



Island Lipsi

Traditional Greek Restaurant

english



Greek Platter

61.90€

A hearty taste of Greece, filled with traditional homemade favorites.

TRADITIONAL MOUSSAKA
STUFFED VEGETABLES (GEMISTA)
SMYRNA-STYLE MEATBALLS (SOUTZOUKAKIA)
GRANDMA'S DOLMADAKIA
SPINACH PIE (SPANAKOPITA)
HOMEMADE PORK & CHICKEN GYROS

Mix Meze Platter

61.90€

A generous selection of classic Greek bites, perfect for sharing.

TRADITIONAL GREEK MEATBALLS (KEFTEDAKIA)
CHEESE BALLS
FRIED ZUCCHINI
GRANDMA'S DOLMADAKIA
GRILLED VILLAGE SAUSAGE
SPINACH PIE (SPANAKOPITA)
TZATZIKI
HUMMUS
HOMEMADE EGGPLANT DIP

Mix Seafood Starter Platter

69.90€

A fresh seaside collection of beloved Greek seafood starters.

GARLIC SHRIMPS
STEAMED MUSSELS
FRIED CALAMARI
SARDINES
GRILLED OCTOPUS
TARTAR SAUCE

Mix Fish Platter

115.90€

Grilled seafood classics served together for a true Aegean feast.

GRILLED SWORDFISH FILLET
GRILLED SALMON FILLET
GRILLED SEA BREAM
FRIED CALAMARI
GRILLED SHRIMPS
BOUGIOURDI SAUCE

Poseidon's Platter

162.90€

A premium seafood celebration from the grill

GRILLED LOBSTER
GRILLED SEA BASS
GRILLED OCTOPUS
STEAMED MUSSELS
GRILLED CALAMARI
BOILED VEGETABLES
GRILLED SHRIMPS
BOUGIOURDI SAUCE

Bread

001	TRADITIONAL RHODIAN PITA BREAD Handmade Rhodian olive oil flatbreads, grilled and finished with mountain oregano.	4,50
002	FRESHLY BAKED BREAD Served with extra virgin olive oil, mountain oregano, and aromatic butter.	4,70
003	OVEN-BAKED GARLIC BREAD Crispy bread slices with garlic butter and Italian mozzarella.	4,50

Soups

004 - 009	Ask your server for today's special.	8,90
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Spreads

010	TZATZIKI Greek strained yogurt with garlic, fresh cucumber and extra virgin olive oil.	6,50
011	HUMMUS Velvety chickpea spread with garlic, oriental spices and tahini.	7,90
012	HOMEMADE EGGPLANT DIP Eggplant with garden-grown tri-color peppers, Greek feta, tahini, garlic, parsley and extra virgin olive oil.	7,90
013	TARAMA Traditional velvety fish roe dip with lemon and extra virgin olive oil.	8,10

Salads

020	GREEK SALAD Fresh tomato, cucumber, onion, green pepper, olives, feta cheese, extra virgin olive oil and mountain oregano.	11,60
021	CAESAR SALAD Grilled chicken breast, parmesan, iceberg lettuce, corn, bacon, croutons and Caesar dressing.	13,90
022	LIPSI SALAD Garden greens, cherry tomatoes, Rhodian figs, Roquefort cheese, and a dressing of aged balsamic vinegar, olive oil and thyme honey.	14,50
023	ARUGULA & PARMESAN SALAD Arugula leaves, cherry tomatoes, parmesan, sun-dried tomatoes, and a dressing of aged berry vinegar, honey and olive oil.	12,40
024	DAKOS Cretan barley rusk with tomato, feta cheese, olives, olive oil and oregano.	10,90
025	SHRIMP SALAD Shrimp, baby gem lettuce, red cabbage, cherry tomatoes, avocado and mint caramel vinaigrette.	16,90





Appetizers

030	GRILLED FETA Feta cheese baked in the oven with peppers, tomato, extra virgin olive oil, oriental boukovo spice and mountain oregano.	8,60
031	FETA WITH HONEY Feta cheese wrapped in phyllo pastry with thyme honey, and toasted sesame seeds.	9,50
032	FRENCH FRIES Fresh-cut potatoes with a blend of Rhodian spices.	6,50
033	SAGANAKI CHEESE Aged kefalotyri cheese pan-fried, served with homemade tomato jam.	7,90
034	GRILLED HALLOUMI Cypriot halloumi cheese slowly grilled, served with juicy tomato slices and olive oil & lemon dressing.	9,90
035	FRIED ZUCCHINI Cooked in extra virgin olive oil, served with homemade greek strained yogurt sauce.	8,70
036	GRANDMA'S DOLMADAKIA Vine leaves stuffed with rice and vegetables, served with Greek strained yogurt.	9,90
037	CHEESE CROQUETTES Crispy croquettes made from a blend of local cheeses, served with homemade summer mandarin jam.	9,10
038	TRADITIONAL GREEK MEATBALLS (KEFTEDAKIA) Beef meatballs with finely chopped onion and aromatic herbs, served with traditional tomato sauce.	9,90
039	VILLAGE SAUSAGE Traditional sausage served with finely chopped onion and mustard sauce.	10,90
040	FALAFEL Crispy chickpea falafel with oriental spices, served with Greek strained yogurt dip.	9,90
041	SPETSOFAI Traditional recipe with village sausage, peppers, rich Constantinopolitan tomato sauce, and freshly grated feta cheese.	12,90

Seafood Appetizers

045	FRIED CALAMARI Fresh squid cut into rings, pan-fried, served with tartar sauce.	14,90
046	GRILLED OCTOPUS Grilled octopus, served with finely chopped onion and extra virgin olive oil, sprinkled with mountain oregano.	17,90
047	CARAMELIZED OCTOPUS Caramelized octopus, served with traditional fava and finely chopped onion.	18,20
048	SHRIMP SAGANAKI Shrimp baked in the oven in rich tomato sauce, with peppers, onion, garlic, and finished with premium Varvagianni ouzo.	14,90
049	GARLIC SHRIMP Pan cooked shrimp with garlic-infused olive oil, deglazed with Rhodian white wine.	14,50
050	SARDINES Sardines served with fresh Pico de Gallo salsa.	12,90
051	STEAMED MUSSELS Mussels steamed with finely chopped onion and garlic, deglazed with Rhodian white wine.	15,90

Traditional Greek Cuisine

060	TRADITIONAL MOUSSAKA Oven-baked with eggplant, potatoes, slow-cooked beef mince, velvety béchamel sauce, topped with a crust of Greek cheese blend.	13,90
061	STUFFED VEGETABLES (GEMISTA) Oven-baked tomatoes and peppers stuffed with rice, vegetables and aromatic herbs, served with Greek strained yogurt.	13,80
062	SMYRNA-STYLE MEATBALLS (SOUTZOUKAKIA) Slow-cooked beef meatballs in a Smyrna-style fresh tomato sauce with finely chopped onion and garlic, served with mashed potatoes.	15,20
063	BEEF STIFADO Locally sourced young beef slow-cooked for six hours in fresh tomato sauce with onions, infused with oriental spices, served with mashed potatoes.	16,90
064	LAMB KLEFTIKO Slow-cooked lamb in a clay pot with garden vegetables, aromatic herbs, potatoes and crumbled feta cheese.	19,70
065	LAMB SHANK Slow-cooked lamb shank with mashed potatoes, demi-glace sauce and chives.	19,90
066	EXOCHIKO Tender beef baked in a clay pot with potatoes, onions, white wine, fresh thyme, finished with melted local cheese.	17,90
067	YIOUVETSI Slow-cooked beef in a rich Constantinopolitan aromatic tomato sauce, red wine and herbs, finished in the oven with orzo pasta.	16,90

Fish & Seafood

070	GRILLED SEA BREAM or FILLET / 400 g Served with seasonal boiled vegetables, boiled potatoes and lemon sauce.	25,90
071	GRILLED SEA BASS or FILLET / 400 g Served with seasonal boiled vegetables, boiled potatoes and lemon sauce.	27,50
072	GRILLED SALMON Served with mashed potatoes, asparagus and lemon sauce.	21,50
073	STUFFED CALAMARI Fresh squid stuffed with feta cheese, garden tomatoes, a blend of herbs, and chili flakes. Served with seasonal boiled vegetables and boiled potatoes.	19,90
074	GRILLED SHRIMP Aegean shrimp No. 0, grilled and brushed with olive oil, lemon and garlic sauce. Served with seasonal boiled vegetables and boiled potatoes.	31,50
075	GRILLED SWORDFISH Served with seasonal boiled vegetables, boiled potatoes and lemon sauce.	21,10
076	GRILLED CALAMARI Fresh squid grilled and brushed with olive oil and lemon sauce. Served with seasonal boiled vegetables and boiled potatoes.	17,90
077	GRILLED LOBSTER / 500 g Grilled lobster with aromatic butter, hollandaise sauce and olive oil & lemon. Served with seasonal boiled vegetables and boiled potatoes.	59,90





Beef Fillets & Steaks

080	T-BONE STEAK / 500 g Beef T-bone steak served with baby potatoes and grilled vegetables.	34,90
081	BEEF FILLET / 300 g Tender beef fillet served with mashed potatoes, asparagus, pepper sauce and béarnaise dip.	33,90
082	RIB EYE BLACK ANGUS / 300 g The king of meats, served with baby potatoes, corn, asparagus, and pepper sauce & béarnaise dip.	36,90
083	TAGLIATA BLACK ANGUS / 300 g Thinly sliced beef tagliata served with grilled vegetables, baby potatoes, corn, and pepper sauce & béarnaise dip.	36,90

Meat + Grill

086	PORK or CHICKEN SOUVLAKI Served with French fries seasoned with mountain oregano, Rhodian olive oil pita, tomatoes from our garden, onion and refreshing homemade tzatziki.	16,90
087	LAMB SOUVLAKI Served with French fries seasoned with mountain oregano, Rhodian olive oil pita, tomatoes from our garden, onion and refreshing homemade tzatziki.	19,10
088	PORK or CHICKEN GYROS Served with French fries seasoned with mountain oregano, Rhodian olive oil pita, tomatoes from our garden, onion and refreshing homemade tzatziki.	15,90
089	MIXED GYROS Chicken & pork gyros served with French fries seasoned with mountain oregano, Rhodian olive oil pita, tomatoes from our garden, onion and refreshing homemade tzatziki.	15,90
090	KEBAB GIAOURTLOU Oriental-style kebab served on traditional pita with rich tomato Constantinopolitan sauce, onion, chili flakes and strained yogurt.	17,50
091	PORK TOMAHAWK STEAK / 1 kg Served with French fries seasoned with mountain oregano, grilled vegetables and BBQ sauce dip.	27,90
092	GRILLED BEEF PATTIES Beef patties served with grilled vegetables and french fries seasoned with mountain oregano.	16,50
093	STUFFED BEEF PATTY Beef patty stuffed with feta cheese, served with grilled vegetables and french fries seasoned with mountain oregano.	17,50
094	GRILLED CHICKEN FILLET Chicken breast served with french fries seasoned with mountain oregano, grilled vegetables and mushroom cream sauce dip.	17,90
095	LAMB CHOPS Served with french fries seasoned with mountain oregano and grilled vegetables.	21,90
096	PORK SPARE RIBS Slow-cooked in the oven with BBQ sauce, sprinkled with sesame seeds. Served with french fries seasoned with mountain oregano and grilled vegetables.	19,50
097	CHICKEN SCHNITZEL PARMESAN Crispy chicken schnitzel with fresh tomato sauce and Italian parmesan, served with french fries seasoned with mountain oregano.	18,50
098	MIX GRILL (2 persons) Grilled beef patties, chicken fillet, lamb chops, kebab, traditional sausage, pork souvlaki, chicken gyros, served with French fries seasoned with mountain oregano, tomatoes from our garden, onion and refreshing homemade tzatziki.	59,90

Fresh Pasta

100	TAGLIATELLE WITH CHICKEN Organic chicken with mushrooms, fresh cherry tomatoes from our garden, Italian parmesan and cream.	16,90
101	WILD MUSHROOM TAGLIATELLE A selection of wild mushrooms, truffle, cream, fresh onion and chives.	17,90

Pasta

102	AGLIO E OLIO Spaghetti with extra virgin olive oil, garlic, parsley and chili pepper.	11,50
103	NAPOLI Spaghetti with fresh tomato sauce, garlic and basil.	12,30
104	BOLOGNESE Spaghetti with aromatic fresh beef ragù.	14,20
105	CARBONARA Spaghetti with smoked bacon, cream and garlic.	14,50
106	PENNE ARRABBIATA Penne with chili peppers, fresh tomato sauce, garlic and sliced olives.	13,90
107	SEAFOOD LINGUINE Linguine with Aegean shrimp, mussels, vongole, fresh tomato sauce and aromatic herbs.	26,70
108	PENNE WITH SALMON Penne with salmon, fresh cherry tomatoes from our garden, dill, cream, fresh onion, finished with vodka.	19,90
109	LOBSTER PASTA / 500 g Linguine with tomato sauce, basil, fresh cherry tomatoes from our garden and aromatic herbs.	65,00

*gluten-free pasta option +1.80

Risotto

110	MUSHROOM RISOTTO A selection of wild mushrooms, onion, truffle oil, Italian parmesan, deglazed with Rhodian white wine.	19,90
111	SHRIMP RISOTTO Aegean shrimp, onion, chives, asparagus, tender pea leaves and lime zest.	22,90





Artisan Pizzas

120	MARGHERITA Fresh tomato sauce with basil and Italian mozzarella.	11,90
121	PEPPERONI Fresh tomato sauce, pepperoni and Italian mozzarella.	14,20
122	SPECIAL Fresh tomato sauce, pepperoni, ham, bacon, peppers, mushrooms, onion and Italian mozzarella.	15,20
123	GREEK LIPSI Fresh tomato sauce, feta cheese, onion, pepper, olives and mozzarella.	14,90
124	GYROS PIZZA Tomato sauce, pork or chicken gyros, onion and fresh tomato.	15,90
125	CARBONARA Cream, bacon, mushrooms, Italian mozzarella and parmesan.	15,20
126	HAWAIIAN Fresh tomato sauce, ham, pineapple and Italian mozzarella.	14,50
127	QUATTRO FORMAGGI Cream base with a blend of selected cheeses.	14,90
128	TRUFFLE Cream, mushrooms, truffle oil, garlic, Italian mozzarella and parmesan.	16,50

Burgers

130	AL PACINO BURGER 100% Black Angus 200 g beef patty, bacon, fried egg, cheddar, caramelized onions, tomato, iceberg lettuce and cocktail sauce.	17,90
131	KENTUCKY CHICKEN BURGER Crispy breaded chicken, cheddar, tomato, lettuce, onion, mayonnaise, ketchup and mustard.	16,90

Kids Menu

140	CHICKEN NUGGETS Served with fries and ketchup.	8,90
141	HAMBURGER With cheese and ketchup.	9,90
142	MARGHERITA PIZZA Tomato sauce, basil and cheese.	11,90
143	GREEK MEATBALLS (KEFTEDAKIA) Served with fries.	9,90
144	FISH & CHIPS Served with fries.	10,90
145	PLAIN PASTA Spaghetti with butter and Greek cheese.	8,10

Desserts

150	AUTHENTIC BAKLAVA Served with vanilla ice cream.	8,70
151	CHOCOLATE SOUFFLÉ Served with vanilla ice cream.	9,80
152	CHEESECAKE – BAKLAVA A sweet fusion of tradition and modern flavors.	11,20
153	PISTACHIO TIRAMISU Our signature recipe with pistachio flavor.	11,40
154	CREME BRULÉE	10,60
155	LOTUS BISCUIT DESSERT	11,80
156	SUMMER ICE CREAM Two scoops of fresh artisan gelato of your choice (Vanilla • Chocolate • Strawberry • Banana) + 2,50 for each extra scoop	6,50



Drinks

REFRESHMENTS

Pepsi / Pepsi Max 250ml	3.90
Orangeade, Lemonade VAP 250ml	3.90
7UP, Soda, Tonic water 250ml	3.90
Pink Soda 250ml	5.50
Spezi	4.00
Fruit Juices (Orange, Apple, Pineapple, Cherry)	4.00
Fresh Orange Juice	5.50
Smoothies:	7.50
1 Strawberry / Banana / Peach	
2 Strawberry / Mango / Melon	
3 Pineapple / Pear / Mango	
4 Strawberry	
Milk Shake (Vanilla, Chocolate, Strawberry, Banana)	7.00
Ice Tea (Lemon / Peach)	4.00
Red Bull 250ml	5.90
Energy Drink 250ml	5.50
Mineral Water 1L	3.90
Sparkling Water San Pelegrino 750ml	6.80
Sparkling Water 250ml	4.00

BEERS

Draught (local) Large	5,50
Draught (local) Boot 1L	14,90
Mythos 330ml	5,00
Carlsberg 330ml	5,50
Fix 330ml	5,00
Heineken 330ml	5,50
Erdinger 500ml	6,90
Guinness 440ml	7,20
McFarland 330ml	6,50
Sol 330ml	6,00
Mythos Radler 330ml	5,50
Mythos Free 0% 330ml	5,00
Gluten Free Beer 330ml	7,50
Diesel Beer	5,00
Sandy Beer	5,00

SPIRITS

Aperitifs	6.90
Spirits	8.00
Special Spirits	11.50
Premium Spirits	13.00
Liqueur	8.00
Digestives	8.00

SHOTS

Shot	3.50
Premium Shot	5.50

COFFEE - TEA - CHOCOLATE

Greek Coffee Double	3.80
Ice Coffee (frappe)	4.00
Ice Coffee with Ice Cream	5.80
Espresso	3.50
Espresso Machiato	3.80
Espresso Double	4.00
Espresso Decaf	4.00
Freddo Espresso	4.50
Americano	3.80
Cappuccino	4.20
Freddo Cappuccino	4.80
Latte Machiato	4.80
Filter Coffee	3.80
Chocolate (hot / cold)	4.90
Chocolate Viennois (hot / cold)	5.50
Hot Tea (green / black / mint / chamomile)	3.80
Irish Coffee	7.90
Kalypso Coffee	7.90

RTDS & CIDERS

Smirnoff Ice 330ml	7.80
Bacardi Breezer watermelon 330ml	7.80
Strongbow 330ml	6.90
Kopparberg strawberry & lime 500ml	7.50
Kopparberg mix fruits 500ml	7.50

OUZO - TSIPOURO

Glass of Ouzo 45ml (local)	6.00
Glass of Tsipouro 45ml (local)	6.00
Ouzo Plomari 200ml	13.90
Ouzo Varvayanni (blue) 200ml	14.00
Ouzo Varvayanni (green) 200ml	13.90
Yeni Raki 200ml	15.90
Tsipouro Idoniko 200ml	14.90
Tsipouro Apostolaki 200ml	13.90

WINE

Glass of Wine (red/white/rose)	6.60
Retsina 500ml	12.50
House Wine (red/white/rose)	14.00
Glass of Prosecco	7.50

BRANDY & COGNAC

Metaxa 3*	7.00
Metaxa 5*	8.50
Metaxa 7*	11.50
Metaxa Gran Reserve	13.00
Martell V.S.	13.00
Remy Martin V.S.	13.00
Hennessy V.S.	13.00

All listed prices are in Euro (€).
Price includes VAT and municipal taxes.

Tips are not included and are at your discretion.

Please inform us of any allergies.

Our catalogue prices may change without prior notice.
The consumer is not obliged to pay if a receipt
or invoice is not provided.

A complaint box is available at the exit of the restaurant.

RESPONSIBLE UPON MARKET INSPECTION: RAPTIS IOANNIS

Island Lipsi

Traditional Greek Restaurant

Όλες οι αναγραφόμενες τιμές είναι σε ευρώ (€).
Στην τιμή συμπεριλαμβάνεται ΦΠΑ και δημοτικός φόρος.

Τα φιλοδωρήματα δεν περιλαμβάνονται και είναι στη διακριτική σας ευχέρεια

Παρακαλούμε ενημερώστε μας για τυχόν αλλεργίες.

Οι τιμές του καταλόγου ενδέχεται να αλλάξουν
χωρίς προηγούμενη ειδοποίηση.

Ο καταναλωτής δεν υποχρεούται να πληρώσει
αν δεν λάβει απόδειξη ή τιμολόγιο.
Κουτί παραπόνων βρίσκεται στην έξοδο του εστιατορίου.

ΑΓΟΡΑΝΟΜΙΚΟΣ ΥΠΕΥΘΥΝΟΣ: ΡΑΠΤΗΣ ΙΩΑΝΝΗΣ

