

## THE MEZZES

### TRADITIONAL

VINE LEAVES	6.15€
FETA FILLED PUFF PASTRY	6.35€
SPINACH FILLED PUFF PASTRY	6.45€
TZATZIKI	4.65€
TARAMASALATA (FISH ROE) <i>100% NATURAL</i>	4.65€
AUBERGINE CAVIAR	5.75€
FAVA DE SANTORINI (YELLOW SPLIT PEA PUREE)	5.95€

### MEAT

SMALL MEATBALLS	5.35€
GRILLED SAUSAGE WITH FINE HERBS	6.15€
SAUSAGE 'STEW' OR « <i>SPETSOFAI</i> »	7.25€
SMALL KEBABS OR « <i>KALAMAKIA</i> »	7.25€
SMALL CHICKEN KEBABS	7.55€

### VEGETABLES

COURGETTES/ZUCCHINI FRITTERS	5.75€
GIANT BEANS	5.35€
DANDELION BOUQUET OR « <i>HORTA</i> »	6.35€
TRILOGY OF GRILLED VEGETABLES	5.75€
FETA STUFFED RED PEPPERS	5.35€

### CHEESE

FETA « <i>BOUYOURDI</i> ».	6.85€
FRIED KASERI	6.85€
SPICED FETA MOUSSE	5.15€
FETA IN OLIVE OIL	4.95€
MANOURI WITH SESAME SEEDS AND ATTIKI HONEY	8.95€

### FISH

SQUID SALAD	7.75€
SALMON TROUT OR « <i>LADOLEMONO</i> »	8.20€
FRIED CALAMARS	8.55€

## STARTERS

### ASSORTMENT OF 4 COLD MEZZES

*(TZATZIKI, TARAMA CREAM, SPICED FETA MOUSSE, AUBERGINE CAVIAR) & GRILLED PITA BREAD*

12.95€

SCAMPI STEW WITH SMOKED GARLIC AND FLAT PARSLEY 13.50€

SCAMPI STEW WITH A TRILOGIA SAUCE 13.90€

GRILLED SQUID SEASONED WITH OLIVE OIL, LEMON JUICE AND FRESH ROCKET 14.90€

FETA AND BASIL STUFFED AUBERGINE ROULADE ON A TOMATO COULIS 12.50€

## SALADS

### PAYSANNE SALAD MADE OUR WAY

13.50€

*(TOMATOES, CUCUMBERS, PEPPERS, SHALLOTS, OLIVES, ROCKET, FETA)*

### TRIOLOGIA SALAD

14.50€

*(ROCKET, DRIED TOMATOES, FETA, MANOURI, SHALLOTS, BACON, OLIVE OIL)*

### CRETE SALAD OR « DAKOS »

12.50€

*(CRETE BISCUIT, GRATED TOMATO, CAPERS, FETA)*

*ORIGINAL GREEK CUISINE COMBINES SEVERAL ASPECTS: A UNIQUE COMBINATION OF HIGH QUALITY, FRESH INGREDIENTS, THE RENOWNED GREEK 'SHARING' PHILOSOPHY AND THE ATMOSPHERE OF THE COUNTRY. A GREEK MEAL EXPERIENCE IS A MARRIAGE BETWEEN WHAT YOU EAT AND WHERE YOU EAT IT.*

**« KOUZINA TIS MAMAS. » (MAMA'S COOKING)**

*SIMPLE RECIPES AND PRODUCTS, DISHES WHICH SIMMER FOR HOURS; THESE  
MAKE UP THE AUTHENTIC CUISINE OF OUR MOTHERS AND GRANDMOTHERS.  
STEEP YOURSELF IN OUR GENUINE GREEK CUISINE AND SAVOUR OUR  
TRADITIONS.*

<b>« KOKKINISTO » BEEF PREPARED IN A STEW OF FRESH TOMATOES AND NEMEA RED WINE, SERVED WITH TAGLIATELLE</b>	<b>14.50€</b>
<b>THE ONLY, REAL « MOUSSAKA » WELL KNOWN BY ALL</b>	<b>15.50€</b>
<b>KOYNELI STIFADO, LEG OF RABBIT WITH SHALLOTS, MAVRODAPHNE AND FRESH TOMATOES, SERVED WITH WHITE BOILED RICE.</b>	<b>15.50€</b>
<b>MEATBALLS MADE IN THE « SMYRNE » WAY PERFUMED WITH CUMIN AND MINT, SERVED WITH WHITE BOILED RICE.</b>	<b>14.50€</b>
<b>A DUO OF LAMB AND RICE STUFFED TOMATO &amp; PEPPER AS WELL AS THREE SECRET SPICES, AND OVEN ROASTED POTATOES.</b>	<b>14.50€</b>

## FISH

COD FILLET MADE THE « PLAKI » WAY, SERVED WITH BOILED POTATOES.	20.50€
GRILLED GILTHEAD SEA BREAM, WITH AN EMULSION OF OLIVE OIL AND LEMON JUICE, A DANDELION BOUQUET « HORTA », SERVED WITH POTATOES.	19.50€
ROAST FILLET OF SAUMON ON A BED OF FRESH SPINACH, WITH PARMESAN SHAVINGS AND TAGLIATELLES	18.50€

## MEAT

RIB-EYE STEAK « CUBE ROLL IRLANDAIS », SERVED WITH FRIES.	21.50€
TOP QUALITY LAMB CHOPS, GRILLED AND SEASONED WITH FINES HERBES, SERVED WITH A GRATIN DAUPHINOIS (SLICED POTATOES, ONIONS, GARLIC, BAKED IN THE OVEN IN A CREAMY CHEESE SAUCE).	19.50€
TRILOGIA BROCHETTE (KEBAB), SERVED WITH A JACKET POTATO <i>(BEEF FILLET, LAMB CHOPS, PORK FILLET)</i>	18.50€
KEFTE DUO PREPARED WITH FIVE SPICES <i>(BEEF AND PORK FILLET)</i> , 15.50€ SERVED WITH ROASTED POTATOES	
GRILLED CHICKEN FILLET BROCHETTE (KEBAB) SERVED WITH A JULIENNE OF PEPPERS AND BOILED WHITE RICE	15.50€

*OUR MEAT DISHES ARE ALL SERVED WITH A MEDITERRANEAN SALAD.*

## OUR SAUCES 3.50€

*SAUCE ARCHIDUC (CREAM AND MUSHROOMS) – SAUCE ROQUEFORT (BLUE CHEESE) – POIVRE VERT CRÈME (GREEN PEPPERCORNS AND CREAM) – SAUCE TRILOGIA (TOMATOES AND VEGETABLES)*

## CHILDRENS MENU

CHOICE OF DRINK	
KEFTE HAMBURGER, SERVED WITH FRIES <u>OR</u> SMALL CHICKEN BROCHETTES (KEBABS), FRIES.	
JUNIOR ICE CREAM	10.00€