

COFFEES

Cold coffees

Freddo espresso	5,00€
Freddo cappuccino	5,50€
Iced latte	5,50€
Nescafé frappe	5,00€
Nescafé frappe Bailey's	7,50€
Nescafé frappe ice cream	8,00€

* additional flavours 0,50€

Hot coffees

Espresso	4,00€
Espresso double	4,50€
Cappuccino	5,00€
Cappuccino double	5,50€
Cappuccino latte	5,50€
Filter coffee	4,50€
Nescafé	4,00€
Greek coffee	4,00€
Double Greek coffee	4,50€
Irish Coffee	12,00€

* additional flavours 0,50€

BEVERAGES

Chocolate cold / hot

5,00€

Chocolate viennois

6,00€

Tea

4,50€

Ice tea

5,00€

Homemade beverages

(lemon, mandarin, sour cherry)

10,00€

Milkshake

10,00€

Milkshake with fresh fruits

12,00€

** additional flavours* 0,50€

FRESH JUICES

Fresh orange juice

8,00€

Fresh mixed juice

11,00€



SMOOTHIES

Super protein
Caribbean dream
Strawberry fantasy
Forest melody
Tropical sunset

12,00€
12,00€
12,00€
12,00€
12,00€

REFRESHMENTS / WATER

Red bull (energy drink, sugar free, tropical)
Refreshments *250ml*
Sparkling water *330ml*
Sparkling water *0,75lt*
Still water *1lt*

8,00€
5,00€
6,00€
9,00€
5,00€

SMOOTHIES / REFRESHMENTS



ALCOHOLIC DRINKS

Ouzo

Draft beer 400ml

Bottle beer 330ml

Simple drink

Special drink

Premium drink

Cocktails

9,00€

9,00€

9,00€

14,00€

16,00€

18,00€

- 50,00€

17,00€



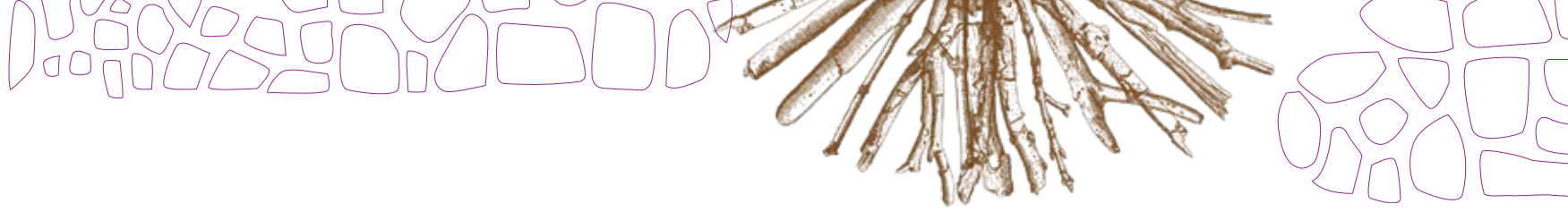
The brunch served until 13.00

BRUNCH MENU

Myconian Scrambled Eggs	13.00€
with sour cheese, tomato, Myconian ham 'Louza' served with bread	
Eggs Benedict	13.00€
with ham, Hollandaise cream served with bread	
Croque Madame	14.00€
with honey mustard sauce, ham, cheese, béchamel and fried egg	
Focaccia	13.50€
with cream cheddar cheese , sausage and a fried egg	
Two fried eggs	10.00€
with bacon, cherry tomatoes and green salad served with bread	
Omelette	14.00€
with Myconian sausage served with fresh fried potatoes	
Vegetarian omelette	13.00€
with mushrooms, colored peppers, cherry tomatoes, asparagus and parmesan cheese	
Club sandwich	14.00€
with chicken fillet, bacon, egg, tomato, lettuce and Mosaic sauce served with fried potatoes	
Toast sandwich	9.00€
with ham or turkey, cheese and tomato and fresh fried potatoes	

BRUNCH



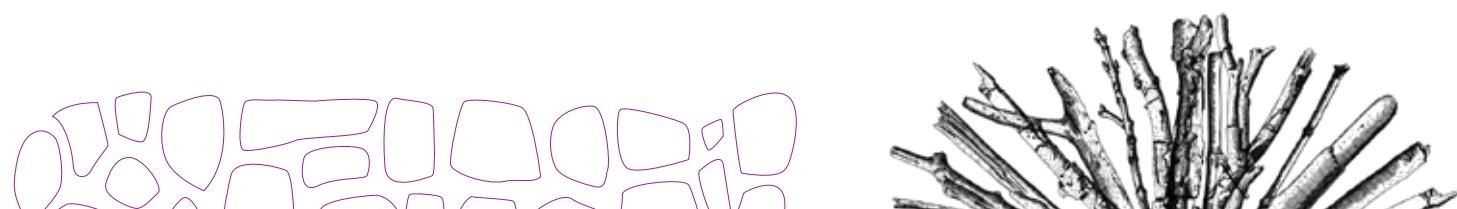


SALADS

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Greek Salad	15.00€
with tomatoes, cucumber, colored peppers, onions, Greek Feta cheese and olives powder	
Crab Salad	21.00€
with crab surimi, organic colored quinoa, tomato cubes, avocado and caviar, mustard and lemon vinaigrette	
Tuna Salad (Niçoise)	22.00€
with lettuce, corn, sweet potatoes, dill, fresh onions, avocado crème, poached egg and citrus dressing	
Baby Spinach Salad	18.00€
with organic baby spinach, chicken sauté, pine nuts, glazed mushrooms, grapefruit fillet, French goat cheese with sesame and citrus dressing	
Santorini's Cherry Tomatoes Salad	18.00€
with basil, pine nuts, sour cream cheese, rusks and carob balsamic vinaigrette	


**If you have any food allergies, please make
your server aware when ordering*





APPETIZERS

Bread and Dip	3.00€
Pita bread with olive oil and oregano	3.00€
Soup of the day	13.00€
Greek Tzatziki Dip	8.00€
Yogurt, chopped cucumber, garlic and olive oil	
Homemade Fish Roe Salad	9.00€
Homemade pie of the day	12.00€
Fried Feta Goat Cheese	13.00€
wrapped up in rice phyllo dough, aromatic herbs and thyme honey	
Bao Buns	16.00€
with chopped duck, orange sauce, cucumber and sesame 2pcs	
Myconian Meat Balls	15.00€
with corn pita bread and hannibal sauce	
Myconian sausages	16.00€
Mini Lamb and Beef Kebab	19.00€
with grilled tomato, spicy yoghurt with tandoori, verde sauce and tortilla	
Tempura Shrimps	22.00€
glazed with sweet-sour sauce	
Tuna tartare	24.00€
marinated with yuzu, soy sauce, wasabi, served on savory tart	
Arancini	24.00€
Milaneza risotto with shrimp tartare, coriander and spicy mayo	
Fried Squid	17.00€

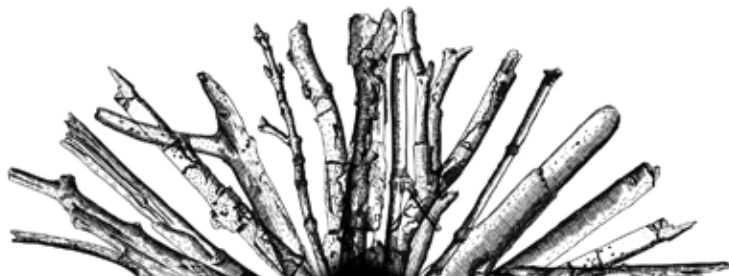
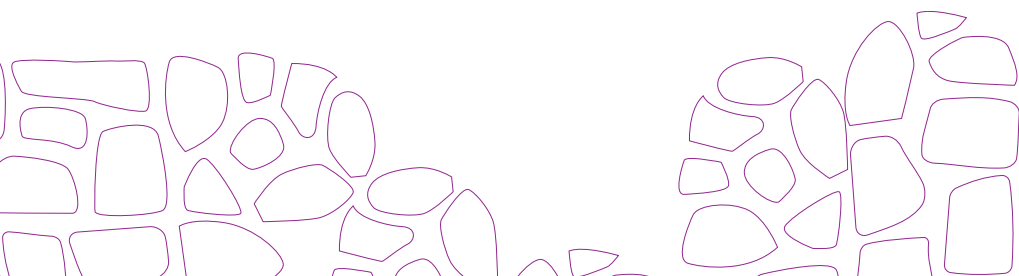




PASTA & RISOTTO

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Wild Mushroom Risotto	24.00€
with black truffle	
Guancia Risotto	21.00€
with yellow pumpkin and pecorino crème	
Shrimp Orzo	28.00€
with black truffle velouté sauce	
Veal Cheeks Pasta	26.00€
With casarecce pasta, mushrooms, asparagus cream	
and parmesan flakes	
Tagliatelle pasta with chicken fillet	26.00€
and sauce porcini	
Tomato Cream sauce Rigatoni	15.00€






MAIN COURSES

FRESH MEAT COOKED ON JOSPER

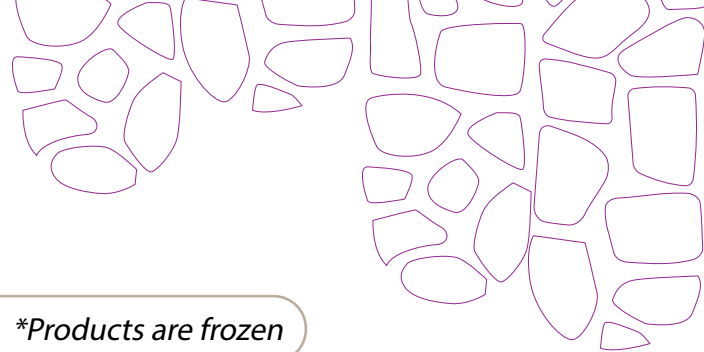
Greek Chicken Skewer	25,00€
marinated with mustard and ginger	
Greek Chicken Skewer	27.00€
marinated with mustard and ginger	
Dark Meat Chicken	29.00€
glazed with Peruvian marinade 450gr	
Greek Lamp Skewer	30.00€
marinated with oriental spices and yogurt	
Pork knuckle	27.00€
with mashed potatoes and celery and mustard sauce	
Beef Burgers Black Angus	28.00€
with herbs and truffle	
Ossobuco	32.00€
Beef knuckle slow cooked with vegetables and aged wine sauce	
Pork Spare –Ribs	30.00€
Smoked pork ribs marinated with BBQ sauce	
Uruguayan Rib-eye steak 300gr	48.00€
Black Angus Tagliata	42.00€

SEA FOOD

Salmon Fillet	26.00€
With fresh steamed vegetables and saffron rice	
Tuna Sofrito Fried	33.00€
in sesame oil, avocado cream, guacamole and colored quinoa salad	
Grilled Octopus	20.00€
with 'Fava' split pea dip	
Grilled Squid	20.00€
with 'Fava' split pea dip	



FRESH MEAT COOKED ON JOSPER / SEA FOOD



With each main course we offer you one side dish of your choice for free. *Products are frozen

SIDE DISHES

Grilled Baby Potatoes

7.00€

Grilled Broccoli with Caesar sauce

7.00€

Grilled lettuce with pickled mustard seeds

7.00€

DESSERTS

Sweet Pancake

10.00€

with praline, banana and crumbed biscuit

Yogurt

13.00€

with granola, fresh fruits and honey

Homemade Chocolate Pie

11.00€

Crème Brûlée

11.00€

Cheesecake

11.00€

with sour cherry preserved in syrup

*If you have any food allergies, please make your server aware when ordering

ALL PRICES IN EURO.

We use corn – oil for all fried foods and extra virgin olive-oil in salads and cooked foods.

* Are frozen products

Prices include: 0,5% Municipal Tax and Vat 13% - 24%.

Surety:

THE SHOP IS OBLIGED TO HAVE PRINTED DOCUMENTS IN A SPECIAL CASE BESIDE THE EXIT FOR STATING ANY COMPLAINT.
CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT – INVOICE).

