
STARTERS

House Bread Basket

Fresh sourdough breads served with house dips: olive tapenade, lemony tzatziki, and almond skordalia.

14

Classic Greek Salad

Peeled tomatoes, cucumber, red onion, capers, feta cheese, dressed with extra virgin olive oil and white wine vinegar. Finished with fresh local herbs.

17

Chicken Tabbouleh Salad

Finely chopped herbs and vegetables, dried fruits, and roasted almonds, topped with marinated grilled chicken fillet slices.

19

Octopus Carpaccio

Delicate slices of octopus dressed with olive oil and a citrus vinaigrette.

26

Sea Bass Carpaccio

Thin slices of raw sea bass drizzled with olive oil, fresh lemon juice, coarse sea salt, and crushed pepper.

24

Grilled Octopus

Charcoal-grilled fresh octopus, finished with olive oil and local herbs.

26

Shrimp al Ajillo

Sizzling shrimp pan-cooked with garlic, olive oil, peppers, and butter.

25

MAIN DISHES

Seafood Skillet for Two

A mix of shrimp, calamari, octopus, and mussels in a warm tomato and pepper salsa.

27euros

Grouper Tempura

Crispy battered grouper fillet, served with a lemony butter-olive oil sauce.

30

Sea Bass Kebab

Sea bass patties with fresh herbs and lemon zest, with roasted vegetables and fresh yogurt.

26

Whole Grilled Sea Bream (700–750g)

Charcoal-grilled and butterflied, served with sautéed vegetables and steamed potatoes salad.

85

Entrecôte Steak (650g)

Grilled to medium and sliced tableside. Tender and juicy.

45

Herbed Chicken Thigh Souvlaki

Skewers of juicy chicken thighs marinated in olive oil and fresh herbs, grilled over open flame. Served with tzatziki and a refreshing cucumber salad

38

DESSERTS

Mango & Coconut Panna Cotta

Silky coconut panna cotta topped with a vibrant mango coulis and fresh passionfruit seeds.

14

Tropical Pavlova

Crispy meringue shell with whipped vanilla cream, topped with mango, kiwi, lychee, and fresh mint.

13

Pineapple Carpaccio

Thin slices of marinated pineapple with lemongrass syrup, toasted coconut flakes, and a scoop of lime sorbet.

15

Salted Caramel Chocolate Tart

Buttery tart filled with rich dark chocolate ganache and salted caramel, served with banana ice cream.

16