Salads

Traditional Greek Salad tomatoes, cucumber, onion, olives & feta cheese – 13€

Spinach & Arugula Salad with cherry tomatoes, Talagani cheese &sautéed mushrooms – 15€

Mesclun Greens with dried fruits, radish, Cretan Graviera cheese & balsamic reduction – 12€

Lentil Salad with sun-dried tomatoes, Katiki Domokou cheese & garlic sprouts – 12€

Appetizers

Fish Soup rich and aromatic fish soup – 13€

Meatballs in Tomato Sauce served with smoked eggplant purée –15€

Grilled Calamari with yellow split pea purée & caramelized onions – 15€

Zucchini Tart with Manouri cheese, aromatic herbs & sun-dried tomato sauce – 11€

Baked Eggplant with colorful bell peppers, fresh basil & yogurt sauce – 12€

Main Courses

Beef Fillet served with carrot purée & grilled asparagus – 33€

Braised Lamb with fresh tomato, potatoes, Cretan Graviera & feta cheese – 31€

Meagre fillet accompanied by seasonal vegetables – 26€

Spaghetti with Prawns cherry tomatoes & fresh aromatic herbs – 22€

Lemon-Scented Linguine with traditional cured pork from Mani – 14€

Grouper Fricassee in a lemon-egg sauce with seasonal greens – 32€

Desserts

Pavlova with forest berries and whipped cream – 10€

Warm Chocolate Soufflé served with vanilla ice cream – 11€

Loukoumades traditional Greek honey puffs with cinnamon – 9€

Ice Cream – 9€

Bread & Dip
3€ per person

WINE LIST

White Wine

PEACOCK House Wine - Roditis, Savatiano, Moschofilero – 21€

Mantinia, Semeli Estate – Moschofilero – 25€

Malagousia, Argyriou Winery – Malagouzia – 27€

Petrines Plagies, Palivou Estate – Malagouzia & Chardonnay – 30€

Samaropetra, Kir-Yianni – Roditis & Sauvignon blanc – 32€

Karipidis- Sauvignon Blanc-34€

Château Julia, C. Lazaridis Estate– Chardonnay – 35€

Viognier Cuvee Larsinos, Skouras Estate- Viognier – 40€

Biblia Chora Estate – Sauvignon Blanc & Assyrtiko – 43€

Red Wine

PEACOCK House Wine - Agiorgitiko & Merlot – 21€

Antonopoulou Estate – Merlot – 25€

Paranga Revolution, Kir-Yianni – Syrah & Cabernet Sauvignon – 28€

Nemea, Palivou Estate – Agiorgitiko – 30€

Dilofos, Tselepou Estate - Cabernet Sauvignon & Merlot – 33€

Pinot Noir, Papaioannou Estate – Pinot Noir – 35€

"Turtles" Vineyard, Alpha Estate – Syrah – 43€

Rose Wine

PEACOCK House Wine - Roditis, Agiorgitiko & Moschofilero – 21€

Akakies, Kir-Yianni – Xinomavro – 25€

Little Ark, Lantidis Estate- Moschofilero – 32€

La Tour Melas, Idylle D'Achinos- Agiorgitiko, Grenache, Syrah- 40€

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT - INVOICE) ».
GUESTS WITH FOOD ALLERGIES PLEASE INFORM OUR SERVICE TEAM
All taxes are included Restaurant Manager: Iro Chatzilia – Chef De Cuisine: Dimitris Galanopoulos