



Modern Greek gastronomy meets tradition. Authentic flavors, exquisite P.D.O. products and memories from every corner of Greece. Welcome to our table.

Appetizers

Handmade potato croquettes stuffed with feta and Olympus graviera cheese, served with a mint and lemon yogurt sauce

13,00

Grilled Manouri P.D.O. cheese with cherry tomato marmalade and caramelized Aegina pistachios

14,00

Country potato wedges with cheddar sauce, finely chopped grilled bacon and fried onions

12,00

Grilled black pig sausage, with roasted red sweet pepper mousse and pita bread

13,50

Salads

Variety of Greek dips: Florina pepper with feta cheese, homemade tzatziki, smoked eggplant salad, and beetroot cream with yogurt, served with sourdough bread

12,50

Caesar Salad with chicken, bacon, parmesan, Caesar dressing, and crispy croutons

15,00

Greek salad with Cretan cherry tomatoes, cucumber, feta mousse, Kalamata olives, onions, peppers, carob rusk, and Koronis extra virgin olive oil

14,50

Green salad with two-color quinoa, fresh avocado, crispy tortilla and pomegranate dressing

14,00

Pasta

Linguine with green & Kalamata olives, Cretan cherry tomatoes and fresh tomato sauce with garlic and oregano

17,00

Traditional Cretan skioufichta pasta with homemade avocado pesto infused with coriander aroma, lime, garlic and sunflower seeds

16,00

Penne with a variety of mushrooms, garlic, fresh thyme and truffle oil

18,00

Greek Specials

Calamari souvlaki with olive oil and lemon dressing, cherry tomato confit and fresh oregano

15,00

Pork gyros with marinated cherry tomatoes, onion, tzatziki, pita bread and French fries

16,00

3 mini pork souvlaki with corn pita bread, ginger-infused feta cheese dip and french fries

15,00

Lamb-black pig kebab with red sweet pepper textures, bulgur, and smoked yogurt

14,00

"Giouvetsi": slow-cooked veal with baked orzo pasta, finished with grated kefalotyri cheese

18,50

Greek-style fish & chips, with battered cod accompanied by French fries and aioli sauce

21,00

Bao buns

Bao buns (2pcs) with crispy shrimp, spicy sriracha mayonnaise, cilantro-infused cabbage, and avocado cream

14,00

Bao buns (2pcs) with pulled pork, cucumber kimchi, smoked black garlic mayonnaise, spring onion and pepper

14,00

Burgers

Beef burger with cheddar, tomato, caramelized onion, green leaves, BBQ-mayo sauce and country style potatoes

17,00

Double smashed burger with goat cheese cream, bacon jam, green leaves, fried onion, and country style potatoes

17,00

Shrimp burger with grilled tomato, green leaves, sun-dried tomato mayonnaise, mustard sauce, and country style potatoes

16,00

Plant-based burger with grilled tomato, vegan cheese, pickled cucumber, vegan truffle mayonnaise and country style potatoes

17,00

Sandwiches

Club sandwich with chicken, bacon, gouda, tomato, lettuce, smoked bacon infused mayonnaise and French fries

16,00

Club sandwich with smoked salmon, avocado, cucumber, cream cheese, served with a green salad

17,00

Philly cheesesteak with flap steak, cheddar, onion, peppers, Dijon mustard and french fries

19,00

Crispy buttermilk chicken in Viennese baguette with parmesan, pickled cucumber, chimichurri yogurt, and French fries

16,00

Desserts

Traditional orange pie with rose ice cream

10,00

Cheesecake topped with wild cherries

10,50

Chocolate lava cake with Madagascar vanilla ice cream and raspberry sauce

12,00

Freshly cut seasonal fruits with mint

8,00

We would like to inform you that our dishes may contain allergenic substances, which could include: cereals containing gluten, milk, eggs, fish, crustaceans, peanuts, soy, nuts, celery, mustard, sesame seeds, sulfur dioxide and sulfites, as well as products based on any of the above. For more information, please contact the restaurant staff.

In the event of a shortage of fresh raw materials in the market, the restaurant reserves the right to use fresh-frozen ingredients. Extra virgin olive oil is used in all our preparations, and top-quality sunflower oil is used for fried dishes. Prices include all legal taxes and charges. The hotel reserves the right to change prices, operating hours, and operating days of the restaurant without prior notice.

Person in charge of market regulation compliance: Tsifodimou Maria