

<b>Salad with smoked Salmon</b>	<b>8,90 €</b>
Salmon, lettuce, cucumbers, tomato, fresh onion, sun dried tomato, vinaigrette dressing	
<b>Sizars (Caesar)</b>	<b>8,10 €</b>
Lettuce, chicken filet, croutons, mustard dressing	
<b>Traditional Greek salad</b>	<b>6,90 €</b>
Lettuce, tomatoes, cucumbers, peppers, onion, olives, parsley, feta cheese, caper	
<b>Salad (pandesia)</b>	<b>7,20 €</b>
Lettuce, iceberg, white cabbage, red cabbage, blue cheese, walnuts, balsamic, sauce tomato	
<b>Octopus* grilled</b>	<b>9,90 €</b>
<b>Shrimps* saganaki on clay</b>	<b>9,50 €</b>
Olive oil, onion, garlic, parsley, pepper, tomato, feta cheese	
<b>Squid fried*</b>	<b>8,20 €</b>
<b>Sea urchin salad</b>	<b>10,80 €</b>
<b>Cheese “mastelo” grilled</b>	<b>7,60 €</b>
Soft cheese from whole fresh Chian cow and goat milk	
<b>Cheese “Talagani” grilled</b>	<b>7,60 €</b>
Handmade Messinian cheese made from sheep's milk	
<b>Feta cheese pastry with honey and sesame</b>	<b>7,60 €</b>
<b>Saganaki flambé</b>	<b>5,90 €</b>
Fried cheese and alcohol	

\* frozen

<b>Fresh fish</b> (please, contact our personnel)	? €
<b>Sword* fish fillet</b>	11,00 €
<b>Sword* fish “Souvlaki”</b>	11,00 €
<b>Fresh salmon in grill</b>	12,50 €
<b>Shrimps* No2 grill</b>	17,50 €
<b>Plate for 2 with seafood</b> (please, contact our personnel)	? €
<b>Spaghetti with Lobster</b>	22,00 €
<b>“Garidomakaronada”</b>	15,00 €
Shrimps* with pasta and fresh tomato sauce	
<b>Papardeles with shrimps*</b>	16,00 €
Shrimp, onion, Roquefort (blue cheese), Dry Martini	
<b>Tagliatelle with smoked salmon</b>	14,70€
Smoked salmon, cream, vodka	
<b>Tortellini with 4 kinds of cheese</b>	10,20€
Roquefort (blue cheese), Parmesan, Gruyere, Gouda	
<b>Mix grill</b> (for 2 persons)	30,00 €
	(for 1 person) 16,00 €
<b>Bon fillet grilled</b> Firing of your liking	16,00 €
<b>Beef tenderloin stewed {pepper steak}</b>	17,50 €
<b>Bon fillet with “Glicorisa” sauce</b>	17,50 €
Fresh tomato sauce, mushrooms, bacon, ham, green peppers, cream sauce	
<b>Bon fillet in plum sauce</b>	17,50 €
<b>Bon fillet a la crème</b>	17,50 €
<b>Bon fillet with Madera sauce</b>	17,50 €
<b>Tenderloin grill</b>	13,10 €
<b>Tenderloin stuffed</b> (for 2 people)	30,50 €
Mastelo, red pepper, mushrooms, brantenjus, cream sauce	
<b>“Souvlaki” pork slices</b>	8,90 €
<b>Chicken fillet with orange sauce</b>	11,20 €
Cream sauce demi-glas, soy sauce, orange	
<b>Chicken with capsicums</b>	13,80 €
Soy sauce, breatenjus	

\* frozen

# RED WINES

**Akres Skouras** 14€

Dry, Cabernet Sauvignon, Agioritiko 13,5% alc.

**Amethystos Lazaridis** 36€

Dry, Cabernet Sauvignon, Merlot, Agioritiko, 14.5% alc.

**Thema Paulidis** 36€

Dry, Syrah, Agioritiko, 14% alc.

**Cava Boutari** 24€

40% Xinomavro, 30% Merlot, 15% Cabernet Sauvignon and 15% Syrah

**Katogi Averof** 18€

Dry, Cabernet Sauvignon, Agioritiko, 13% alc.

**Vivlia Chora vineyard** 40€

Dry, Cabernet Sauvignon, Merlot, 13.5% alc.

**Paraga Kir-gianni** 20€

Dry, Merlot, Syrah, Xinomavro, 13% alc.

**Rapsani Tsandalis** 20€

Dry, Xinomavro, Stavroto, 13.5% alc.

**Xatzimixali Red** 22€

Syrah, Merlot, Cabernet Sauvignon, Grenache rouge, 13% Vol

\* frozen

# WHITE WINES

**Akres Skouras** 13,50€

Dry, Mosxofilero, Rhoditis, 12% alc.

**Amethystos Lazaridis** 27€

Dry, Sauvignon Blanc, Semillon, Asyrtiko, 12% alc.

**Thema Paulidis** 27€

Dry, Sauvignon Blanc, Asyrtiko, 13% alc.

**Katogo Averof** 15€

Dry, Chardonnay, Rhoditis, 12.5% alc.

**Xatzimichali White** 21€

Dry, Robola, Athiri, Asyrtiko, Chardonnay, 13% Vol.

# ROSE WINES

**Makedonikos Rose** 13,50€

Xinomavro, Mosxomavro

**Xatzimichali Rose** 21€

Dry, Grenache, Rhoditis, Xinomavro

\* frozen

# SAMOS WINES

**Psiles Korfes** 15€

Dry, White, 12% alc.

**White Pebble** 13,50€

Dry White Moschato, 12% alc.

**Golden Samena** 15€

**Ageri** 18€

Dry, White Moschato, 12% alc.

**Aggaios** 18€

Dry, Red, 12% alc.

**Selana** 12€

Dry, Rose, 12% alc.

**Samos Doux** 18€

Sweet, White, from local Samian Moschato grapes, The famous Samian sweet wine, 15% alc.

\* frozen