

Salads

Greek salad with crackers 10,00 €

Potato salad with sausage, parsley, lemon & homemade mayonnaise 10,00 €

Rocket salad with carrot, cabbage ,pear, nuts & honey –mustard vinaigrette 10,00 €

Spinach salad with bacon, crouton, cone & balsamic dressing with parmesan flakes 11,00 €

Green salad with rocket, sun-dried tomatoes, cracker, “ Anthotiro” cheese with lemon & oil dressing with mustard 11,00 €

Appetizers

Shrimps saute* with fresh tomato sauce with garlic & feta cheese 13,00 €

Mushrooms sauté with thyme & garlic oil 11,00 €

Cheese rolls with honey & black sesame 9,00 €

Fava with caramelized onions, grilled almond & mint sauce 9,00 €

Chick peas with grilled bacon and sour cream (Chef’s recipe) 9,00 €

Soup of the Day 7,00€

Main Courses

Veal steak with grilled cherry tomatoes, parmesan flakes & fresh fried potatoes 17,00 €

Grilled chicken marinated with lemon & aromatic herbs. Served with fried potatoes & fresh salad 13,00 €

Kebab with grilled tomato & yogurt sauce 12,00 €

Stuffed veal with peppers, sun dried tomato & gruyere cheese. Served with mashed potatoes & its sauce 15,00 €

Pork steak marinated & grilled in the oven with mustard & capper. Served with mashed vegetables 13,00 €

Chicken “youvetsi” with pasta & grated feta cheese 12,00 €

Cod* sauté with mashed potatoes & garlic 15,00€

Fusilli with feta cheese, olives, cappers & fresh tomato sauce 11,00 €

Risotto with sun dried & fresh tomato with aromatic herbs 11,00 €

Linguine with shrimps*, fresh tomato & basil 16,00 €

Risotto with chicken & saffron 13,00 €

Desserts

Ekmek with ice-cream 8,00 €

Greek doughnuts with nuts & honey 8,00 €

Profiterole ice –cream with chocolate dressing 9,00 €

Ice cream 6,00 €

*FROZEN

All taxes are included

White wine

PEACOCK House Wine - WASQ "Mantinia" Moschofilero 18,00 €

ONEIROPAGIDA (AVANTIS) - Chardonnay 19,00 €

MANTINIA Tselepeou - WASQ "Mantinia" Moschofilero 22,00 €

SAMAROPETRA Kir Yianni - R.W. "Florina" Roditis, Sauvignon Blanc 26,00 €

ADOLI GI Antonopoulou - R.W. "Achaia" Lagorathi, Asproudes, Chardonnay 26,00 €

AMETHYSTOS K. LAZARIDIS – Sauvignon blanc, Semillon, Assyrtiko 27,00 €

MALAGOUIA Antonopoulou - R.W. "Achaia" Malagouzia 27,00 €

SANTORINI (OIA) Sigala - WASQ "Santorini" Asyrtiko, Athiri ,Aidani 30,00 €

TESSERIS LIMNES Kir Yianni - R.W. "Florinas" Chardonnay, Gewurztraminer 32,00 €

KTIMA GEROVASILEIOU FUME - R.W. "Epanomie" Sauvignon Blanc 39,00 €

PINOT GRIGIO Santa Margherita - Italy 30,00 €

CHATEAU MAGNEU BLANC – Sauvignon blanc, Semillon – France 26,00 €

CHABLIS CHARLES VIENOT – Chardonnay – France 38,00 €

Red Wine

PEACOCK House Wine - R.W. "Peloponnese" Agiorgitiko 18,00 €

XRYSSOS LEON N. LAZARIDI – Cabernet sauvignon 22,00 €

CP SYRAH CABERNET KTIMA Claudia Papayianni – Organically grown grapes 23,00 €

KTIMA PAPAIOANNOU - WASQ "Nemea" Agiorgitiko 23,00 €

KTIMA TSELEPOU – Cabernet sauvignon, Merlot 23,00 €

MERLOT ANTONOPOULOU - 24,00 €

CHATEAU CARRAS – Cabernet sauvignon, Cabernet franc, Merlot 29,00 €

AVANTIS SYRAH - 33,00 €

THEMA Ktima Pavlidi - Agiorgitiko, Syrah 35,00 €

KTIMA VIVLIA HORA Gerovasileiou - Tsaktsarlis - R.W. "Pangeon" Merlot ,Cabernet sauvignon 37,00 €

KTIMA ALPHA Iatridis - R.W. "Florinas" Syrah, Merlot ,Xinomavro 42,00 €

BEAUJOLAIS Village Caves des Vignerons de Bel –Air (Gamay) – France 20,00 €

CHIANTI D.O.C.G. Melini – Sangiovese, Canaiolo nero – Italy 22,00 €

Rose Wine

DRYOPI ROSE KTIMA TSELEPOU – Agiorgitiko 19,00 €

ADOLI GIS ANTONOPOULOS – Cabernet sauvignon, off dry 26,00 €

KTIMA VIVLIA HORA Gerovasileiou - Tsaktsarlis - R.W. "Pangeon" Syrah 29,00 €

VQPRD - WASQ : Wines with Appellation of Superior Quality - R.W : Regional Wine