

Starter

Meze

Htapodaki 19.90

grilled octopus on local split pea puree with caramelized onions and oregano flavored olive oil

Midia ahnista 9.90

in white wine with garlic sauted mussels with lemon juice and parsley

Calamari 9.90

grilled calamari on bruschette topped with fresh tomato, spring onion, rocket, basil oil, tarama mousse

Melitzana Saganaki 9.90

oven baked aubergine tomato and Feta cheese baked in the oven

Kolokithaki 8.90

grilled courgette topped with olive oil, vinegar, lemon zest, chili, parsley, raisins, capers, walnuts

Moussaka tsi Nonnas 10.90

grilled eggplant, zucchini and ground meat, topped with a béchamel sauce and cheese, baked in the oven

Feta tiganiti 5.90

crispy baked Feta cheese with honey, sesame seeds and watermelon chutney

Patates Dauphinoise Carnayo 10.90

crispy oven baked layers of potatoes, with cream and garlic topped with tarama salata, pickled onion and black masago caviar

Spanakopita Carnayo 8.90

gluten free spinach pie with Feta cheese and herbs wrapped in rice paper freshly baked

Dipakia 8.90

assortment of our home made dips tzatziki, feta cheese, aubergine, split pea and tarama

Meze raw

Tonos Tartare 15.90

local tuna tartare with cucumber, avocado, ginger, pickled radish and Japanese seaweed, flavored with sesame oil and citrus flavors

Carpaccio garida 12.90

prawn carpaccio flavored with lemon and orange, mango, cucumber, chili flakes and spring onion

Ceviche Lavraki 14.90

sea bass ceviche made with cucumber, pepper, chili, onion, lemon juice, olive oil and lemon sorbet

Moshari Carpaccio 12.90

thin slices of beef, with arugula and, Pecorino cheese, dressed with olive oil, lemon, roasted Aegina pistachios

Salad

Karpouzi 10.90

watermelon salad with cucumber, spring onion and feta cheese spread, dressed with olive oil & lemon and finished with mint and roasted Aegina pistachios

Voutoumi 12.90

„Wakame“ marinated Japanese sea weed salad with a delicate sesame dressing, cucumber & avocado

Antipaxos 15.90

tempura shrimps with mixed seasonal salad, crispy Pita bread stripes with and sweet chili sauce

Elliniki salata 9.90

Greek salad with tomato, cucumber, peppers, spring onion, sliced olives and local organic Feta cheese

Main Course

Traditional - Local

Local Sofrito Carnayo 29.90

Thin cut beef fillet steaks in a local Sofrito sauce made of beef stock, garlic, parsley and Antipaxos vinegar accompanied by potato puree and glazed carrots

Fileto arnaki 29.90

Grilled lamb fillets with rosemary jus, crispy Dauphinoise potatoes, green beans and grilled cherry tomatoes

Pita Carnayo 17.90

Grilled slices of pork or chicken with fried potatoes, pita bread, tzatziki, sauce aioli and mixed salad in season topped with our house dressing

Arnaki kleftiko 24.90

On the spit slow roasted lamb leg, grilled Mediterranean vegetables, Feta cheese and herbs, wrapped in fylo pastry and baked in the oven

Pastitsada 17.90

Grilled chicken with traditional Greek Orzo pasta cooked in local Pastitsada sauce made of tomato, white wine, cinnamon and clove topped with local grated cheese

Kontosouvli kotopoylo 17.90

Grilled chicken fillet skewer on a Greek salad with quinoa and avocado

From the Ionian Sea

Local Bourdeto Carnayo 29.90

linguine with prawns, mussels, calamari, octopus and pulled fish, with fresh tomato, garlic, parsley and smoked paprika

Traditional Lavraki Bianco 25.90

Sea bass fillet poached in traditional lemon, garlic sauce with diced potatoes, carrot puree and fresh parsley

Astakomakaronada

Lobster linguini with fresh tomato, garlic, basil, white wine and Greek red saffron price upon request

Tonospsitos 25.90

Seared tuna fish fillet with soya sirup and roasted sesame seeds on a bruschetta with tomato-peach salad and spring onions, dressed with Basil infused local olive oil

Mussels Youvetsi 16.90

mussels with Orzo pasta in tomato sauce with garlic and basil, baked with Feta cheese in the oven

Garides Kritharoto 21.90

Prawns with Greek traditional orzo pasta cooked in bisque with fresh tomato, courgette, sweet peppers, chili and Feta cheese, flavored with Ouzo, garlic and basil infused olive oil

Vegan dish

Moussaka 19.90

Layers of grilled aubergine, courgette and lentil ragout, topped with a vegan béchamel sauce, Greek vegan cheese and freshly baked in the oven

Psomi

daily in house fresh baked bread per person 2,00
or homemade gluten free bread per person 3,00