

## LET'S START

### BREAD

€ 1,00

### FRENCH FRIES

€ 4,00

### TZAZIKI

yoghurt, cucumber, garlic, vinegar, olive oil, salt and pepper | € 4,00

### FAVA DIP

fava beans, carrot, onions | € 4,00

### SPICY CHEESE DIP

hot red peppers, feta cheese, yoghurt, olive oil, vinegar | € 5,50

### MARINATED ANCHOVIES

anchovies, tomatoes | € 6,00

### ZUCCHINI CROQUETTES

green and yellow zucchini, mint, vinegar, feta cheese, egg, onion | € 6,00

### FETA CHEESE

€ 4,00

### FETA CHEESE WITH HONEY

feta cheese in pie crust, honey, sesame  
€ 6,00

### GRILLED TALAGANI CHEESE

with tomato, pepper | € 6,50

### PEPPERS STUFFED WITH CHEESE

green pepper, cheese, tomato | € 6,50

### FRIED CHEESE "SAGANAKI"

€ 5,50

### TUNA SALAD

tuna, mayonnaise, mustard, eggs, salt and pepper, vinegar | € 6,50

### EGGPLANT DIP

eggplant, mayonnaise, mustard, eggs, hard bread, salt and pepper, olive oil | € 5,50

## ALL SALADS

### TOMATO CUCUMBER SALAD

€ 4,50

### CABBAGE SALAD

€ 4,50

### LETTUCE SALAD

€ 4,50

### GREEK SALAD

tomatoes, cucumber, pepper, red onions, feta cheese, olive, olive oil | € 7,00

### XOPTA

seasonal steamed greens | € 4,50

### "NIKOS" SALAD

green & red lola lettuce, red pepper, cherry tomatoes, croutons, parmesan cheese, honey & mustard vinaigrette | € 8,00

### ROCKET & PARMESAN SALAD

baby rocket, lettuce, sun dried tomato, parmesan cheese, cherry tomatoes, balsamic vinegar, olive oil & honey | € 8,00

## FROM THE SEA

### SARDINES

lettuce salad and tomatoes | € 9,50

### GRILLED OCTOPUS (2 TENTACLES)

lettuce salad and tomatoes | € 20,00

### FRESH GRILLED SHRIMPS

lettuce salad and tomatoes | € 17,00

### GRILLED TUNA "SOUVLAKI"

lettuce salad and tomatoes | € 18,00

### SPAGHETTI WITH TUNA

tomato, onion, garlic, capers, olives | € 17,00

### SHRIMPS SAGANAKI

shrimps, tomato sauce, feta cheese | € 10,00

### SPAGHETTI WITH SHRIMPS

tomato sauce, ouzo | € 16,00

### GRILLED FRESH FISH (PER KILO)

seasonal steamed greens | € 55,00

YUM  
YUM!

PLEASE ASK US FOR OUR  
DAILY SPECIALS!

## ON THE GRILL

All grilled meats are served with fried potatoes, cabbage and carrot salad.

### BEEF STEAK

€ 13,00

### TOMAHAWK BEEF STEAK

1.000 - 1.100 g | € 55,00

### PORK STEAK

€ 9,00

### TOMAHAWK PORK STEAK

600 - 700 g | € 18,00

### PORK FILLET

€ 13,00

### GRILLED BURGER "BIFTEKI"

€ 8,00

### GRILLED STUFFED BURGER "BIFTEKI"

€ 9,50

### PORK FILLET "SOUVLAKI"

€ 11,00

### CHICKEN FILLET

€ 9,50

### CHICKEN "SOUVLAKI"

€ 9,50

### LAMP CHOPS (PORTION)

€ 11,00

### LAMP CHOPS (PER KILO)

€ 32,00

### MIXED GRILL (FOR 2 PERSON)

chops, pancetta, chicken fillet, burger, sausage, french fries and pita bread | € 27,00

## GREEK CUISINE

### GREEK MOUSAKA

eggplants, potatoes, bechamel sauce, ground beef | € 8,00

### BEEF WITH MUSHROOMS

redwine sauce, served with rice, potatoes or vegetables | € 9,00

### BEEF IN TOMATO SAUCE

served with rice, potatoes or vegetables  
€ 9,00

### CHICKEN IN THE OVEN

served with potatoes in the oven | € 8,00

### CHICKEN FILLET WITH MUSHROOMS

served with rice, potatoes or vegetables  
€ 9,00

### STUFFED VEGETABLES

seasonal vegetables stuffed with rice | € 7,00

### EGGPLANT "IMAM"

with tomato sauce and onions | € 7,00

### SPAGHETTI BOLOGNESE

with tomato sauce and ground beef | € 8,00

### SPAGHETTI WITH VEGETABLES

eggplant, zucchini, carrot, feta cheese, garlic, onion | € 8,00

## DESSERTS

### RAVANI CAKE

sweet, syrup-soaked semolina cake with orange flower water, rose water and syrup, topped with almonds | € 4,00

### NIKOS FAVORITE SWEET COMBINATION

Ravani cake with Mastiha liqueur (50 ml) or Espresso | € 6,00

### GREEK YOGURT

with honey and walnuts | € 4,50

Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice).

## NON-ALCOHOLIC

### COCA COLA

normal, light, zero  
250 ml | € 2,50

### SPRITE

250 ml | € 2,50

### ICE TEA

peach or lemon  
330 ml | € 2,50

### ORANGEADE

250 ml | € 2,50

### LEMONADE

250 ml | € 2,50

### SODA

250 ml | € 2,50

### SPARKLING WATER

750 ml | € 3,50

### STILL WATER

500 ml | € 0,50  
1 l | € 1,50

## BEER

### EZA

500 ml | € 3,50

### ALFA WEISS

500 ml | € 3,50

### ALFA

500 ml | € 3,50

### ALFA FREE

500 ml | € 3,50

### HEINEKEN

500 ml | € 3,50

### KAISER

500 ml | € 3,50

### AMSTEL

500 ml | € 3,50

### MYTHOS

500 ml | € 3,50

### FIX

500 ml | € 3,50

### MAMOS

500 ml | € 3,50

## COFFEE

### ESPRESSO

€ 2,50

### NESCAFE FRAPPE

€ 2,50

### GREEK COFFEE

€ 2,00

## OPEN WINE

### CHARDONNAY

250 ml | € 3,00  
500 ml | € 5,00

### CABERNET

250 ml | € 3,00  
500 ml | € 5,00

### ROSE DRY OR SEMISWEET

250 ml | € 3,00  
500 ml | € 5,00

## BOTTLED WINE

### SKOURAS AKRES WHITE

The color is soft, white-yellow with green highlights. The nose is complex where fresh floral characters prevail and follow peel notes of lemon and tropical fruit flavors like avocado. The mouth is characterized by a complete balance with dominant aromas of citrus fruits, touches of jasmine and mint.  
750 ml | € 19,00

### SKOURAS AKRES ROSE

Color, pale pink with cherry highlights. The nose is lively, full of purity with aromas of ripe cherries and raspberries with hints of sweet spice, flower and rose petal notes. Mouth is medium body with medium to high acidity and a slight feeling very ripe tannins. The finish is medium length and continuous development, leading to complexity.  
750 ml | € 19,00

### BARAFAKAS ESTATE THREE WITCHES TRIS MAGISSES ROSE

Pale pink with violet reflections, great bouquet but also generous, seductive aromas of red tones, fruit – strawberry and helmets – harmonize with notes of white flowers. The above elements act synergistically to offer a generous and creamy mouth with harmonious sweetness and fruity aromatic aftertaste.  
750 ml | € 22,00

## SPIRITS

### OUZO PLOMARI / MINI / STEFANOURI

50 ml | € 3,00  
200 ml | € 8,00

### TSIPOURO DARREOS DEKARAKI

50 ml | € 3,00  
200 ml | € 9,00

### MASTIHA LIQUEUR

50 ml | € 3,00

### PATSOUROS ALEPOUDAKI WHITE

This light semi-sweet wine, tastes just as flavorful and sweet. It's known for its sweet and perfumey flavors due to the high residual sugar and low acidity in the Muscat grapes. Take a sip and you'll likely pick up flavors of peach, apricot, citrus, rose petal, and elderflower.  
750 ml | € 19,00

### LAFAZANIS GEOMETRIA MALAGOUZIA

Pale straw color with green hues. Rich fruit and floral aroma typical of the variety, balanced taste and a lingering finish.  
750 ml | € 22,00

### NESTOR PYLÓS CABERNET SAUVIGNON

It has a deep red color and it weds aromas of red fruits and vanilla with spicy notes. It is full-bodied in the mouth with balanced tannins and a long after taste.  
750 ml | € 22,00

### KIR-YIANNI PARANGA ROSE

Floral character. Light salmon color with blue hues. The nose is dominated by red fruits, plum and cherry notes while on the palate, the acidity balances with the aromatic intensity with lingering, flavorful finish.  
750 ml | € 22,00



### KIR-YIANNI BLUE TRACTOR WHITE

Notes of citrus, white peach, apricot and pear. On the palate, the chalky minerality and the refreshing acidity balance well with the complex aromatic structure. Medium body and alcohol.  
750 ml | € 22,00

### KIR-YIANNI PARANGA WHITE

Straw yellow color and highlights. Crispy, fresh, with notes of lemon, citrus peels and spring flowers on the nose and a good acidity.  
750 ml | € 22,00

### TSANTALI CARAMELO WHITE

Gentle lemon color. In the nose, fragrances of citrus and white flowers. In mouth, soft and sweet with fruity flavors and a pleasant acidity that gives balance. Refreshing, pleasant aftertaste.  
750 ml | € 19,00

### TSANTALI CARAMELO ROSE

Smooth with sweeter fruit flavors of strawberry jam and cherry macaron. Elegant pepery notes and a nice acidity kick offer a lovely refreshing mouthfeel and most enjoyable finish.  
750 ml | € 19,00

