

SALADS

Cycladic Salad

Tomatoes, olives, capers from Paros, oregano, salted choloro cheese

22

(GF, V)

Vegetable Poke Bowl

Rice, zucchini, mint, parsley, Skotiri Milou cheese, green beans,
spring onion, yogurt sauce

22

(GF, V)

Caesar Salad

Baby gem lettuce, Parmesan dressing, Parmesan, croutons
Choice of: chicken or shrimp

25 / 29

ON BREAD

Club Sandwich with Organic Chicken

Organic chicken, tomato, graviera cheese, lettuce, mayonnaise,
Naxos fries

27

Smash Burger

Double Black Angus beef patty, brioche bun, iceberg lettuce, onion,
aged cheddar, homemade mayonnaise

29

Rye Tortilla with Chicken

Guacamole, pickled onions, arugula, carrot

(DF)

19

Crispy Kolokithikeftedes Tacos

Spicy yogurt, smoked, pickled red onion.

18

MAIN

Fish Fillet of the Day

Fennel, mizithra sauce, aromatic panko

40

(GF, DF)

Black Angus Beef Ribeye

Marinated in olive oil, garlic, and rosemary,
served with French fries

52

(GF, DF)

Fried Chicken

Fried potatoes, mesclun salad

35

(DF)

Choice of Rigatoni

Minced meat / tomato sauce / cream,
chicken and graviera cheese

27/23/26

Pinsa

Tomato sauce, local island cheese

22

(V)

DESSERTS

Ice Cream Variety

Chocolate, vanilla, strawberry

12

(GF, VT)

Fruit Salad

16

(GF, DF, VT, VG)

DF: Dairy-Free, GF: Gluten-Free, VG: Vegan, VT: Vegetarian

Embracing a sustainable culture, our menu is created with locally and sustainably sourced produce. The olive oil used in our fare is organic and collected in Epidaurus, Peloponnese, our vegetables are bio and garnered locally, while all our fish are originated from the region of the Cyclades.

Food on this menu may contain traces of nuts and gluten. Please ask our associates for further clarifications. We welcome inquiries from customers that wish to know whether any dishes contain particular ingredients. Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu.