

Main Menu

The dinner is accompanied by carefully selected Greek wines. Local beer and soft drinks are also available.

We can tailor the menu according to your dietary peculiarities.

We just need to be informed at least a day in advance.

Bruschetta trilogy

Crunchy slices of round bread roll from Thessaloniki (koulouri) with Tomato from Crete, basil and olive from Kalamata Fig jam from Euboea, gruyere from Naxos and basil Fava bean puree from Santorini with caramelized onion.

Sautéed Shrimps from the Koilada area in East Peloponnese with ginger

Served with aromatic fennel puree, marinated zucchini julienne, and crunchy anise

Traditional Moussaka

Layers of roasted eggplant, zucchini, potato with a mince of soya, creamy white sauce of almond milk, and mousse of feta cheese

Seasonal Salad

With spinach & rocket leaves, grapes, nectarine, chives, sesame feta cheese bites, served with petimezi sauce

Slow-cooked Beef Tenderloin

Served with carrot puree, basil pesto and sauce of sundried grapes

Choux craquelin

Served with chocolate cremuex, pistachio, vanilla & chocolate sauce

Vegetarian Menu

Bruschetta trilogy

Crunchy slices of round bread roll from Thessaloniki (koulouri) with Tomato from Crete, basil and olive from Kalamata Fig jam from Euboea, gruyere from Naxos and basil Fava bean puree from Santorini with caramelized onion

Pleurotus Mushrooms

Served with aromatic fennel puree, marinated zucchini julienne, and crunchy anise

Traditional Moussaka

Layers of roasted eggplant, zucchini, potato with a mince of soya, creamy white sauce of almond milk, and mousse of feta cheese

Seasonal Salad

With spinach & rocket leaves, grapes, nectarine, chives, sesame feta cheese bites, served with petimezi sauce

Vegetable Lasagne

with eggplant, carrots, onions, zucchini, tomatoes, peppers

Choux craquelin

Served with chocolate cremuex, pistachio, vanilla & chocolate sauce

Kids Menu

Bruschetta trilogy

Crunchy slices of round bread roll from Thessaloniki (koulouri) with Tomato from Crete, basil and olive from Kalamata Fig jam from Euboea, gruyere from Naxos and basil Fava bean puree from Santorini with caramelized onion

Mini Burgers

2 mini burgers beef and turkey with cheddar cheese, tomato, iceberg, sweet mustard sauce, and caramelized onion, served with potato chips

Seasonal Salad

With spinach & rocket leaves, grapes, nectarine, chives, sesame feta cheese bites, served with petimezi sauce or just olive oil

Slow-cooked Beef Tenderloin

Served with fresh baby potatoes

Choux craquelin

Served with chocolate cremuex, pistachio, vanilla & chocolate sauce