

Homemade bread with dip 2,50€

## Salads

Local black lentils, fresh medium grilled tuna, cappers, herbs, caramelized balsamic 13,00€  
Marinated cherry tomato, capper leaves, local soft cheese, spearmint oil, sea salt, oregano 10,00€  
Fresh spinach, radicchio, lettuce, iceberg, grilled goat cheese, onion pickle, raisins, mustard dressing 10,00€  
Slow cooked beets, caramelised carrots with rosemary, parmesan crumble, vinaigrette balsamic vinegar 14,00€  
Local "chorta", sea salt, olive oil, fresh lemon 7,00€

## Appetizers

Grilled shrimps, smoked bacon, sweet chilly sauce, fresh coriander\* 12,00€  
Fresh crab salad, grilled avocado, chilly oil, baby leaves 16,00€  
Grilled local gruyere, cherry tomato chutney, poppy seed 8,50€  
Grilled octopus, fish roe cream, lime zest, chives oil\* 16,00€  
Beef black angus sausage, parmesan, mushrooms, butter truffle, fried onion 12,00€  
Handmade pita bread, rib-eye, baby rocket, onion pickle, cherry tomato, chives oil 16,00€  
Sliders, beef, cheddar, bacon, caramelized onions, mayo, ketchup. (2 pieces) 9,00€  
Sliders shrimp burger, ginger pickle, carrot pickle, sweet chili, rocket, avocado cream. (2 pieces)\* 12,00€  
Grilled cauliflower, vegan pesto with red peppers from Florina and walnut, kimchi, cumin, chive oil 12,00€  
Sauté baby potatoes, carrots, zucchini, local chorta, lemon dressing, truffle olive oil 9,00€

## Raw

Wild fish ceviche | Fresh coriander, chives, chilly, lime, cherry tomato, olive oil, sea salt, fresh pepper 14,50€  
Shrimp tartare | Chives, chilly, fresh pepper, bloody mary dressing 14,00€  
White fish carpaccio, citrus zest, grated bottarga 18,00€  
Fresh mackerel | red pepper Florina, parsley, lemon zest, Agrilia oil evoo 16,00€  
Beef carpaccio | sea salt, fresh pepper, Agrilia oil evoo 16,00€

## Tagliatelle | Orzo

Fresh salmon, zucchini, fresh tomato sauce, heavy cream, dill 16,00€  
Fresh tomato sauce, local sausage, local soft cheese, fresh basil 15,00€  
Smoked bacon, egg yolk, fresh pepper, garlic, parmesan 16,00€  
Fresh crab, rocket, lime, olive oil, sea salt, fresh pepper, chili 17,00€  
Catch of the day, chilly, garlic, olive oil, lemon, parsley 18,00€  
Orzo, porcini, truffle olive oil, fresh truffle, parmesan, chives 20,00€  
Orzo, shrimps, fresh tomato sauce, bisque, local soft cheese, oil dill, lemon zest 16,00€

## Fish

Catch of the day 200gr, olive oil with lemon dressing, chives 30,00€  
Fresh tuna grilled 200gr, lemon olive oil, chives 24,00€

## Meat

Black Angus rump steak 250gr, chimichurri sauce, butter truffle 26,00€  
Beef fillet grilled, olive oil lemon dressing 24,00€  
Porter house steak, 1 kilo. (For 2-3 persons) 75,00€  
Iberico Secreto pork chops, 300gr, fresh olive oil, lemon, chives 26,00€

## Sides

French fries 5,00€  
Saute vegetables (baby potatoes, zucchini, carrots) 4,50€  
Local chorta 4,50€  
King oyster mushrooms 6,00€  
Fresh asparagus 6,50€

## Ask for daily dishes.

\*Κατεψυγμένο Προϊόν | Frozen Product

Αγορανομικός Υπεύθυνος: Βλαχάκης Παναγιώτης

Στις τιμές συμπεριλαμβάνονται οι νόμιμες επιβαρύνσεις.

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη ή τιμολόγιο).

Responsible for market regulations: Vlachakis Panagiotis

Prices include all legal charges.

The consumer has no obligation to pay if he has not received the legitimate voucher (receipt or invoice).

Επιμέλεια Μενού Μανώλης Ραγκούσης | Menu Creator Manolis Ragkousis