



— ENGLISH MENU —

BREAD

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| 001 | TRADITIONAL RHODIAN PITA BREAD
Handmade Rhodian olive oil flatbreads, grilled and finished with mountain oregano. | 4,70 |
| 002 | FRESHLY BAKED BREAD
Served with extra virgin olive oil, mountain oregano, and aromatic butter. | 4,90 |
| 003 | OVEN-BAKED GARLIC BREAD
Crispy bread slices with garlic butter and Italian mozzarella. | 4,90 |

SOUPS

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| 004 - 009 | Ask your waiter for today's special. | 10,00 |
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SPREADS

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| 010 | TZATZIKI
Greek strained yogurt with garlic, fresh cucumber and extra virgin olive oil. | 6,90 |
| 011 | HUMMUS
Velvety chickpea spread with garlic, oriental spices and tahini. | 8,20 |
| 012 | HOMEMADE EGGPLANT DIP
Eggplant with garden-grown tri-color peppers, Greek feta, tahini, garlic, parsley and extra virgin olive oil. | 8,20 |
| 013 | TRILOGY OF DIPS
A selection of three spreads: tzatziki, hummus, and eggplant dip. | 16,20 |

SALADS

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| 019 | GREEK SALAD
Fresh tomato, cucumber, onion, green pepper from our garden, olives, feta cheese, extra virgin olive oil sprinkled with aromatic mountain oregano. | 11,90 |
| 020 | GOLDEN GREEK SALAD
A salad with the touch of Midas. Prepared at your table.
At its heart, feta cheese wrapped in edible gold, extra virgin olive oil infused with gold flakes, and a delicate finish of gold salt. Chef-selected vegetables, tomatoes, peppers, onion, cucumber from our garden, and aromatic herbs, dressed with aged vinegar. | 35,00 |
| 021 | CAESAR SALAD
Local grilled chicken breast, Italian Parmesan flakes, iceberg lettuce, corn, crispy bacon, croutons, and Caesar dressing. | 14,90 |
| 022 | NISOS SALAD
Fresh garden greens, ripe cherry tomatoes, summer figs, Roquefort cheese, traditional Rhodian melekouni, dressing with aged balsamic vinegar, extra virgin olive oil, and thyme honey. | 14,90 |
| 023 | BURRATA ALLA SALONICA
Creamy buffalo milk burrata, fragrant basil, fresh Rhodian arugula, cherry tomatoes from our garden, Thessaloniki sesame bread ring, and a Kalamata balsamic vinegar dressing. | 16,40 |
| 024 | ARUGULA & PARMESAN SALAD
Fresh Rhodian arugula, tricolour cherry tomatoes, Italian Parmesan flakes, sun-dried tomato and dressing with aged berry vinegar, extra virgin olive oil and thyme honey. | 13,40 |



APPETIZERS

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| 031 | FETA with HONEY
Crispy rolls with traditional country-style phyllo, feta cheese, and Rhodian thyme honey. | 9,80 |
| 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. | 8,20 |
| 034 | GRILLED HALLOUMI
Cypriot halloumi cheese slowly grilled, served with juicy tomato slices and olive oil & lemon dressing. | 9,90 |
| 035 | ZUCCHINI ROLLS
Zucchini rolls stuffed with feta cheese, constantinopolitan-style rich tomato sauce with fresh basil and Italian Parmesan. | 9,20 |
| 036 | GRANDMA'S DOLMADAKIA
Vine leaves stuffed with rice and vegetables, served with Greek strained yogurt. | 10,20 |
| 037 | CHEESE CROQUETTES
Crispy croquettes made from a blend of local cheeses, served with homemade summer mandarin jam. | 9,50 |
| 038 | TRADITIONAL GREEK MEATBALLS (KEFTEDAKIA)
Beef meatballs with finely chopped onion and aromatic herbs, served with traditional tomato sauce. | 10,50 |
| 039 | VILLAGE SAUSAGE
Traditional sausage served with finely chopped onion and mustard sauce. | 11,90 |
| 040 | FALAFEL
Crispy chickpea falafel with oriental spices, served with Greek strained yogurt dip. | 11,90 |



SEAFOOD APPETIZERS

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| 045 | FRIED CALAMARI
Fresh squid cut into rings, pan-fried, served with tartar sauce. | 15,90 |
| 046 | GRILLED OCTOPUS
Grilled octopus, served with finely chopped onion and lemon-oil vinaigrette, sprinkled with mountain oregano. | 18,30 |
| 047 | SHRIMP SAGANAKI
Shrimps baked in the oven in rich tomato sauce, with peppers, onion, garlic, and finished with premium Varvagianni ouzo. | 15,90 |
| 048 | GARLIC SHRIMP
Pan cooked shrimps with garlic-infused olive oil, deglazed with Rhodian white wine. | 15,80 |
| 049 | STEAMED MUSSELS
Mussels steamed with finely chopped onion and garlic, deglazed with Rhodian white wine. | 16,50 |



TRADITIONAL GREEK CUISINE

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| 060 | TRADITIONAL MOUSSAKA | 15,30 |
| | Oven-baked with eggplant, potatoes, slow-cooked beef mince, velvety béchamel sauce, topped with a crust of Greek cheese blend. | |
| 061 | STUFFED VEGETABLES (GEMISTA) | 14,80 |
| | Oven-baked tomatoes and peppers stuffed with rice, vegetables and aromatic herbs, served with Greek strained yogurt. | |
| 062 | SMYRNA-STYLE MEATBALLS (SOUTZOUKAKIA) | 15,20 |
| | Slowly cooked beef meatballs in a Smyrna-style fresh tomato sauce with finely chopped onion and garlic, served with acem pilaf. | |
| 063 | BEEF STIFADO | 17,30 |
| | Locally sourced veal slowly cooked for six hours in fresh tomato sauce with onions, infused with oriental spices, served with acem pilaf. | |
| 064 | LAMB KLEFTIKO | 21,30 |
| | Slowly cooked lamb in a clay pot with garden vegetables, aromatic herbs, potatoes and crumbled feta cheese. | |
| 065 | LAMB SHANK | 21,10 |
| | Slowly cooked lamb shank with mashed potatoes, demi-glace sauce and chives. | |
| 066 | COUNTRYSIDE BEEF (EXOCHIKO) | 18,80 |
| | Tender beef baked in a clay pot with potatoes, onions, white wine, fresh thyme, finished with melted local cheese. | |



FISH & SEAFOOD

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| 070 | GRILLED SEA BREAM or FILLET / 400 g | 27,30 |
| | Served with seasonal boiled vegetables, boiled potatoes, and lemon sauce. | |
| 071 | GRILLED SEA BASS or FILLET / 400 g | 28,50 |
| | Served with seasonal boiled vegetables, boiled potatoes, and lemon sauce. | |
| 072 | GRILLED SALMON | 23,60 |
| | Served with seasonal boiled vegetables, asparagus, and lemon sauce. | |
| 073 | GRILLED SHRIMP | 32,50 |
| | Aegean shrimps No. 0, grilled and brushed with olive oil, lemon and garlic sauce.
Served with seasonal boiled vegetables, boiled potatoes, and lemon sauce. | |
| 074 | GRILLED CALAMARI | 18,90 |
| | Fresh squid grilled and brushed with olive oil and lemon sauce.
Served with seasonal boiled vegetables boiled potatoes, and lemon sauce. | |
| 075 | GRILLED LOBSTER / 500 g | 65,00 |
| | Grilled lobster with aromatic butter, hollandaise sauce and olive oil & lemon.
Served with seasonal boiled vegetables boiled potatoes and lemon sauce. | |



BEEF FILLETS & STEAKS

080	T-BONE STEAK / 500 g Beef T-bone steak served with baby potatoes, and grilled vegetables.	37,60
081	BEEF TOMAHAWK STEAK / 1,1 kg Served with corn, grilled vegetables, jacket potato with crème fraîche, and aromatic butter.	80,00
082	BEEF FILLET / 300 g Tender beef fillet served with mashed potatoes, asparagus, pepper sauce and béarnaise dip.	36,50
083	RIB EYE BLACK ANGUS / 300 g The king of meats, served with baby potatoes, corn, asparagus, pepper sauce and béarnaise dip.	42,80
084	TAGLIATA BLACK ANGUS / 300 g Thinly sliced beef tagliata served with grilled vegetables, baby potatoes, corn, pepper sauce and béarnaise dip.	41,50



MEAT + GRILL

090	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.	17,90
091	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.	16,80
092	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.	16,80
093	PORK TOMAHAWK STEAK / 1 kg Served with french fries seasoned with mountain oregano, grilled vegetables and BBQ sauce dip.	28,30
094	GRILLED BEEF PATTIES Beef patties served with grilled vegetables and french fries seasoned with mountain oregano.	16,90
095	GRILLED CHICKEN FILLET Chicken breast served with french fries seasoned with mountain oregano, grilled vegetables, and mushroom cream sauce dip.	17,90
096	LAMB CHOPS Served with french fries seasoned with mountain oregano, and grilled vegetables.	23,60
097	PORK SPARE RIBS Slow-cooked in the oven with BBQ sauce, sprinkled with sesame seeds. Served with country fries seasoned with mountain oregano, and grilled vegetables.	19,80
098	CHICKEN SCHNITZEL PARMESAN Crispy chicken schnitzel with fresh tomato sauce and Italian parmesan, served with french fries seasoned with mountain oregano.	19,70
099	MIX GRILL (2 persons) Grilled beef patties, chicken fillet, lamb chops, traditional sausage, pork souvlaki, chicken gyros, served with french fries seasoned with mountain oregano, tomatoes from our garden, onion, and refreshing homemade tzatziki.	65,00

FRESH PASTA

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| 100 | TAGLIATELLE WITH CHICKEN
Organic chicken with mushrooms, fresh cherry tomatoes from our garden, Italian parmesan and cream. | 18,90 |
| 101 | TAGLIATELLE WITH SALMON
Tagliatelle in cuttlefish ink with salmon, fresh cherry tomatoes from our garden, dill, cream, fresh onion, finished with vodka. | 19,90 |
| 102 | WILD MUSHROOM TAGLIATELLE
A selection of wild mushrooms, truffle, cream, fresh onion and chives. | 17,90 |

PASTA

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| 103 | AGLIO E OLIO
Spaghetti with extra virgin olive oil, garlic, parsley and chili pepper. | 11,50 |
| 104 | NAPOLITAN
Spaghetti with fresh tomato sauce, garlic and basil. | 12,50 |
| 105 | BOLOGNESE
Spaghetti with aromatic fresh beef ragù. | 14,80 |
| 106 | CARBONARA
Spaghetti with smoked bacon, cream and garlic. | 15,10 |
| 107 | PENNE ARRABBIATA
Penne with chili peppers, fresh tomato sauce, garlic and fresh cherry tomatoes from our garden. | 14,90 |
| 108 | SEAFOOD LINGUINE
Linguine with Aegean shrimp, mussels, vongole, fresh tomato sauce and aromatic herbs. | 26,70 |
| 109 | LOBSTER PASTA / 500 g
Linguine with tomato sauce, basil, fresh cherry tomatoes from our garden and aromatic herbs. | 70,00 |

*gluten-free pasta option +2.80

RISOTTO

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| 110 | MUSHROOM RISOTTO
A selection of wild mushrooms, spring onion, truffle oil, Italian Parmesan foam, finished with white Rhodian wine. | 21,50 |
| 111 | SHRIMP RISOTTO
Aegean shrimps, fresh tomato sauce, spring onion, chives, fennel, citrus notes, and bisque, finished with sweet wine of Samos. | 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.	14,80
122	SPECIAL Fresh tomato sauce, pepperoni, ham, bacon, peppers, mushrooms, onion, and Italian mozzarella.	16,20
123	GREEK NISOS Fresh tomato sauce, feta cheese, onion, pepper, olives, and mozzarella.	15,80
124	TARTUFFO Cream, mushrooms, truffle oil, garlic, Italian mozzarella, and parmesan.	17,80
125	HAWAIIAN Fresh tomato sauce, ham, pineapple, and Italian mozzarella.	15,50

*gluten-free dough option +5.00



BURGERS

130	AL PACINO BURGER 100% Black Angus beef patty 200 g, bacon, fried egg, cheddar, caramelized onions, tomato, iceberg lettuce and cocktail sauce. Served with country fries seasoned with mountain oregano.	18,20
131	KENTUCKY CHICKEN BURGER Crispy breaded chicken, cheddar, tomato, lettuce, onion, mayonnaise, ketchup and mustard. Served with french fries seasoned with mountain oregano.	17,00



KIDS MENU

140	CHICKEN NUGGETS Served with french fries and ketchup.	9,90
141	HAMBURGER With cheese and ketchup. Served with french fries.	9,90
120	MARGHERITA PIZZA Tomato sauce, basil and cheese.	11,90
143	GREEK MEATBALLS (KEFTEDAKIA) Served with french fries.	10,50
144	FISH & CHIPS Served with french fries.	10,90
145	PLAIN PASTA Spaghetti with butter and Greek cheese.	8,50

DESSERTS

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| 150 | AUTHENTIC BAKLAVA
Served with vanilla ice cream. | 10,50 |
| 151 | CHOCOLATE SOUFFLÉ
Served with vanilla ice cream. | 12,60 |
| 152 | CHEESECAKE – BAKLAVA
A sweet fusion of tradition and modern flavors. | 11,50 |
| 153 | PISTACHIO TIRAMISU
Our signature recipe with pistachio flavor. | 12,40 |
| 154 | CREME BRULÉE | 11,60 |
| 155 | LOTUS BISCUIT CAKE | 12,00 |
| 156 | SUMMER ICE CREAM
Two scoops of fresh artisan gelato of your choice
(Vanilla • Chocolate • Strawberry • Banana)
+ 3,50 for each extra scoop | 6,80 |
| 157 | SUMMER FRUIT SALAD (2 PERSONS)
A curated selection of fresh seasonal fruits. | 25,00 |





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	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



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