



0km: Created with local ingredients with minimum CO2 transport emissions.

## STARTERS

FRESH PITA BREADS & DIPS / V 3 0km

local freshly baked handmade Rhodian pita breads with dips

FISH SOUP 'KAKAVIA' 15 0km

velouté with Saffron, fresh fish and fennel

CRISPY FETA CHEESE / V 12 0km

Greek honey, phyllo dough, sesame

## APPETIZERS

GREEK SALAD / V, GF 12 0km

organic tomatoes, Kalamata olives, cucumbers, onion, feta cheese, capers, olive oil

SUPERFOOD SALAD BOWL 15

crispy chicken, quinoa, cherry tomatoes, cucumber, lemon-tahini dressing

SEA BASS CEVICHE / GF 17 0km

tiger milk, lemon, lime, corn, bellpepper, ginger, chili

FRIED CALAMARI 15 0km

flour crust, mayonnaise & garlic aioli sauce, lemon

SHRIMPS 'SAGANAKI' / GF 15 0km

cooked with Ouzo, tomatoes, Feta-cheese, fresh oregano

V: Vegetarian      Vn: Vegan      GF: Gluten Free

*\*Kindly inform our team of any allergies or dietary restrictions.*

## SIDE DISHES

GREEK TZATZIKI / V, GF 5 0km

Greek yoghurt, dill, extra virgin olive oil

MARINATED OCTOPUS / GF 9 0km

aged vinegar, fresh oregano, garlic, extra virgin olive oil

FRENCH FRIES / V, GF 7 0km

fresh herbs, extra virgin olive oil

## SNACKS

TRADITIONAL TOAST 11.5

ham or turkey, cheese, mayonnaise, fresh salad, French fries

CLUB SANDWICH 16.5

chicken, bacon, egg, tomato, ham, cheese, mayonnaise, lettuce, French fries

BLACK ANGUS BEEF BURGER 18

tomato, mozzarella, cucumber, lettuce, Chimichurri, French fries

CRISPY CHICKEN SANDWICH 16 0km

brioche Sando style, coleslaw salad, truffle mayonnaise, French fries

PORK 'GYROS' WRAP 14 0km

pita bread, tzatziki, tomato, onion, French fries

V: Vegetarian      Vn: Vegan      GF: Gluten Free

*\*Kindly inform our team of any allergies or dietary restrictions.*

## MAIN COURSES

POACHED COD 18 0km

cooked in 52\* degrees, Greek trahanas bulgur, Saffron aroma, mussels

FRESH SEA BREAM / GF 19 0km

warm potato salad, cherry tomato, salicornia, Greek 'Aliada' garlic sauce, olive oil

GREEK MOUSSAKA 17 0km

slow cooked beef, smoked eggplant, vegetables, Béchamel

GREEK FALAFEL / V, VN 15 0km

chickpea - zucchini - tomato falafel, pita bread, salad, yoghurt & Tahini sauce, basil oil

*\*can be made vegan upon request*

CHICKEN SOUVLAKI 17 0km

spices, peppers, pita bread, tzatziki, tomato, onion, French fries

FRENCH CUT PORK CHOPS 29

grilled tomato, bellpepper, potato wedges, lemon & olive oil

V: Vegetarian      Vn: Vegan      GF: Gluten Free

*\*Kindly inform our team of any allergies or dietary restrictions.*

## DESSERT

GREEK 'GALAKTOBOUREKO' 8.0 0km

milk, Greek phyllo dough, semolina cream, kumquat preserve

CHOCOLATE MOUSSE / V 8.0

cocoa, orange sorbet, crumble

GREEK YOGHURT BOWL / V 7.5 0km

fresh seasonal fruit, Greek honey, granola, chia seeds

FRESH SEASONAL FRUIT / V, VN, GF 7.5 0km

peeled organic seasonal fruits from the region

SORBET OR ICE CREAM / V 4.5 0km

your choice of ice cream, 2 scoops, choice of toppings

## KIDS

SOUP OF THE DAY 8.0 0km

kindly advise the server

BUTTER MACARONI 7.5

CHICKEN PANNE 8.0 0km

breaded chicken with French fries

FRESH SEA BREAM FILLET 9.0 0km

steamed rice, vegetables

V: Vegetarian      Vn: Vegan      GF: Gluten Free

*\*Kindly inform our team of any allergies or dietary restrictions.*