



DINNER MENU

APPETISERS

PITA BREAD/FRESH BREAD	3
TZATZIKI - THE CLASSIC YOGHURT FROM CEPHALONIA ISLAND, CUCUMBER, GARLIC, EXTRA VIRGIN OLIVE OIL	6
GREEK BRUSCHETTA WITH REAL FETA CHEESE, OLIVE OIL, CAPERS, SERVED ON TOASTED LOCAL SOURDOUGH BREAD	9
FRESH FRIED POTATOES	6
MIXED VEGETABLES "BOUTRIDA" VARIETY OF FRESH VEGETABLES COOKED IN THE OVEN WITH TOMATO SAUCE SERVED WITH LOCAL PRETZA CHEESE-TRADITIONAL	10
TRADITIONAL MEATBALLS WITH HOMEMADE TOMATO SAUCE	12
CEVICHE FROM FRESH WHITE FISH LIME, CORIANDER, HERBS OLIVE OIL	16
FRESH MUSSELS STEAMED MUSSELS SAUTEED WITH GARLIC, ONION AND WINE,	16
OCTOPUS WITH SPLIT PEAS PUREE SLOWLY COOKED IN ITS JUICES, WITH AGED VINEGAR, ONIONS, CHERRY TOMATOES CONFIT, OLIVE OIL, FRESH OREGANO	20
COD CROQUETTES WITH TRADITIONAL ZAKYNTHIAN GARLIC- POTATO DIP "ALIADA" AND HERBS OLIVE OIL	16
SHRIMPS SAGANAKI WITH FETA CHEESE, FRESH TOMATO, OUZO	16

MAIN COURSES

LINGUINI WITH SEAFOOD FRESH VONGOLE, MUSSELS, HOMEMADE BISQUE, TOMATO, SHRIMPS AND OUZO	24
CHICKEN PESTO PASTA CHICKEN FILLET AND HOMEMADE PESTO WITH OUR GARDEN'S BASIL	17
RISOTTO WITH SHRIMPS HOMEMADE BISQUE, FRESH LIME ZEST	24
LOBSTER PAUCHED, HOMEMADE BISQUE, TRADITIONAL ORZO PASTA WITH GOAT CHEESE, FRESH ONION, ZAKYNTHIAN RAISIN, THYME	38
PORK SOUVLAKI SPECIALLY MARINATED, SERVED WITH FRESH FRIED POTATOES, PITA BREAD AND TZATZIKI DIP	17
CHICKEN SOUVLAKI SPECIALLY MARINATED, SERVED WITH FRESH FRIED POTATOES, PITA BREAD AND MUSTARD SAUCE	17
PORTA DEL MAR BURGER 100% BEEF BURGER, GREEK CHEESE, FRESH TOMATO, GREEK PORCETTA, CARAMELISED ONION, LETTUCE ,SERVED WITH FRESH FRIED POTATOES, SAUCE	18
FRESH SEA BASS (WHOLE FISH) SERVED WITH MIXED GREEN SALAD	25
<i>Tradition...</i>	
FRESH FISH "BIANCO" FRESH COD FISH (FILLET, APPROX 200GR), POACHED VEGETABLES, LEMON SAUCE, HERBS	28
LAMB IN THE POT WITH GREENS AND ZAKYNTHIAN LEMON SAUCE, COOKED TRADITIONALLY "FRIKASE"	25
CHICKEN ROOSTER "PASTITSADA" FREE RANGE CHICKEN COOKED IN TOMATO SAUCE WITH A SECRET MIX OF SPICES, SERVED WITH BUCCATINI PASTA AND GRATED CHEESE- TRADITIONAL RECIPE	22
BEEF BRAISED "MANESTRA" SLOWLY COOKED BRAISED BEEF, SERVED WITH TRADITIONAL SMALL ORZO PASTA AND GRATED CHEESE-TRADITIONAL RECIPE "GIOUVETSI"	22

PLEASE ASK US ABOUT
FRESH FISH OPTIONS





MENU

SALADS

- GREEK SALAD - THE CLASSIC 12
WITH REAL FETA CHEESE, TOMATO, CUCUMBER,
ONION, GREEN PEPPERS, OLIVES, CAPERS
- GREEN SALAD PORTA DEL MAR 14
SALAD, GRILLED CHICKEN, LOCAL GRILLED CHEESE
MIZITHRA, CHERRY TOMATOES, ALMOND FILLET, CITRUS
DRESSING, ORANGE FILLETS, CUCUMBER BRINUAZ
- SHRIMPS SALAD 15
MIXED GREEN SALAD, GRILLED SHRIMPS, CITRUS
VINAIGRETTE, FRESH ORANGE FILLETS
- A TASTE OF GARDEN 13
MIXED GREEN SALAD, TRADITIONAL CREAMY WHITE
CHEESE "GALOMIZITHRA", ROASTED WALLNUT, GRATED
TOMATOE, FRESH OREGANO FROM THE GARDEN

GRILL AND PREMIUM CUTS

- BEEF TAGLIATTA BLACK ANGUS 27
(300-350GR)
SERVED WITH BABY POTATOES AND HOME-MADE
AROMATISED BUTTER
- T-BONE STEAK (750-800 GR) FROM 58
GREEK-RAISED BEEF
SERVED WITH BABY POTATOES AND HOME-MADE
AROMATISED BUTTER -PORTERHOUSE CUT-STRONGLY
RECOMMENDED: MEDIUM RARE
- RIB EYE STEAK FROM GREEK-RAISED 39
BEEF (300-350 GR)
SERVED WITH BABY POTATOES AND
HOMEMADE AROMATISED BUTTER

DESSERTS

- HOMEMADE CHOCOLATE BROWNIE 8
WITH SALTED CARAMEL, SERVED WITH VANILLA
ICE CREAM
Best pair with dessert wine Blackdaphne (70ml)
- HOMEMADE CHEESECAKE 9
BAKED, WITH TRADITIONAL CHEESE AND
WILD FRUITS MARMELADE
Best pair with dessert wine Vinsanto (70ml)
- HOMEMADE ORANGE PIE 8
TRADITIONAL SYROP DESSERT SERVED
WITH KAIMAKI ICE-CREAM
Best pair with dessert wine Muscat (70ml)

KIDS MENU

- PASTA WITH MINCED MEAT 9
100% BEEF MINCED MEAT
- CHICKEN NUGGETS 9
SERVED WITH FRESH FRIED POTATOES
- PASTA WITH FRESH TOMATO SAUCE 9
- KIDS CHEESEBURGER 10
BEEF BURGER, CHEESE, KETCHUP, SERVED
WITH FRESH FRIED POTATOES





DRINKS MENU

COCKTAILS

APEROL SPRITZ	10
GREEK SPRITZ	10
ROSE GARDEN SPRITZ	12
EXOTIC DREAM VODKA, APEROL, PASSION FRUIT PUREE	12
SUMMER BREEZE GIN, YUZU PUREE, CUCUMBER SYRUP	12
SMOKED BRAMBLE GIN, MEZCAL, GOMME SYRUP, FRESH LIME, CASSIS	12
NEGRONI	12
MOJITO	12
PINA COLADA	12
DAIQUIRI (FLAVORS: YUZU, STRAWBERRY, PASSION FRUIT)	12
MARGARITA	12
SPICY MARGARITA	12
ESPRESSO MARTINI	12
CAIPIRINHIA	12

JUICES

HOMEMADE LEMON JUICE	6
HOMEMADE STRAWBERRY JUICE	6.5
FRESH ORANGE JUICE	5.5

SMOOTHIES

GINGER PURPLE Blueberry, banana, ginger, berries	7
MIND BLOW Carrot, peach, mango, cinnamon	7
PINKY BLENDERS Banana, sour cherry, oat flakes	7

BEERS

MYTHOS 500ML	6
AMSTEL FREE	5
CORONA	7
DRAUGHT SMALL 330ML	5
DRAUGHT LARGE BEER 500ML	6

SPIRITS

VARIETY OF SPIRITS
PLEASE CHECK AT THE BAR

All types of coffee,
variety of soft drinks



SOFT DRINKS

TONIC, SODA WATER _____

COCA COLA, COCA COLA ZERO _____

FIZZY ORANGE, LEMON, SOUR CHERRY _____

SPRITE _____

ICE TEA LEMON, PEACH _____

GRAPEFRUIT SODA _____

BEERS

MYTHOS DRAUGHT 330ml _____

MYTHOS DRAUGHT 500ml _____

CORONA 330ml _____

AMSTEL FREE 330ml _____

KIRKI RHAPSODY BRUT LAGER 750ml _____



DRINKS

METAXA 5* _____

SPIRITS (GIN, VODKA ETC) _____

WHISKEY JACK DANIELS _____

WHISKEY BONAILIE _____

WHISKEY NIKKA DAYS _____

WHISKEY NIKKA FROM THE BARREL _____

WHISKEY BLADNOCH SCOTCH SINGLE MALT _____

WHISKEY BLADNOCH BLENDED SCOTCH _____

WHISKEY THE GLENALLACHIE 12Y SINGLE MALT _____

COGNAC X.O HARDY _____

RHUM DIPLOMATICO RESERVA _____

RHUM DU VENEZUELA-LA MAISON DU RHUM _____

GIN VOTANIKON _____

GIN HENDRICKS _____

VERMOUTH OTTO'S ATHENS _____

VERMOUTH VAMMA _____

TEQUILA _____

PREMIUM SPIRITS _____

GLASS OF OUZO _____

GLASS OF AGED TSIPOURO _____

SMALL BOTTLE OF OUZO 200ml _____

SMALL BOTTLE OF TSIPOURO 200ml _____



GREEK CHEESE SELECTION

They are all served with breadsticks, olives, cherry tomatoes,
homemade marmelade

GRUYERE CHEESE 12

LIGHTLY SMOKED, CRETA ISLAND, GREECE, 100GR

WHITE MIZITHRA CHEESE GRILLED 9

KEFALONIA ISLAND, GRILLED, 100GR

GRUYERE CHEESE 14M AGED 14

CRETA ISLAND, GREECE, 100GR

CHEESE AGED IN RED WINE 9

METSOVO, 50GR

GRUYERE CHEESE AGED IN OLIVE OIL 9

ZAKYNTHOS ISLAND, 50GR

FETA CHEESE AGED IN OLIVE OIL 9

TRADITIONAL, INTENSE, ZAKYNTHOS ISLAND, "LADOTIRI", 50GR

KASERI CHEESE P.D.O 10

SOFT, MILD, TRADITIONAL CHEESE, 100GR

BLUE CHEESE FROM GREECE 9

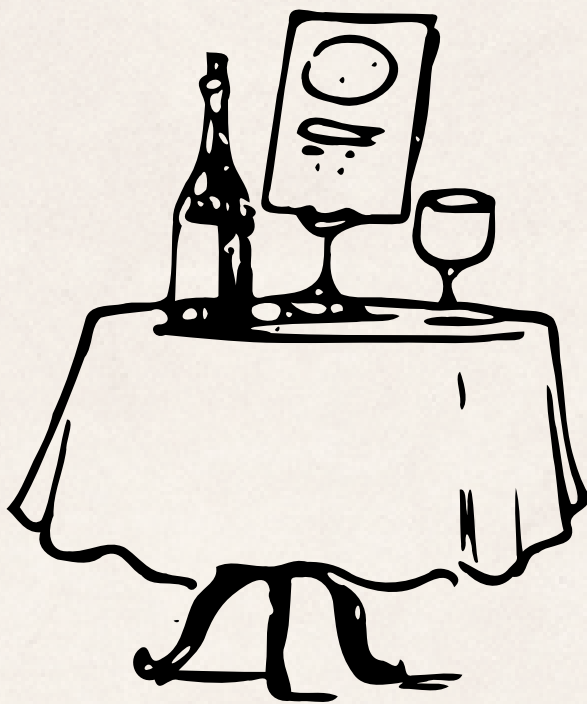
KIANO ARVANITIS, 40GR

CHEESE AND COLD CUTS PLATTER FOR 2 €20



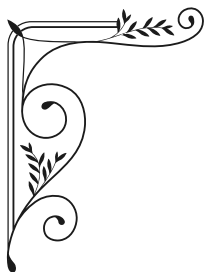


WINE LIST

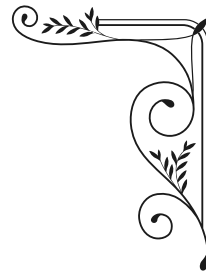


Daily open from 12 AM - 12 PM





White Wines



- TO START WITH -

Easy going, nice, fruity and light

ENNEA BLEND 2024 MUSES ESTATE 6 26
Assyrtiko-Trebbiano-Sauvignon Blanc, 12% vol

MIKROS TRIGITOS 2024 CHARDONNAY 6 26
Migas Domaine, fresh, fruity, 12,5% vol

- LANDMARKS -

Some wines are meant to steal your heart from the first sip. If you want to get a glimpse of the Greece flagships varieties pick a wine from this sub category!

ROBOLA SAN GERASSIMO, P.D.O. LOCAL 35
2024, Ainos mountain Kefalonia, dry, elegant, citrus, long, mineral, Orealios Gi, 12,5% vol

ROBOLA SAN GERASSIMO, OLD VINES P.D.O. KEFALONIA LOCAL GRAPE 42
2022, Ainos mountain, aged, dry, Orealios Gi, 12,5% vol

MOSCHOFILERO A PRIORI, P.D.O. 7 30
2024, Mantineaia, Novus winery, expressive, flowers and citrus. 12,5% vol

MALAGOUZIA GEOMETRIA 30
2024, Lafazanis, fruity, crispy, green pepper, 12% vol

MALAGOUSIA BIO 32
2024, Konstantaras Wines, fruity, creamy, rich 13,5% vol

ASSYRTIKO MYLONAS ATTICA 8 32
2024, dry, mineral, fine wine lees, Mylonas Winery, 13% vol

ASSYRTIKO ABYSS PELOPONESSE 10 38
2022, Lantithis estate, rich, spices, nuts, oak, 13,5% vol

ASSYRTIKO IDISMA DRYOS DRAMA 38
Wine Art Estate, 5 months oak resting, fine, 13,5% vol

ASSYRTIKO TERRA NERRA SANTORINI 35
2024, dry, mineral, crystal, Karamolegos Winery, 13,5% vol

ASSYRTIKO VOILA SITIA CRETE 34
Lyrarakis winery, aged, dry, mineral, salty, 13,5% vol

NYKTERI, P.D.O SANTORINI, KARAMOLEGOS WINERY, LATE HARVEST 78
Night harvest, Assyrtiko-Athiri-Aidani, full body, 16 months oak 14,5% vol

VIDIANO DAFNIOS 30
2023, Douloufakis estate, Crete island, creamy, stainless steel, 13,5% vol

VIDIANO IPPODROMOS 36
2022, Lyrarakis estate, aged, 2 months oak resting Crete island, 13,5% vol, rich, creamy, apricot

MALAGOUSIA GEROVASILIOY 38
2024, fruity, Gerovasileiou estate, 13,5% vol

ASSYRTIKO LINON 30
2024, dry, acidic, citrus lemon flavored, salty, Stavropoulos Winery, 13,5% vol

VERDEA, ZAKYNTHOS WINE 35
2023, Kefallinos Winery, oak resting, multi varietal, Traditional Speciality Guaranteed, 12,5% vol

SAVVATIANO CUVÉE VOUNO 2020 36
Mylonas Winery, aged, complex, Attica, 12,5% vol

RETSINA, SAVVATIANO, P.G.I 7 28
Fragou winery, resinated, name of tradition, fine retsina

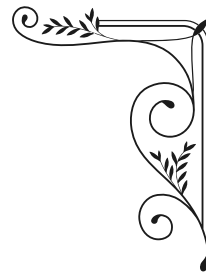
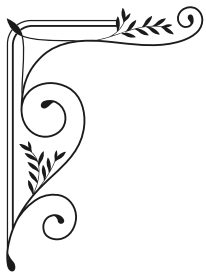
- EMERGING -

If you are more of a wanderer, this sub category is for you! Unknown, rising and rare Greek varieties are included here.

VOSTILIDI WILD FERMENTED 35
2024, Goumas winery Zakynthos, fine lees, 3m french oak, unfiltered, 12,5% vol, local grape

DAFNI PSARADES 34
2023, Lyrarakis Vineyards, herbal (laurel), Crete, 12,5% vol

KYDONITSA 30
2024, Theodorakakos estate, fruity (quince), Lakonia, Peloponissos, 12% vol



White Wines

- SUCCESSFUL MARRIAGE -

What is the secret for a successful marriage? Love at first sight, we would guess, in this subcategory you will find combinations with different varieties, Greek or foreign, in harmony!

ASSYRTIKO & SAUVIGNON BLANC 32

Techni Alypias 2024, Wine Art, 12,5% vol

ASSYRTIKO & SEMILLON OVILOS 70

2024, Vivlia Chora Estate, 13,5% vol

ASSYRTIKO & MALAGOUSIA KAPNISTOS 35

2023, Dalamara estate,
12 months barrel fermented, 12,5% vol

- FOREIGN LOVERS -

These foreign varieties fell in love with the Greek climate and terroir, the result? Simply magnificent! If you want to stick to the cosmopolitan varieties, this is for you.

SAUVIGNON BLANC SAMAROPETRA 32

2024, Kir Yianni Estate, Northeast part of Greece,
fresh, typical Greek sauvignon, 13,5% vol

SAUVIGNON BLANC CARA 38

2024, P.G.I., Asprokampos, Strofilia wines,
fine use of oak, oily, balanced, 13% vol

SAUVIGNON BLANC FUME, SINGLE VINEYARD 15 55

2023, P.G.I., Alpha Estate, 7 months oak resting,
new french Vosges oak, world class sauvignon 13% vol

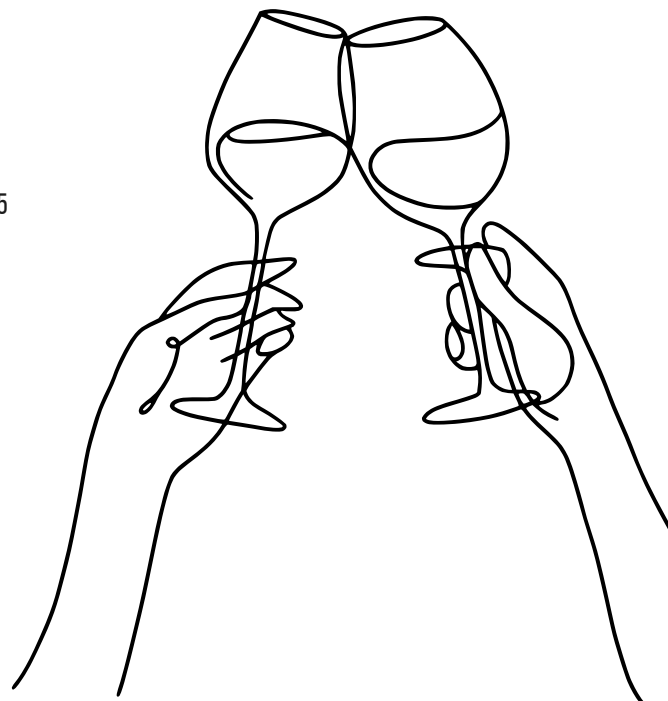
CHARDONNAY GEROVASILEIOU P.G.I 48

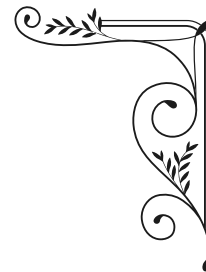
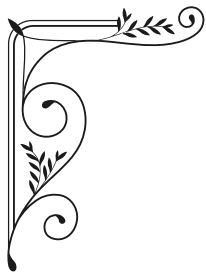
2023, fermentation in new oaks, rich flavor, ripe
fruit, full body, 13,5% vol

CHARDONNAY TRAMONTO SINGLE BLOCK 45

2023 P.G.I., Alpha Estate, North Greece, 7 months
oak resting, 13% vol

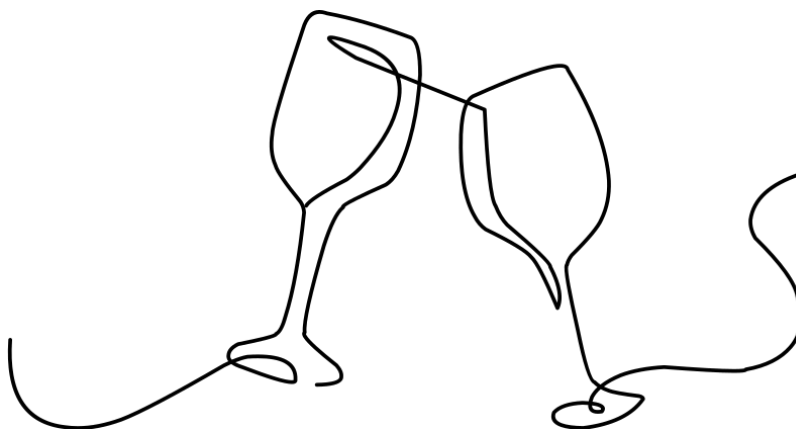
*Wine
time*





Rose Wines

NAUTILUS, AGIORGITIKO & SYRAH & GRENACHE	7	28
2024, La Tour Melas, dry, pale rose, 12% vol		
DAFNIOS ROSE, VIDIANO+LIATIKO	7	28
2024, Douloufakis Estate, indigenous grapes, Creta island, gastronomic, small red fruit, onion pale rose, 13,5% vol		
ROSE DE XINOMAVRO		32
2023, Thymiopoulos vineyards, North Greece, indigenous grape, 3 months oak resting, gastronomic rose, strawberry, tomato, complexity, fresh, crispy, old school rose, famous winemaker, Greece into your glass, 13% vol		
ACQUARELLA		30
2024, Novus winery, Peloponnisos, blend of: Moschofilero(GR) Assyrtiko(GR), Syrah(FR), fruity, pale rose, 13% vol		
LIMNIO CYCLOPS		30
2024, indigenous ancient grape Limnio, pale, light rose, Cyclops winery, 12,8% vol		
AGIORGITIKO ROUSALA		30
2024, Bizios Estate, high altitude Nemea, fruity, darker rose, 12,5% vol		
XINOMAVRO ALPHA ROSE P.D.O.		42
2024, Alpha Estate, pale rose, dry, name of origin, famous, 13,5% vol		
MOSCHOFILERO, EKATO		34
2024, high altitude, 100(ekato) days skin-contact, Troupis Winery, dark rose, 13% vol		



Red Wines

- TO START WITH -

Easy going, nice, fruity and light

ATMA	7	28
2021, Xinomavro+Mandilaria, Thymiopoulos vineyards, fruity, smooth, 13,5% vol		
MAYROUDI YOUNG	7	28
2024, Indigenous mavroudi grape, Theodorakakos estate, fruity, sour cherry, fresh , 12,5% vol		

- LANDMARKS -

Some wines are meant to steal your heart from the first sip.If you want to get a glimpse of the Greece flagships varieties pick a wine from this sub category!

AGIORGITIKO BIO P.D.O. NEMEA	7	32
2021, Papaioannou Estate, fruity, cherry, easy, velvety, 12 months oak aging, 14% vol		
AGIORGITIKO AMMOS TERRA LEONE P.D.O.	38	
2022, Palivos Estate, 14 months oak aging and amphorae aging, full body, 14% vol		
LIATIKO, DAFNIOS	8	34
2021, Douloufakis Estate Crete, elegant, tannic, medium body, complex, 14% vol		
AVGOUSTIATIS CALLINICO		32
Callinico Winery, Local Zakynthos dry red, aged, 13% vol		
AGIORGITIKO P.D.O. NEMEA 2020	12	55
Vintage 2020, Papaioannou Estate, Old Vines, 18 months oak aging, 14,5% vol		
AGIORGITIKO BIO P.D.O NEMEA		35
2022, Bizios estate, High altitude Nemea, fresh, 15% vol		
XINOMAVRO EARTH AND SKY P.D.O.	42	
2022, Naousa, Thymiopoulos vineyards, 14% vol		
XINOMAVRO NAOUSA P.D.O.	42	
2022, Naousa, Dalamaras estate,12 months barrel resting, 13,5% vol		
XINOMAVRO SKATZOCHIROIS P.D.O.	42	
Amyntaion, 2021, Alpha Estate, 12 months oak aging and 12 bottle aging 14% vol		

MAVRODAFNI NOUVELLE EPOQUE	32
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2022, Orealios Gi, Cephalonia island, old vines, 12 months oak aging, 14% vol

MAVRODAFNI MADEMOISELLE	34
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2023, Haritatos vineyard, Cephalonia island,13% vol

- EMERGING -

If you are more of a wanderer, this sub category is for you! Unknown, rising and rare Greek varieties are included here.

LIMNIO, P.G.I	38
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2017, Avdira, Vourvoukelis Estate, 13% vol

LIMNIONA YOUNG VINEYARDS	38
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2020, Domaine Zafeirakis, no oak, fresh, velvety, elegant, biodynamic, indigenous grape, 13% vol

LIMNIONA KARANIKA	36
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2021, Karanika Estate, unfiltered 12,5% vol

MOUXTARO	45
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2021, Muses Estate, sour cherry, black fruits, 13% vol

- SUCCESSFUL MARRIAGE -

What is the secret for a successful marriage? Love at first sight, we would guess, in this subcategory you will find blends with different varieties, Greek or foreign, in harmony!

CABERNET SAUVIGNON+LIMNIONA+MERLOT	35
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2018, Chrysostomou Estate, Pieria, 14% vol, 18 months oak aging

XINOMAVRO-MERLOT AGEHOROS P.G.I.	32
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2022, Dalamaras estate, 13% vol

XINOMAVRO-NEGOSKA GOUMENISSA P.D.O.	38
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2022, Chatzivaritis estate, 13,5% vol

XINOMAVRO-SYRAH AXIA	34
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2021, North Greece, Alpha estate, 14% vol

LIMNIO & MAVROUDI & MAVROTRAGANO	40
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2017, Avaton, Gerovasileiou estate, 13% vol

Red Wines

- FOREIGN LOVERS -

These foreign varieties fell in love with the Greek climate and terroir, the result? Simply magnificent! If you want to stick to the cosmopolitan varieties, this is for you.

SYRAH AVANTIS	32
2021, Avantis Estate, Evia, 14% vol	
CABERNET SAUVIGNON AVLOTOPI	58
2020, Tselepos Estate, 15 months oak, 14% vol	
MERLOT+CABERNET SAUVIGNON BIO	42
2020, Konstantara wines, 13,5% vol	
CABERNET SAUVIGNON+CABERNET FRANC	60
2011, P.D.O Slopes of Melitona, Chateaux Porto Carras, BIO, historic wine, 13,5% vol	
CABERNET SAUVIGNON MEGA SPILEO	48
2017, Mega Spileo Estate, developed, condensed 24 months oak aging, 14% vol	
TANNAT	65
2021, Alpha Estate, Amyntaio, 690m, 36 months aging, 14,5% vol	

Dessert Wines

- SWEET TEMPTATION -

Selection from different areas of Greece

MOSCHATO SAMOS P.D.O.	6	28
Vin Doux, 15% vol		
MAVRODAPHNE GRAND RESERVE P.D.O.	10	58
2003, Parparousis Winery, 19% vol		
VINSANTO P.D.O. SANTORINI	12	70
2010, Karamolegos winery, sun-dried grapes, historic epic wine from the most ancient vineyards in Europe, naturally sweet, 11% vol		
MOSCHATO SAMOS NECTAR P.D.O.		50
2016, 6 years oak aging, sun-dried grapes, Samos Wine Union, naturally sweet, 14% vol		
VOSTILIDI OSTRIA ZAKYNTHIAN WINE		50
Sun-dried grapes, Goumas Estate, local grape, 15% vol		
LIATIKO HELIOS		50
2010, Naturally sweet, sun-dried grapes, Douloufakis winery, Crete, 13,6% vol		
VIN DE ZENNES		50
2011, Naturally sweet, sun-dried grapes, Agiorgitiko indigenous grape, chocolate, dried fig, sweet spices, Gofas estate, 14,5% vol		

Orange Wines

Skin contact wines to bring you something very interesting in your glass!

ORANGE KIDONITSA 2023	Gofas Estate, 13.5% vol	35
MOSCHOFILERO HOOF AND LUR	skin-contact, unfiltered, Troupis Winery, 12% vol	35
ORANGE MEGA SPILEO 2023	Roditis-Assyrtiko grapes, 12% vol	42



Sparkling wines

VIDIANO SPARKLING	38
Douloufakis Estate, fruity, method traditionnelle, 13% vol	
MOSCHOFILERO AMALIA BRUT	38
Tselepos Estate, elegance, rose pedals, method traditionnelle, 13% vol	
ASSYRTIKO & XINOMAVRO EXTRA BRUT	65
Cuvee Speciale, Karanikas Estate, 15 months oak, dry, complex, method traditionnelle, 12,5% vol	
MOSCHATO D' IFESTIA	34
Chatzigeorgiou Estate, Greece, 12,5% vol (Demi-Sec)	
PROSECCO DOC EXTRA DRY	35
Godibile, 11,5% vol	
XINOMAVRO BLANC DE NOIR BRUT	36
Amyntas, North Greece	
XINOMAVRO BRUT ROSE	36
Amyntas, North Greece	
XINOMAVRO DEMI SEC ROSE	36
Amyntas, North Greece, 11,5 % vol	



Semi sweet wines

CALLINICO SEMI SWEET WHITE WINE	30
Calinico wines, Zante island, 13% vol	
CALLINICO SEMI SWEET ROSE WINE	30
Semi sparkling, Palivos Estate, North Greece	
CALLINICO SEMI SWEET RED WINE	30
Calinico wines, Zante island, 13% vol	

International vineyard

CHARDONNAY, LAPIS LUNA	40
2023, North coast, California, 14,1 % vol	
SAUVIGNON BLANC, CRAGGY RANGE, TE MUNA	47
2023, Martinborough, New Zealand, 12,5% vol	
SAUVIGNON BLANC -VIOGNIER, MICRO-COSME	32
2023, Rhone, France, 13% vol	
PINOT NOIR, THE FEDERALIST	48
2022, California, 14,8 % vol	

Great greek Wines

ASSYRTICO CUVÉE MONSIGNORI SANTORINI 80

2022, Argyros Estate, 14,5% vol

VIOGNIER ECLECTIQUE P.G.I. 65

2022, Skouras Domaine, 12 months oak resting,
fruity, ripe peach, complex, 13,5% vol

SYRAH & VIOGNIER AGIOS HRONOS 65

2022, Avantis Estate, Evia, 14.5% vol

AGIORGITIKO MICROCLIMA BIO P.D.O. NEMEA 100

Vintage 2006, Papaioannou Estate, old vines
18 months oak aging, 14,5% vol

XINOMAVRO RAMNISTA P.D.O. 110

2011, Kyr Yianni Estate
16 months oak aging 14% vol

XINOMAVRO RESERVE SINGLE VINEYARD P.D.O. 60

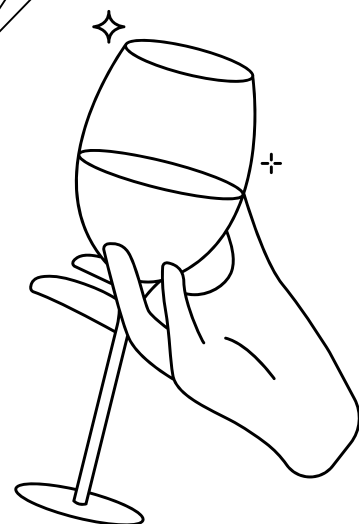
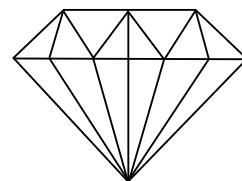
Amyntaion, 2015, Alpha Estate,
12 months oak aging and 12 bottle aging 14% vol

XINOMAVRO & MERLOT & SYRAH SMX 80

2020, Alpha Estate, 18 months oak aging, 14% vol

PETIT VERDOT LYRIKOS 2005 70

2005, Papaioannou Estate, 24 months oak aging,
14,5% vol





HISTORIC INFORMATION


TZATZIKI

A dip so simple to make but so difficult to make it great! Consists of yoghurt, olive oil, garlic, salt, cucumber. All must be in perfect proportions.



GREEK BRUSCHETTA

This is the beloved snack of the Greeks. Fresh tomatoe, olive oil, oregano, fresh bread.
The snack of our childhood.



OCTOPUS "SOFIGADO"

"Sofigado" is a traditional Ionian Island method of cooking that has a sweet and sour flavor and is made mainly with onions and grape molasses




TRADITIONAL MEATBALLS


The Venetians who occupied the island once upon the time transferred their love for this dish, they called it "polpette".



SOUVLAKI



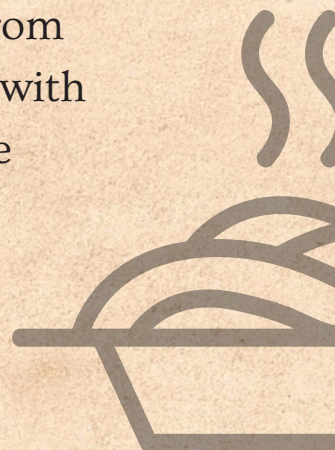

Souvlaki has a long history, with roots in Ancient Greece. In Trojan war (1200 B.C) and Homer poems (the first ever poems written) the Greeks are taking a break from the war, relaxing in the beach and skewering big pieces of meat.







HISTORIC INFORMATION

VEGETARIAN BOUTRIDA





A traditional dish of mixed seasonal vegetables (whatever the housewife could find) cooked in the oven with herbs and tomatoes. Served with local cheese "prentza". Prentza is a traditional cheese made from crumbled feta or mizithra (stoumba) and mixed with olive oil and thyme or oregano. It is usually made from the residue left in barrels after the feta has matured.

FRESH FISH BIANCO



Coming from another Ionian Island (Corfu island) this dish took its name from the Venetians and its white sauce (bianco=white)

CHICKEN PASTITSADA



The Venetians who occupied the island once upon the time transferred their love for this dish, they called it "polpette".

BEEF BRAISED "MANESTRA"

"Manestra" in the local dialect is the small orzo pasta. The word is an Italian (Venetians conquerors) influence. The Venetians occupied the island for approximately 400 years and influenced the language significantly. The braised method is a Venetian influence as well and very popular in the Greek cuisine.

WINE PAIRING

RECCOMENDATIONS

STARTERS

BOUTRIDA-->Rose de xinomavro, Dafnios Rose, Assyrtiko Mylonas(white), Assyrtiko Abyss(white)

CHEVICHE-->Robola, Assyrtiko Terra Nerra, Assyrtiko Voila, Dafni Psarades, Sparkling Karanikas

FRESH MUSSELS-->Assyrtiko Mylonas, Assyrtiko Voila

OCTOPUS, COD CROQUETTES-->Vidiano, Retsina, Verdea
SHRIMPS SAGANAKI-->Rose de xinomavro, Dafnios Rose, Atma(red)

SALADS

GREEN SALAD PORTA DEL MAR-->Malagouzia BIO, Vidiano Dafnios, Assyrtiko Abyss, Assyrtiko Idisma Dryos, Vostilidi wild fermented

SHRIMPS SALAD-->Moschofilero, Malagousia Geometria, Sauvignon Blanc, Vidiano Dafnios, Orange Kydonitsa, Orange Hof n Lur

MAIN DISHES

LINGUINI SEA FOOD-->Malagouzia Bio(white), Nautilus(rose), Rose de Xinomavro(rose), Robola Old Vines(white), Liatiko Dafnios(red), Syrah Avantis(red)

CHICKEN PESTO-->Sauvignon Blanc

RISOTTO SHRIMPS-->Malagouzia Bio(white), Robola(white), Assyrtiko+Sauvignon Techni(white)

WINE PAIRING

RECCOMENDATIONS

MAIN DISHES

LOBSTER-->Moschofilero(white), Alpha Rose, Savvatiano Cuvee
Vouno(white), Assyrtiko+Semillon Ovilos(white)

SOUVLAKI PORK-->Assyrtiko Mylonas(white), Assyrtiko Linon(white),
Retsina(white), Atma(red), Syrah Avantis

SOUVLAKI CHICKEN--> Chardonnay Mikros Trigitos(white), Sauvignon
blanc, Retsina(white), Assyrtiko+Sauvignon Techni(white)

BURGER--> Liatiko(red), Xinomavro Naoussa(red), Rose de Xinomavro

FRESH SEA BASS : Robola(white), Assyrtiko Mylonas(white),
Xinomavro+Merlot Agechoros Dalamaras(red)

FISH BIANCO: Robola(white), Assyrtiko Voila(white), Assyrtiko Terra
Nerra(white), Dafni Psarades(white)

LAMB FRIKASSE: Robola old vines(white), Assyrtiko voila(white),
Retsina(white)

BEEF GIOUVETSI : Red wines--> Nemea Papaioannou, Nemea Terra Leone,
Nemea old vines, Xinomavro+Merlot Agechoros Dalamaras

ROOSTER PASTITSADA: Red wines--> Cabernet Mega Spileo,
Cabernet+Merlot Konstantaras, Xinomavro+Merlot+Limniona Chrysostomoy
Estate, Tannat Alpha Estate, Cabernet Sauvignon+Cabernet Frank Chateaux
Porto Carras

CUTS: Rose de xinomavro, Xinomavro earth+sky(red), Xinomavro Alpha
Estate(red), Xinomavro Ramnista(red), Goumenissa(Xinomavro+Negoska,
red),



LUNCH MENU



Tzatziki	6	Turkey Sandwich	10	Pork gyros pita club (Skepasti)	15
Pita bread/ Fresh bread	3	Multigrain bread, premium turkey cold cut, cream cheese, homemade pesto basil, red lettuce, cucumber, salad		Pork gyros, pita bread, tzatziki, fresh tomato, onion and fresh fried potatoes	
Greek Bruschetta	8	Pork Sandwich	10	Chicken gyros pita club (Skepasti)	15
Fresh grilled bread, tomato, feta cheese, capers, olive oil		Ciabatta bread, premium pork cold cut, cheese, red lettuce, homemade mustard sauce, fresh tomato, salad		Chicken gyros, pita bread, mustard sauce, fresh tomato and fresh fried potatoes	
Octopus vinegar	17	Beef Sandwich	12	Fresh Fruit Salad	9
Traditonal starter/tapas		Ciabatta bread, premium beef cold cut, red lettuce, fresh tomato, bbq dressing, cheese, salad		Seasonal fruits	
Ceviche	16				
White fish, lime, coriander, fresh lime, herbs olive oil					
Fresh fried potatoes	6				
<hr/>					
Chicken nuggets	 9	Meatballs	 10	Pasta	 9
With fresh fried potatoes		With fresh fried potatoes		With fresh tomato sauce/bolognese	

Please ask us for homemade daily special dishes or the fresh fish of the day!

Pizza 30cm

Thin crust, high quality dough	
Margherita	10
mozzarella cheese, tomato sauce, fresh basil	
Vegetarian - Greek	13
mozzarella cheese, tomato sauce, feta cheese, onion, pepper, olives	
Pepperoni	14
mix cheese, tomato sauce, Greek traditional sausage	
Hum & mushrooms	14
mix cheese, tomato sauce, premium hum, fresh mushrooms	

Salads

Greek Salad	10
Real feta cheese, tomato, cucumber, onions, peppers, olives, capers	
Green salad with shrimps	15
Mixed green salad, grilled shrimps, citrus vinaigrette, fresh orange fillets	
Green salad with chicken	14
Mixed green salad, grilled chicken, local white cheese, citrus vinaigrette, cherry tomatoes, fresh orange fillets and cucumber	

Desserts

Brownie	8
with vanilla ice cream and salted caramel	
Orange pie	8
with traditional Kaimaki ice cream	
Cheesecake	9
Baked, with red fruits marmelade	
Variety of ice cream flavors	3