



BREAKFAST 10:00 - 13:00

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| BUTTER CROISSANT  | €4 |
| GREEK TOASTED SANDWITCH WITH CRETAN GRAVIERA, KEFALOTYRI, PECORINO & TURKEY | €7 |
| EGG WITHES & AVOCADO AVOCADO TOAST WITH ORGANIC EGG WHITES, WHOLE GRAIN BREAD, AVOCADO, CORIANDER SPRING ONION & LIME | €9 |
| HOMEMADE FOCACCIA WITH ORGANIC SMOKED TURKEY, KATIKI FROM DOMOKOS WITH FLORINA PEPPER, TOMATO & ARUGULA | €10 |
| OPEN FACE SANDWICH WITH SALMON, CUCUMBER, CREAM CHEESE & WILD ARUGULA | €12 |
| SWEET CREPE WITH HAZELNUT PRALINE, BANANA & CRISPY BISCUIT  | €9 |




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| Bread and dip | €3 |
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TARTS / PIES

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| TART OF THE DAY | €8 | PIE OF THE DAY | €8 |
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AFTER 13:00

SALADS

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| GREEK SALAD WITH CHERRY TOMATOES, VALERIAN, OLIVES FROM MANI, CAPER LEAVES, CUCUMBER, BARLEY RUSK, RED ONION, FLORINA PEPPERS, XINOMYZITHRA FROM CHANIA & GREEN OLIVE OIL  | €14 |
| CHICKEN SALAD, WITH LETTUCE, CUCUMBER, AVOCADO, CORN, RED ONION PICKLE & LIME AND MINT DRESSING  | €15 |
| SMOKED SALMON SALAD WITH TENDER LETTUCE, CRAB APPLE, RADISH, FENNEL, FLAXSEED & MUSTARD SEED AND VERBENA DRESSING  | €16 |

MAIN DISHES

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| CRISPY ZUCCHINI FLOWERS STUFFED WITH GOAT CHEESE & TOMATO MARMALADE INFUSED WITH BASIL  | €13 |
| GRAVIERA FROM PAROS WITH OATS, CAROB FLOUR, POPPY SEEDS & ROSE MARMALADE  | €14 |
| PINSA MARGHERITA WITH SAN MARZANO TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, 24 MONTHS AGED PARMESAN & FRESH BASIL  | €16 |
| RISOTTO WITH BASIL PESTO VIALONE NANO RICE, FRESH SPINACH, ASPARAGUS, CELERIAC, LEMON ZEST & BASIL PESTO WITH PINE NUTS AND GOAT MILK FETA CHEESE | €16 |
| DOLMADAKIA FROM KASSOS AND YOGURT WITH MINT  | €17 |
| FRESH PAPARDELLE WITH ORGANIC VEAL RAGOUT CHERRY TOMATOES OF SANTORINI SAUCE, BLACK GARLIC, PARMESAN CREAM & CRISPY FOCACCIA WITH ROSEMARY | €18 |
| BEEF PATTIES WITH GRAVIERA SAUCE AND DOUBLE FRIED FRENCH FRIES | €18 |
| BURGER WITH BEEF PATTY, CRISPY PROSCIUTTO, CARAMELIZED CHERRY TOMATOES & ONION, PARMESAN, SMOKED CACIO CAVALLO, ROCKET AND BASIL PESTO WITH MAYONNAISE | €18 |
| ORGANIC CHICKEN BREAST MARINATED WITH SANTORINI TOMATO PASTE, CINNAMON & ALLSPICE, TOMATO-SAUCED ORZO, SMOKED METSOVO CHEESE, CARAMELIZED PEARL ONIONS & BABY CARROTS | €20 |
| FRESH SALMON MARINATED IN BEETROOT JUICE, HONEY, GREEN APPLE & VERBENA, WITH WILD PARSLEY PURÉE AND VEGETABLE ROOTS  | €27 |

DESSERTS

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| ICE CREAM(SCOOP) | €2,5 |
| APPLE CRUMBLE  | €6 |
| ALMOND WITH WHOLE ROASTED ALMONDS  | €8 |
| LEMON TART BUTTERY BISCUIT, BAKED ALMOND CREAM WITH LEMON CONFIT  | €8 |
| & POPPY SEEDS, RICH LEMON CUSTARD & AIRY LEMON-WHITE CHOCOLATE CHANTILLY  | €8 |
| PISTACHIO TART CRISPY BISCUIT WITH SMOOTH PISTACHIO CREAM  | €8 |
| CHOCOLATE BROWNIE  | €6 |



Detail: La Sortie de la Baignoire
Pierre Bonnard

The restaurant is obliged to have printed documents in a sale case by the exit, for the purpose of registering any complaints. For the food preparation, extra virgin olive oil is used. Seed oil is used for the fried food preparation. All our products are made from the freshest ingredients, depending upon season and availability. *Refrigerated. In case of allergies or intolerance, please inform our staff immediately. Smoking is prohibited in enclosed public places in accordance with the law. Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice). Prices are inclusive of VAT and municipal tax. Person in charge in case of market inspection: George Papageorgiou, ISO 22000, ISO 9001



REFRESMENTS / JUICES

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| MISTIKELI STILL WATER (700 ml) | €3 |
| MITSIKELI SPARKLING WATER (700 ml) | €7 |
| SODAS (250 ml) | €4 |
| MASTIH ₂ O (330 ml) | €5 |
| MASTIC LEMONADE WITH GINGER | |
| MASTIH ₂ O (330 ml) | €5 |
| HOMEMADE LEMONADE | €5 |
| IVI ORANGE JUICE (250 ml) | €2 |
| NATURAL ORANGE JUICE | €4,5 |
| NATURAL MIXED JUICE | €5,5 |
| NATURAL POMMEGRANATE JUICE | €5,5 |

ΚΑΦΕΣ / ΡΟΦΗΜΑΤΑ

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| ESPRESSO | €3,5 |
| DOUGLE ESPRESSO | €4 |
| AMERICANO | €3,5 |
| CAPPUCCINO | €4,5 |
| DOUBLE CAPPUCCINO | €5 |
| FREDDO ESPRESSO | €4,5 |
| FREDDO CAPPUCCINO | €5 |
| FILTER COFFEE | €4,5 |
| GREEK COFFEE | €3,5 |
| DOUBLE GREEK COFFEE | €4 |
| INSTANT / FRAPE | €4 |
| HOT TEA | €4,5 |
| ICED TEA | €4 |
| CHOCOLATE (HOT/COLD) | €5,8 |
| “VIENNOIS” CHOCOLATE | €6,8 |

B E E R S (330ml)

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| NISSOS pilsner | €6 |
| EZA lager | €6 |
| FIX Dark | €6 |
| FIX Anef (alcohol free) | €6 |

S P A R K L I N G W I N E S (125ml / 750ml)

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| GODIBILE PROSECCO SUPERIORE LEGGENDA, Glera, Mongioia di Riccardo Bianco, Italy | €8 / €27 |
| LEGGENDA MOSCATO D'ASTI, Moscato, Mongioia di Riccardo Bianco, Asti, Italy | €8 / €27 |

W H I T E W I N E S (150ml / 750ml)

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| MONOGRAPH, Moschofilero, Gaia Wines, Peloponnese | €8 / €26 |
| MALAGOUZIA, Alpha Estate, Amyntaion | €9 / €36 |
| TESSERIS LIMNES, Chardonnay-Gewürztraminer, Ktima Kir-Yianni, Amyntaion | €35 |
| SAUVIGNON BLANC, Alpha Estate, Amyntaion | €43 |

R O S E W I N E S (150ml / 750ml)

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| OREINOS HELIOS, Agiorgitiko, Semeli Estate, Peloponnese | €8 / €26 |
| L'ESPRIT DU LAC, Xinomavro, Ktima Kir-Yianni, Amyntaion | €9 / €38 |

R E D W I N E S (150ml / 750ml)

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| SYNOPSIS, Agiorgitiko-Merlot, Semeli Estate, Peloponnese | €8 / €26 |
| PARANGA, Merlot-Xinomavro-Syrah, Ktima Kir-Yianni, Macedonia | €9 / €30 |

D I S T I L L A T E S

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| Ouzo (GLASS) | €3,5 |
| Tsipouro (GLASS) | €5 |