Seafood appetizers

Bread / person
Fresh mussels with ginger and lemongrass in crispy garlic croutons

Greek saganaki with fresh thyme and white wine

Grilled squid in lemon vinaigrette sauce, dill, chilli, fresh onion and fish roe from squid ink

Fried squid with garlic aioli sauce

Grilled octopus with capers, fresh oregano and pickled onions

Seabass ceviche in citrus juice, with chilli and coriander

Carpaccio of fresh fish (of the day) with capers, lemon and tomato heart

Tuna tartare with sesame seeds, soy and Zakynthian honey

“Athinaiki” salad with fresh fish (of the day) in cucumber gondola with small herb salad

Fresh prawn saganaki with garlic oil, basil, feta cheese and cherry tomato confit

Grilled prawns with chimichurri sauce and capers oil

Fresh sea urchin in bruschetta with bio oil

Fried sardines fillet with homemade harrissa sauce and basil oil

Anchovy fillet marinated with “tsimeni”, fresh mint and chilli

Salads

Greek salad with variety of tomatoes, fresh onion, Greek dakos (round barley rusk), olives and cream cheese

Green salad with Zakynthian sesame seed brittle, figs in red wine, caramelized walnuts, balsamic dressing

Fresh burrata cheese with multicoloured cherry tomatoes, basil oil, and pine nut crumble

Tricolour quinoa with fresh herbs, cubed vegetables, guacamole and lemon vinaigrette

Sautéed tamarisk greens with marinated anchovy fillet on crispy traditional Rhodian ladopita and lemon vinaigrette

Salad baby gem with fresh prawns, parmesan cheese and cesar sauce

Appetizers from the land

Soup of the day

1 Spinach pie with creamy che’vre and feta cheese, pine and fresh herbs

2 Grilled eggplant with miso, fresh myzithra cheese, coriander, sesame seeds and paprika oil

3 Yellow split pea cream with fried capers, Zakynthian currant, chilly and fresh onion

4 Fresh french fries with fresh thyme and smoked paprika

Beef burger patties black angus with onion pickle and yogurt cream with herbs

5 Fried feta rolls with watermelon sauce and fresh mint

6 Sauteed mushrooms with fresh onions, parmesan cheese and red pepper

7 Cheese croquettes with Zakynthian cheese, walnuts and bio honey

8 “Halumi” cheese with fig jam and peanuts

Dips & Spreads

Fish roe salad with bottarga and traditional Greek ladopita

6 Greek tzatziki with black garlic and cucumber croutons

8 Spicy cream cheese with savory dumplings and paprika oil

8 Guacamole with fresh coriander, chilli, lime and traditional Greek ladopita

8 Hummus from chickpeas and beetroot with mint, feta cheese, almonds and traditional Greek ladopita

Vegetarian  Vegan  Gluten-Free
Pasta & Risotto

1. Risotto stuffed with smoked feta cheese and mint oil
2. Prawn spaghetti pasta with fresh prawns, lobster juice and tomato confit
3. Spaghetti with zucchini, spearmint and Zakynthian cheese
4. Sea urchin spaghetti with bottarga, fish roe and white wine
5. Greek lobster pasta, with fresh basil, tarragon and in rich brandy sauce
6. Spaghetti with fresh fish (of the day), tomato, lemon grass and lime
7. Linguini with fresh shells, parsley and tomato confit
8. "Kritharoto" with chicken, zucchini, asparagus and fresh basil

Fresh Fish Of The Day

Fresh tuna fillet with black sesame, spicy cucumber and wasabi
- Fresh seabass fillet with couscous and cream cauliflower
- Fresh fillet fish with capers, tomatoes, olives and basil oil
- Fresh grilled gilthead seabream 1 kg with boiled seasonal greens and lemon vinaigrette
- Grilled fresh fish (of the day) served with boiled seasonal greens

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Meats

Lamb tagliata sous vide for 8 hours, flavoured with garlic and rosemary oil with oven potato purée
Sautéed pork fillet with grapes, pear and sweet Zakynthian wine
Beef tagliata Black Angus with pepper sauce and sautéed mushrooms
Black Angus burger with crispy onion, cooked tomato flavoured with anise and truffle mayonnaise
Chicken leg fillet with zucchini julienne and mustard from Zakynthian black currants
Pork tomahawk Greek breeding with red pepper BBQ
- Cotes de boeuf; black angus, dry aged 180 grain fed 800g, John Stone

Sides

- Oven potato purée
- Fried smashed potatoes
- French salad (green)
- Herbed basmati with fresh herbs
- Seasonal greens

Kids' Menu

Mini black angus burger with fresh french fries
Spaghetti Napolitana
Crusted chicken with fresh french fries
Buttered spaghetti

Desserts

- Greek custard pie "smashed" (for 2 people)
- Chocolate crémeux with strawberry sauce, mint and caramel chips
- Lemon Cream
- Rice pudding with fresh vanilla and Greek coffee crumble

Please inform us of any food allergies.

Manager upon market inspection: Odygiis Patrinos
Prices include VAT and other legal charges. We use the finest olive oil when preparing our salads and sunflower oil for frying.
All meats and fish are fresh. The prawns were previously frozen.
All potatoes and vegetables are fresh.
The store is obliged to provide forms on a special stand near the entrance where any complaints may be made.