



Cold Appetisers

“Variety Of Appetisers From Chalkidiki ”

For Ouzo, Home-made pickles, Marinated anchovies, Sea pastrami, Marinated olives, Gruyère, organic salad and local cucumber oil.

[9,00 €]

“Traditional Tzatziki Sauce”

[5,50 €]

“Variety Of Greek Flavours”

Spreads (Smoked Aubergine Salad from Mount Athos, Taramas - White Fish Roe Dip, Home-made Chtipiti Dip with Feta Cheese and Spicy peppers, Olives from Chalkidiki).

[8,00 €]

“Variety of Greek Cheese (up to 2)”

Kasseri cheese from Soho, Smoked cheese from Tostitsa Foundation, Feta cheese, Gruyère from Naxos, accompanied with tomato Chutney with fresh ginger, Crispy Bread sticks.

[13,00 €]

“Dakos Rusk”

Cherry tomatoes, rusks, extra virgin olive oil, oregano from Parthenon, Geremezi cheese.

[9,00 €]

Hot Appetisers

“Smoked Mackerel”

With home-made onion pickles, beluga lentils flavoured with citrus fruit and fresh herbs.

[9,00 €]

“Traditional Grilled Bougiourdi”

With tomato fondue, cherry tomatoes comfit, Feta cheese mousse, baked Feta and optional spicy pepper.

[9,00 €]



“Fried Courgettes”

With strained yoghurt and lime sauce.

[7,00 €]

“Oven Bake Vegetables And Mushrooms”

Baked halloumi cheese, aged balsamic vinegar dressing with pine honey from Sithonia and dried figs.

[9,00 €]

“Baked Calamari”

With basil pesto.

[14,50 €]



“Grilled Tuna Fillet”

With leafy sea vegetables, sesame, and elderflower emulsion.

[12,00 €]



“Fried Local Feta Cheese”

In traditional crispy pastry with pine honey from Sithonia and sesame.

[8,00 €]

“Grilled Octopus”

With fava, caramelised onions and icing of Vinsanto wine from Santorini.

[12,00 €]

“Saganaki-Fried cheese”

With seafood (shrimps, mussels, seasonal shellfish), feta cheese, tomato, fennel and ouzo drink.

[17,00 €]

“Fried Calamari Bites”

With spicy florina pepper jam.

[12,00 €]



“Potato Twisters”

From fried fresh potatoes and sweet potatoes with bacon, cream supreme and Greek fresh herbs.

[9,00 €]

“Home-made Chips”

[6,00 €]

Salads

“Traditional Greek Salad”

Tomato, cucumber, onion, peppers, feta cheese, olives.

[9,00 €]

“Shrimp Salad”

With leafy vegetables, crab apple, anthotyro cheese, nuts and fresh dressing.

[12,50 €]



“Greens Sauté”

With boiled vegetables, roasted hazelnut and Feta cheese cream.

[11,00 €]

“Potato Salad”

With baby potatoes freshly harvested with small pieces of pastirma, gruyère biscuit and “oriental” yoghurt dressing.

[10,00 €]

Pasta-Risotto-Pizza

“Lobster Spaghetti (for 2)”

With 600g of Fresh Lobster

[74,00 €]

“Shrimp Spaghetti”

With fresh tomato and thyme and 200g of shrimps

[16,00 €]

“Spaghetti” with sauce of your choice (Butter, Pesto, Napolitain)

[10,50 €]

“Spaghetti” with sauce of your choice (Bolognese, Carbonara)

[12,50 €]

“Risotto”

With wild mushrooms from Kozani flavoured with truffle oil

[15,00 €]

“Salami Or Margarita Pizza”

8 pcs, 30cm

[15,00 €]

Dish Of The Day

“Fresh Open-Sea Fish Caught Today”

[€ / g depending on Market price]

“Farmed Fresh Fish From Sithonia”

[€ / g depending on Market price]

“Fresh Shellfish Of The Day”

[€ / g depending on Market price]

“Traditional Chicken Soup With Egg And Lemon Sauce”

[9,00 €]

“Mediterranean Fish Soup With Saffron Crocus From Kozani”

[12,50 €]



“Moussaka”

[13,00 €]

“Vegetable Dish Of The Day”

[9,50 €]

“Fish Dish Of The Day”

[14,00 €]

“Meat Dish Of The Day”

[13,00 €]

Main Courses

“Anthemus-style Gyro”

Traditional roasted porchetta in Arabic pitta bread with tricoloured peppers, yoghurt sauce, gruyère, accompanied with paprika spread from Thessaloniki and fresh chips.

[14,00 €]

“Black Angus Beef Burger”

200g Grilled, with Bacon and Cheddar cheese in Fluffy Brioche with smokes BBQ sauce and chips.

[15,00 €]

“Grilled Organic Chicken Fillet”

250g with baked vegetables and sauce made by their juice.

[14,00 €]



“Grilled Pork Souvlaki (Skewer)”

300g with baked potatoes, home-made paprika, mini pitta bread and salad with leafy vegetables with citrus vinaigrette.

[16,00 €]

“Grilled Beef Rib-Eye”

250g, with celeriac cream, flavoured butter and hazelnut crumble.

[27,00 €]

“Grilled Beef Steak Tomahawk”

1200g from a Greek farm (for 2) with baked vegetables, chips and butter sauce.

[69,00 €]

“Beef Fillet”

220g (medium-rare) served with smoked topinambur purée and wild mushrooms duxelles sauce, wine and truffle oil.

[29,00 €].

Deserts

“Ice-cream”

In a variety of flavours.

[1,50 € / scoop]

“Variety Of Greek Syrup Sweets With Kaimaki Ice-cream ”

For 2

[9,00 €]

“Lemon Cream With Spearmint”

[7,00 €]

“Brownies With Vanilla Ice-cream”

Liquid milk chocolate and butter caramel

[9,00 €]

“Seasonal Fruit”

[6,50 €]



Children's Menu

"Children's Soup Of The Day"

[6,50 €]

"Spaghetti With Sauce"

Butter, Napolitain, Bolognese.

[7,50 €]

"Beef Meatballs"

with chips.

[8,50 €]

"Chicken Nuggets"

from chicken fillet with potato purée.

[9,00 €]

Notes

In our cooked meals and salads, we use only extra virgin olive oil

Fresh fish are served with vegetables and lemon & olive oil dressing

Shellfish may be fresh or frozen, depending on the season.

The hotel implements the HACCP food safety and hygiene system.

Prices include all charges.

The shop is obliged to issue duplicate receipts stamped by the Tax Office.

Our dishes may contain allergens (in our kitchen we handle dairy products, seafood and shellfish, mustard, celery, gluten, nuts, eggs, sesame).