

STARTERS

Fish balls

mussel sauce / olive oil

White taramas

fish roe puree / cherry tomatoes / capers
cured fish

Homemade hummus(organic)

tomato sauce / parsley salad

Prawns saganaki

black garlic sauce / feta / spearmint oil
cherry tomato confit

Steamed mussels

wine / garlic

Cabbage dolmades

lamb mince / lemon sauce

Grilled calamari

aubergine / feta / fish sauce

Baby fried calamari

smoked paprika / lemon

Meatballs lamb (keftedes)

sweet potato sauce

Local white beans (Organic)

prawns / calamari / parsley sauce

Lindian shrimp on the “sand”

shrimp pâté / poppy seeds

Cuttlefish risotto

cuttlefish ink / cheese cream

Beef Kebab

tomato / yogurt

Mix dips

tzatziki / hummus / aubergine / taramas / pita

SALADS

Greek Salad

variety of tomatoes / local feta cheese / capers

Crouton Salad

tomatoes / olive paste / crouton
goat cheese from Kos island

Pine nut salad

smoked aubergine / feta cheese / lemon

Octopus salad

onions / capers / vinegar

RAW

Tuna Carpaccio from Kalymnos island

capers / onion / olive oil with lemon juice

Seabass Carpaccio

sea urchin water

DESSERTS

Chocolate Terrine

Crème anglaise / pistachio

Mille – feuille

vanilla cream / strawberry syrup / mint

Traditional Greek yogurt

white chocolate / walnuts

MAIN COURSE

Homemade Mousaka
aubergine / beef minced meat / potato

Dorade
grilled zucchini

Sea bass fillet
cream from mussels / zucchini / dill oil

Swordfish
grilled Florina peppers

Sea food Pasta
shrimps / squid / octopus / mussels / tomato

Local goat from Asklipio village (kleftiko)
homemade risotto / olive powder

Chicken souvlaki
tzatziki / onion / tomato salad / pita

Beef Stifado
onion / tomato / french fries

Variety of sea food grilled (for 2)
dorade / octopus / calamari / mussels / shrimp

Fresh fish (per kg)

Prawns on the grill (per kg)
smoked olive oil / lemon / garlic

Lobster (per kg)
ordered in advance