



COURSES OF THE DAY 09/12/2022

Velute zucchini soup with mushrooms shitake **9,50€**

Cheese pie with smoked pork,cheddar cheese and gruyere **9,50€**

Salad with burley rusk, greek cheese from los island,crispy onions and tomato vinaigrette **11,00€**

Stuffed red peppers with minced meat and rice,lemon sauce and dill **10,50€**

Braised veal cheeks with gnocchi ricotta and parmesan cream **15,50€**

Stuffed pork fillet with haloumi cheese,granberries,pepper sauce and mashed potatoes **15,00€**

Hand made pork giros with pitta bread,yoghurt and fried potatoes **13,00€**

Rooster with thyme,beans in the oven and feta mousse **14,50€**

Octopus giouvetsi with mussels **15,50€**

Fried calamari with fried potatoes **11,50€**

Crayfish tails tempura with sweet chilli mayo **16,50€**

Grilled squid with fava and lemon mustard sauce **11,50€**

FISH OF THE DAY

Lobster with pasta (2per) **100,00€**

Steamed mussels **10,00€**

Sardines in the oven with fresh tomatoes and herbs **11,00€**

Fried baby shrimps with fresh green salad **10,50€**

Sea drum grilled with vegetables and olive oil **36,00€ per kg**

Red snapper grilled with boiled vegetables **18,00€**

Sea bass grilled with boiled vegetables and olive oil **17,00**

Sea bream grilled with boiled vegetables and olive oil **15,00€**

Please inform your waiter if you have any food allergies