	DIPS & SPREADS	
VEGEŁ ARIAN	Fava from Limnos	6
VEGEŁ ARIAN	Smoked eggplant spread with tahini	6
/EGAN	Hummus with avocado and cilantro	7
	SALADS	
VEGEŁ ARIAN	Baked cauliflower with kefalograviera cheese from Ios, raisins, pine nuts, tahini & yogurt sauce	11
VEGAN	Potato salad from Mani with oranges, plum sized olives and fennel	10
VEGEŁ ARIAN	Green salad with dried figs, pomegranate vinaigrette, grilled talagani cheese and pasteli (sesame seeds and honey)	14
VEGEŁ	Tomato salad with capers, olives from Mani, onions, soft cheese from Argolida and lalaggia rusks from Messinia	14
	MEZZE FROM THE SEA	
	Spetzofai with shrimps and feta cheese	18
	Grilled calamari with rovitsa salad, cherry tomatoes, peppers, smoked paprika	18
	Grilled octopus with fava	19
	MEZZE FROM THE LAND	
/EGEŁ KIAN	Pie of the day with a traditional handmade phyllo	11
/EGEŁ \RIAN	Cheese croquettes with onion jam	12
	Cabbage dumplings with minced beef, egg & lemon sauce	16
	Beef meatballs with feta from Nafpaktos and roasted spicy horn peppers	15
	Greek beef filet tartare with grilled cabbage and potato terrine	20
	Fried nest potatoes with fried egg, cream cheese and grilled sausage with Messinian leek	15
	Peinirli with tomato sauce, caramelized onions and bell peppers, minced lamb and Naxos graviera cheese	e 18
	BIG PLATES	
	Fish of the day with white sauce and bottarga	24
	Chicken leg souvlaki with fried pilaf and yogurt	17
	Rooster "pastitsada" with Messinian pasta and myzithra cheese from Kefalonia	18
	Faux pastitsio with Greek beef ragout, bucatini and béchamel with graviera cheese from Argos	17
	"Kontosouvli" Greek pork skewer with peppers and tomatoes	19
	Lamb from Chios, oregano, baked potatoes	19
	Greek beef tagliata 250gr	29
	Prime cuts from Greek and American ibp usda beef	5-125/kg
	SIDES	
	Baked potatoes with lemon and oregano	6
/EGAN	Tabbouleh with lebanese roasted wheat	6
/EGAN	French fries	6
VEGEŁ ARIAN	Grilled vegetables and apples with Cretan vinegar and herbs	6