bombay • 8

RUMS

Bacardi • 8
Malibu • 8
Captain morgan • 8
Havana club • 8
Havana club Black • 10

The above can be served straight or with a mixer of your choice.

Proprietor: Katerina Pissaka
All prices include V.A.T, and legal taxes.
Complaint forms are available near the exit.

The fish, beef and the minced meat are fresh.
The pork, chicken and lamb are frozen.