



Our chefs use extra virgin olive oil for our salads and sunflower oil for our fried items. We prioritize the well-being of our guests, so if you have any food allergies, intolerances, or other dietary restrictions please inform our staff, who will gladly assist you in choosing suitable options from our menu.

# TRADITIONAL GREEK MEZEDES

## Grilled Greek Bread

Crunchy bread slices with olive oil and oregano

95

## Feta Psiti

Baked feta, olive oil, green pepper, tomato, oregano

475

## Sfougato from Kythnos Island

Golden-fried cheese croquettes with fig jam

295

## Keftedakia

Traditional Greek meatballs served with tzatziki

395

## Spanakopitakia

Mini spinach pies with feta cheese

275

## Feta with Honey

Feta cheese baked in crispy phyllo,  
topped with honey and sesame

525

## Grilled Halloumi

Imported Greek Halloumi, grilled, and topped with a touch  
of honey

495

## Kolokythakia Tiganita

Crispy batter-fried zucchini slices

235

## Cretan Dakos

Whole wheat rusk topped with tomatoes, crushed feta,  
onions, olive oil, and oregano

365

Prices are subject to 12% service charge and 14% VAT.

# MEZEDES FROM THE SEA

## Garidaki Symiako

Crispy baby shrimps served with herb-infused mayonnaise

375

## Garides Saganaki

Shrimps cooked in a skillet with a creamy tomato sauce and feta cheese

855

## Atherina

Fried sand smelt fish

220

## Soupies Tiganites or Psites

Choice of fried or grilled squid

495

## Fish Croquettes

Crispy cod croquettes served with tartar sauce

315

## Kalamari Tiganito or Psito

Choice of fried or grilled calamari

495

## Kalamari Gemisto

Grilled calamari stuffed with feta, tomato, and sweet peppers

650

## Regga Sta Karvouna

Charcoal-grilled smoked herring fillet

285

## Chtapodi Xydato

Octopus marinated in vinegar, olive oil, and herbs

785

Prices are subject to 12% service charge and 14% VAT.

 = Signature Dish

## Chtapodi Psito

Charcoal-grilled octopus with herbs, olive oil, and vinegar

785

## Petrobarbouna

Fried baby red mullets

475

## White & Blue Shell

Gratinated mix of salmon and seafood in a creamy sauce,  
served in a shell

875

## Clams & Mussels

Pan-cooked with olive oil and Mediterranean herbs

MP

## WHITE & BLUE FRESH AND RAW

### Greek Ceviche

Cured amberjack fish marinated in lemon-olive oil with  
black-eyed peas, chopped tomatoes, and marinated  
zucchini

1050

### Amberjack Carpaccio

Thinly sliced amberjack with arugula, parmesan flakes,  
lemon-olive oil dressing, and a touch of truffle oil

795

Prices are subject to 12% service charge and 14% VAT.

 = Signature Dish    MP = based on Market Price / kilo

## SPREADS & DIPS

### White & Blue Tarama

Fish roe whisked with virgin olive oil, lemon, and onion water

185

### Hummus

120

### Babaganoush

120

### Tzatziki

130

### Tahini

120

### Skordalia

Greek garlic spread

120

### Tyrokafteri

Spicy, imported Greek feta paste

325

Prices are subject to 12% service charge and 14% VAT.

 = Signature Dish

## SALADS

### Choriatiki - Greek Salad

Tomato, cucumber, green pepper, Kalamata olives, oregano, olive oil, and authentic Greek feta

450

### Prasini - Garden Green Salad

Lettuce, mixed leaves, spring onions, croutons, lemon-mustard vinaigrette

285

### Melitzanosalata

Smoked eggplant with olive oil, garlic, and herbs, served in eggplant skin

210

### Pantzarosalata - Beetroot Salad

Boiled beetroot with Greek yogurt, aged balsamic, walnuts, and prickly pear

225

## FISH & SEAFOOD

MP

A wide selection of fresh fish and seafood is available every day in our display. Our chef recommends the following cooking techniques to suit the unique quality of each fish:

### on the charcoal fire grill

Charcoal fire grill, lemon olive oil

### in herb salt crust

Greek herbs, Mesa mani salt

### the Greek way

With potatoes in the oven



Fish sold by weight at market price per kilo

Prices are subject to 12% service charge and 14% VAT.

 = Signature Dish    MP = based on Market Price / kilo

## MAINS

### Garidomakaronada

Prawn spaghetti in a rich Mediterranean sauce

1250

### Seafood Risotto

With calamari, prawns, and mussels, topped with parmesan

825

### Astakomakaronada (serves 2)

Whole lobster spaghetti

5450

### Red Shrimp Linguine

Linguine pasta with imported Italian red shrimps

2950

### Chicken Souvlaki

Diced grilled chicken served with pitta, fries, tomatoes, onions, and a mustard-mayo dip

445

### Squid Kritharoto

Orzo pasta cooked in squid ink with tender squid and Mediterranean herbs

750

### Greek Moussaka

Traditional baked dish of layered eggplant, minced beef, potatoes, and bechamel

485

### Paidakia - Grilled Lamb Chops

Charcoal-grilled imported lamb chops with oven-baked potatoes

1750

### Biftekia Me Patates

Grilled Greek-style beef patties with oven-baked potatoes

575

Prices are subject to 12% service charge and 14% VAT.

 = Signature Dish

## SIDES

### Grilled Vegetables

195

### Patates Tiganites

Hand-cut, crispy fries

175

### Patates Tiganites me Feta

Hand-cut fries with crumbled imported feta  
and oregano

275

### Patates Fournou

Roasted lemon potatoes with thyme

195

### White Rice

150

### Brown Rice

175

### Seafood Rice

295

## DESSERTS

### White & Blue Baklava

Crispy pastry, pistachio cream, caramelized nuts,  
mastic ice cream

275

### Fruit Platter - (serves 2)

Seasonal fruits

375

### Lime Panna Cotta

Creamy panna cotta with zesty lime and citrus gel

295

### Pistachio Mille Feuille

Layers of puff pastry with pistachio pastry cream and  
whipped cream topping

295

### Portokalopita me Pagoto

Greek orange pie served with mastic ice cream

250

### Ice Cream Selection

Vanilla / Chocolate / Lemon / Strawberry / Mango / Mastic

95 / scoop

Prices are subject to 12% service charge and 14% VAT.

 = Signature Dish

## COLD BEVERAGES

|                              |     |
|------------------------------|-----|
| Large Mineral Water.....     | 95  |
| Small Mineral Water.....     | 60  |
| Sparkling Mineral Water..... | 90  |
| Soft drinks.....             | 100 |
| Soda / Tonic.....            | 140 |
| Red Bull.....                | 175 |
| Birell.....                  | 90  |
| Fayrouz.....                 | 90  |

## FRESH JUICES

|                 |     |
|-----------------|-----|
| Strawberry..... | 125 |
| Orange.....     | 125 |
| Mango.....      | 125 |
| Seasonal.....   | 150 |

## SMOOTHIES

|                          |     |
|--------------------------|-----|
| Strawberry Smoothie..... | 175 |
| Seasonal Smoothie.....   | 175 |
| Five Fruits.....         | 275 |

## SIGNATURE LEMONADES

|                         |     |
|-------------------------|-----|
| Classic Lemonade.....   | 125 |
| Sparkling Lemonade..... | 185 |

Prices are subject to 12% service charge and 14% VAT.

|                        |     |
|------------------------|-----|
| Pink Tea Lemonade..... | 125 |
| Green Lemonade.....    | 125 |

## HOT COFFEE & TEA

|                                      |     |
|--------------------------------------|-----|
| Espresso.....                        | 120 |
| Double Espresso.....                 | 200 |
| Cappuccino.....                      | 225 |
| Tea (Ceylon - Mint - Chamomile)..... | 95  |

## COLD COFFEE / FREDDO

|                         |     |
|-------------------------|-----|
| Freddo Espresso.....    | 215 |
| Freddo Cappuccino.....  | 245 |
| Iced Americano.....     | 165 |
| Nescafe Frappe.....     | 150 |
| Iced Latte.....         | 165 |
| Iced Spanish Latte..... | 275 |

## BEERS

|                           |     |
|---------------------------|-----|
| Stella Lager.....         | 185 |
| Heineken.....             | 185 |
| Heineken Draft 250ml..... | 145 |
| Heineken Draft 500ml..... | 220 |
| Sakkara Gold.....         | 195 |

Prices are subject to 12% service charge and 14% VAT.

## WHITE WINES

*bottle / by glass*

**Chateau de Granville** 1750 / 440  
Semillon

**Nala** 1750 / 440  
Chardonnay & Sauvignon Blanc

**Baila** 1600 / 420  
Spanish Verdejo

**Chateau Byblos** 1400 / 385  
Chardonnay & Sauvignon Blanc

**Castello Di Trevi** 1400 / 385  
Grillo

**Cape Bay** 1400 / 385  
Chardonnay

**Jardin Du Nil** 1300 / 330  
Vermentino & Viognier

**Beausoleil** 1200 / 310  
Bannati

**XO** 1100 / 285  
Chardonnay & Vermentino

## ROSÉ

**Beausoleil Magnum (1.5 L)** 2100  
Monocépage Merlot

*bottle / by glass*

**Baila** 1600 / 420  
Tempranillo

**Beausoleil** 1200 / 310  
Monocépage Merlot

**XO** 1100 / 285  
Grenache & Montepulciano

Prices are subject to 12% service charge and 14% VAT.

## RED WINES

*bottle / by glass*

**Chateau de Granville** 1750 / 440  
Merlot & Cabernet Sauvignon

**Nala** 1750 / 440  
Pinotage & Syrah

**Baila** 1600 / 420  
Spanish Tempranillo

**Chateau Byblos** 1400 / 385  
Cabernet Sauvignon & Syrah

**Castello Di Trevi** 1400 / 385  
Nero D'avola

**Cape Bay** 1400 / 385  
Merlot

**Jardin Du Nil** 1300 / 330  
Cabernet Sauvignon, Petit Verdot, & Syrah

**Beausoleil** 1200 / 310  
Monocépage Cabernet Sauvignon

## SPARKLING WINES

**Le Baron White** 2350  
Méthode Champenoise, Chardonnay  
aged for 12-18 months

**Le Baron Rosé** 2350  
Méthode Champenoise, Chardonnay  
& Pinot Noir aged for 12-18 months

**Valmont White** 1550  
Viognier, Marsanne, & Roussanne

**Valmont Rosé** 1550  
Viognier, Marsanne, Roussanne,  
+ Merlot & Syrah

## BY THE GLASS

Glass of Greek Ouzo..... 475

Shot of Mastiha Skinos..... 495

Prices are subject to 12% service charge and 14% VAT.

## IMPORTED WINES

### WHITE

Ruffino - Italy 10,000  
Grechetto / Trebbiano

### RED

Château Clément - France 10,000  
Merlot / Cabernet Sauvignon

### ROSÉ

Whispering Angel - France 10,000  
Grenache / Cinsault / Vermentino

## SIGNATURE COCKTAILS

*local / imported*

Aegean Breeze 410 / 950  
*Gin, ouzo, cucumber, thyme, black pepper, lemon, soda water*

Island Tonic 410 / 950  
*Gin, ouzo, chamomile, lavender, ginger, lemon, tonic*

Mastiha Sour 410 / 950  
*Vodka, mastiha liquor, basil, sour mix, egg white*

Mediterranean Mule 410 / 950  
*Vodka, ginger, salted apple, lemon, aromatic bitters, soda water*

Santorini Sunrise 410 / 950  
*Vodka, mastiha liquor, raspberry, mint, grapefruit, lime*

## CLASSIC COCKTAILS & SPIRITS LIST



Prices are subject to 12% service charge and 14% VAT.

