



STARTERS

House Bread Basket

Served with house dips: olive tapenade, lemony tzatziki, and almond skordalia

12

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

18

Grilled Octopus

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

23

Shrimp al Ajillo

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

21

Santorini Fava

Silky yellow split peas puree, with grilled onions and toasted bread

19

Keftedakia

Ground beef Greek meatballs, with a refreshing yoghurt sauce

18

MAIN DISHES

Seafood Skillet

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

26

Vegan Papoutsakia

Roasted eggplant halves filled with rich tomato and herb sauce, finished with a drizzle of virgin Olive Oil and fresh basil

22

Sea Food Linguine

Rich tomato sauce, combined with a medley of sea food

25

Sea Bream Fillet

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

32

Beef Tagliata

Served over a bed of seasonal grilled vegetables

35

Herbed Chicken Thigh Souvlaki

Marinated in olive oil and fresh herbs, served with tzatziki and a refreshing cucumber salad

25

DESSERTS

Tropical Pavlova

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

13

Mango & Coconut Panna Cotta

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

14

Pineapple Carpaccio

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

15

ICONS
restaurant & cocktail bar