

INSALATE

Ceasar

Ceasar salad with grilled chicken
€ 11

Caprese

Salad with cherry tomatoes,
mozzarella Buffala and pesto oil

€ 11

Nicoise

Salad with cherry tomatoes, green beans,
egg, baby potatoes and fresh tuna
€ 13

Quinoa e Salmone Affumicato

Quinoa salad with fresh salmon
and lime dressing
€ 13

ANTIPASTI

Funghi aglio e olio con
Crema di patate

Variety of mushrooms with potato cream
€ 11

Mariagrazias' Melanzana
alla Pargimiana

Baked eggplants with parmesan Reggiano,
mozzarella Buffala, mortadella and tomato
sauce (Secret recipe from Apulia)
€ 9.5

Tartare di Tonno

Tuna tartare
€ 16

Carpaccio di Manzo

Veal carpaccio
€ 15.5

Bruschette

Fresh sourdough bread with tomatoes,
garlic and basil
€ 5

Prosciutto e Parmigiano

Prosciutto from Parma and parmesan Reggiano
€ 5

Cozze Gamberi e Vongole
al Vapore

Steamed mussels, shrimps and clams
€ 12

Patate fritte all' olio di tartufo
e parmigiana

French fries with parmesan Reggiano
and truffle oil
€ 6.5



seaside experience

PASTA

Rigatoni Napolitana

Rigatoni with tomato sauce
€ 10

Spaghetti Carbonara

Classic Carbonara
€ 12

Paccheri Bolognese

Paccheri with black angus minced meat
€ 12

Spaghetti alle Vongole

Spaghetti with clams
€ 14

Spaghetti Cacio e Pepe

Spaghetti with parmesan Reggiano,
pecorino and egg yolk
€ 11

PIZZA

Margherita

Mozzarella | Tomato | Basil Leaves | Olive Oil
€ 10

Diavola

Pepperoni | Mozzarella | Tomato Sauce | Chilly oil
€ 12

Bianca

Fontina | Parmesan | Gorgonzolla
| Smoked Cheese | Whipping Cream | Black Pepper
€ 14

Pizza ai Funghi

Variety of mushrooms | Truffle Cream
| Truffle Oil | Parmesan | Fontina
€ 14

Marinara

Tomates | Anchovy | Caper
| Fresh Oregano | Parmesan | Olive Oil
€ 10

Prosciutto e Rucola

Prosciutto | Baby Rocket | Parmesan | Tomato
€ 14

RISOTTO

Risotto ai Funghi

Risotto with mushrooms and truffle oil
€ 15.5

Risotto Milanese con Asparagi

Risotto with red saffron and asparagus
€ 14

Risotto con Gamperi

Risotto with shrimps
€ 15

CARNE E PESCE

Tagliatta Black Angus
con Gremolata

Black Angus veal with spices sauce
€ 29

Polo alla Griglia

Half grilled chicken
€ 14

Cotoletta alla Milanese

Breaded veal steak deep fried
€ 20

Orata o Branzino alla Griglia

Sea bream or sea bass on the grill (400g)
€ 21

Calamari alla Griglia

Grilled squid with olive-lemon sauce
€ 18

Pesche Fresco del giorno

Fresh fish of the day
€ 60/kg

SIDE DISHES

Pure di Patate al tartufo

Potato puree with truffle
€ 6.5

Verdure Bollite

Seasonal greens
€ 4

Insalata verde

Green Salad
€ 4

Patate fritte

French Fries
€ 4

Focaccia

Baked in the wood oven with olive oil
€ 3

DOLCE

for 4 people

Cannoli

Traditional Italian dessert
with chocolate crème, white chocolate
namelaka and vanilla ice cream
with chocolate sauce
€ 9

Fogliodi crosta Con crema alimone (για 4 άτομα)

Traditional Greek dessert with caramelised phyllo pastry,
lemon and lime Cream and cinnamon Ice Cream
€ 16

Tiramisu

€ 10

Varieta di frutti Freschi

Fresh Seasonal Fruits
€ 12

SPARKLING WINES

Moscato d’ Asti Belbo “Pietro Forno € 22 | 6
Anselmi Ca Stella Prosecco Brut € 24 | 6.5
Amalia Rose Tselepos Estate € 30
Karanikas Brut Cuvee Speciale € 32

CHAMPAGNES

Moet & Chandon Brut Imperial 200ml € 35
Moet & Chandon Brut Imperial 750ml € 150
Moet & Chandon Ice Imperial 750ml € 180
Moet & Chandon Rose
Brut Imperial 750ml € 180
Taittinger Nocturne Edition City
Light Sec 750ml € 200
Taittinger Brut Prestige Rose 750ml € 220
Moet & Chandon Brut
Imperial magnum 1,5lt € 300
Moet & Chandon Ice Imperial 3lt € 950

LOCAL WINES

Doryssa UWC (Muscat) € 16
Psiles Korfes, High Peaks UWC (Muscat) € 20
Roya Nopera (Muscat) € 30
Pythagorean Crater Vakakis Wines
(Avgoustiatis, Muscat) € 28

WHITE MAGNUMS

Ktima Biblia Chora
(Sauvignon blanc - Assyrtiko) € 75
Santorini Karamolegos Winery (Assyrtiko) € 105

WHITE WINES

Malagouzia Domaine
Roxane Matsa € 28
"F" by Foivos Papastratis
(Moschato - Assyrtiko) € 30
Viognier Cuvee Larsinos Skouras Domaine € 45
Thema Pavlidis Estate
(Sauvignon blanc - Assyrtiko) € 35
"Ergo" Lantides Winery (Sauvignon blanc) € 28
"Tomi" Mantinia Troupis Winery
(Moschofilero) € 26 | 5.5
Ktima Gerovassileiou
(Malagousia - Assyrtiko) € 37
Vorinos BIO Silva
Daskalakis Estate (Vidiano) € 28
Santorini Karamolegos
Winery (Assyrtiko) € 49
Ovilos Ktima Bilia Chora
(Sauvignon blanc - Semillon) € 50
Chardonnay Katsaros Estate € 40
Soave Classico Zenato (Garganega), Italy € 28
Pinot Grigio Santa Margherita, Italy € 33 | 6.5
Ca Maiol "Lugana Prestige"
(Trebbianco di Lugana), Italy € 40
Macon Verze Domaine Leflaive (Chardonnay),
Burgundy France € 65
The Paring Santa Rita Hills
(Chardonnay), USA € 60

DESSERT WINES

Vinsanto Santo wines (Assirtiko) € 45 | 8
Samos Vin Doux UWC (Muscat) € 27 | 6.5

ROZE WINES

Avdiros Vourvoukelis Estate
(Pamidi - Syrah) € 31
Ftreri Troupis Winery
(Agiorgitiko - Moschofilero) € 24 | 5
A Muse Mouses Estate
(Sauvignon blanc - Mouchtaro) € 32 | 6.5
Apla Oenops Wines
(Limniona - Mavroudi - Xinomavro) € 32
Idylle Estate La Tour Melas
(Agiorgitiko - Grenache - Syrah) € 38
Whispering angel Caves d' Esclans
(Grenache - Cinsault - Rolle - Syrah - Tibouren),
Cotes de Provence France € 60 | 145
Chateau Miraval (Cinsault-Grenache-Syrah)
Cotes de Provence France € 62 | 150

RED WINES

Nemea Aivalis Estate (Agiorgitiko) € 34
Limniona New Age Zafirakis Estate € 37
Chrisolithos Mouses Estate (Merlot) € 31 | 6
Earth & Sky Thymiopoulos
Vineyards (Xinomavro) € 39
Petasos" Syrah Karipidis Estate € 37
Le Roi de Montagnes Papargyriou Estate
(Cabernet sauvignon) € 54
Chianti Classico Casanuova di Nittardi
"Mikis Theodorakis" label Italy € 60
Valpolicella Superiore Zenato
(Corvina-Rondinella-Oseleta), Italy € 32
Rosso di Montalcino Altesino
(Sangiovese), Italy € 49
Bourgogne Villies Vignes de Pinot Noir Maison
Albert Bichot, Burgundy France € 48

SIGNATURE COCKTAILS

SWEET BRAMBLE

Gin | Crème de Cassis | Lemon juice

€ 8.5

INSPIRATION

Vodka | Aperol | Pomegranate puree
| Lime | Gentleman’s soda

€ 9

NOMAD

Gin | Liqueur Mastic of Chios Skinos
| Crème de Cassis | Lime juice

€ 9

SENIORA ADA

Tequila | Pineapple Juice | Lime Juice
| Agave Syrup | Ginger Syrup

€ 9.5

WATERMELON SMASH

Gin | Aperol | Watermelon Puree | Lime Juice

€ 8.5

ASTERIAS

Vodka | Spoon of mastic of Chios sweet | Lime Juice
| Cranberry Juice | Pomegranate Puree

€ 10

MOST WANTED

Aged Rum | Lime | Ginger | Mango Puree
| Passionfruit Puree

€ 10

BUTTERFLY

Gin | Green Apple Liqueur | Ginger Syrup
| Elderflower Liqueur | Lime Juice

€ 9.5

SAFE BET

Pisco | Rum | Lime Juice | Passionfruit Puree
| Pineapple Puree

€ 9

BURBON & BERRIES

Burbon Whiskey | Blueberry Puree
| Cranberry Juice | Lime Juice

€ 10

GIN & YUZU

Gin | Yuzu puree | Lemon Puree
| Black Pepper | Gentleman’s Soda

€ 10

MINT SMASH

Rum | Liqueur of mastic of Chios | Agave
| Mint Leaves | Gentleman’s Soda

€ 9

MILLION DOLLAR

Rum | Vanilla Syrup | Ginger Syrup
| Passion Fruit Puree | Lime

€ 9.5

MOCKTAILS

STRAWBERRY KISS

Strawberry Puree | Pineapple Juice | Lime Juice | Soda

€ 7

MEDUSA

Fresh melon | Green Apple Juice
| Green Apple Syrup | Lime Juice

€ 7

BEERS

Alfa Draught 300ml € 4.5
Alfa Draught 500ml € 5.5
Alfa bottle 330ml Lager € 4.5
Mc Farland 330ml, Irish Red Ale € 6
Krusovice Imperial 330ml,
Chech Premium Pilsner € 6
Vergina Weiss 500ml € 5.5
Corona 355ml, Mexican Pale Lager € 6
Peroni Nastro Azzuro, Italian Blonde Lager € 5.8
Strongbow Apple cider Red Berries 330ml € 5.5

GREEK
MICROBREWERIES

Ikariotissa, Lager from Ikaria € 4.5
Nisos All Day, unfiltered organic pilsner
from Tinos island € 5.5

SOFT DRINKS
| REFRESHMENT | WATER

Zagori Natural Mineral Water 500ml € 0.7
Zagori Natural Mineral Water 1lt € 1.5
Zagori Sparkling Water 330ml € 3.5
Zagori Sparkling Water 1lt € 5
San Pellegrino Sparkling Water 750ml € 5
Coca cola, Zero, Light, Sprite, Fanta € 3.5
Pink Grapefruit Soda € 5
Crave Natural energy Drink Lime & Mint,
Pineapple & Coconut, Passionfruit & Vanilla € 5