



*“ Our restaurant is a family business with the aim of hosting the warm environment and the excellent service of our customers.*

*All of this with our basic everyday desire, the excellent quality of raw materials we buy to cook the dishes with the known flavors but their modern appearance. „*

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# APPETIZER

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bread, wheat rusk, breadstick, olives, tomato paste & olive oil  
*(per person)*

**Fresh fried potatoes**

**Tzatziki**  
*(yogurt, garlic, carrot & anise)*

**Kalitsounia**  
*(spinach & cretan cheese)*

**Fried small fish**

**Courgette fritters**  
*(tomato, mint & feta)*

**Kremydokalitsouna**

**Steamed mussels & vongole**  
*(cherry tomatoes, white wine, garlic & freshly cut feta)*

**Fried calamari**

**Saganaki**  
*(fried graviera cheese)*

**Meatpie**

**Aegean style octopus**

**Sea urchin**

**Marathopita**

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# SALADS

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## Shepherd's salad

*(lettuce, arugula, mushrooms, cherry tomatoes, cheese flakes & nuts)*

## Smoked salmon

*(lettuce, lolo rosso, fennel, smoked salmon with dressing from olive oil & lemon)*

## Spinach & valerian

*(baby spinach, valerian, gorgonzola, pear compote, prosciutto & grilled zucchini)*

## Green salad

*(feta, grilled vegetables, beetroot, spinach, lettuce & dressing apple cider vinegar)*

## Quinoa

*(grilled shrimp, mussels, tomato, lime zest & fresh onion)*

## En Elladi

*(tomato, cucumber, green pepper, onion, purslane, wheat rusk, boiled potato & feta)*

## Avocado

*(lettuce, fresh onion, arugula & dressing flavored oil)*

## Ntakakia

*(four wheat rusk, fresh tomato & local goat cheese)*

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# PASTA

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## **Artchoke**

*(artichoke cream, smoked salmon & cherry tomatoes)*

## **Pancetta**

*(smoked pancetta, onion & tomato sauce)*

## **Seafood**

*(shrimps, vongole, mussels, squids & one big crayfish)*

## **Papardelle**

*(wild mushrooms, cooked in their broth)*

## **Crayfish**

*(two small crayfishes)*

## **Mussels, vongole**

*(white wine, garlic & chili)*

## **Lobster**

*(lobster 300 grams)*

## **Spaghetti with shrimps**

*(white sauce, garlic & fresh herbs)*

## **Chicken**

*(with white flavored sauce)*

## **Skioufixta**

*(marinated salmon, homemade pasta "skioufixta", with light white sauce)*

## **Cretan carbonara**

*(smoked pork meat "apaki" & syncline)*

## **Bolognese**

*(ground beef)*

## **Garden pasta**

*(vegetables & eggplant ragout)*

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# RISOTTO

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## Paella En Elladi

*(squids, shrimps, mussels, vongole, chicken & pork)*

## Seafood Paella

*(squids, shrimps, mussels & vongole)*

## Paella meat

*(chicken, pork & sausage)*



# “Paella”

Paella is a traditional Spanish food. Although it is considered to be the typical Spanish delicacy, in fact its existence is probably due to the passage of the Moors from Spain. This is a recipe with Arabic origins.

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# MAIN DISHES

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## Sofrito pork

*(pork escalope & sauce with vinegar, garlic & white cream)*

## Salmon fillet

*(marinated with orange & rosemary)*

## Beef tagliata

*(with meat sauce, garnished with arugula & parmesan flakes)*

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# GRILL

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## Chicken fillet

## Grilled cuttlefish

*(basil pesto, fresh fried potatoes & confit cherry tomatoes)*

## Pork fillet

*(pork tenderloin)*

## Grilled shrimps

*(eight big shrimps)*

## Veal steak

## Tuna fillet

## Pork steak

## A class fish of the day

## Beef burger

## B class fish of the day

## Beef burger

*(stuffed with feta & tomato)*

## C class fish of the day "sea farm"

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# DISH OF THE DAY

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**Mousaka**

**Braised beef**

**Stuffed vegetables**  
*(with rice)*

**Bourekia**

**Meatballs “soutzoukakia”**

**Roast chicken**  
*(with fresh fried potatoes)*

**Pasticcio**

**Lamb cooked in the oven**

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# DESSERTS

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**Galaktobourekaki**

**Juicy chocolate cake**

**Orange pie**

**Ice cream**

*(vanilia, chocolate, strawberry, stracciatella)*

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# REFRESHMENTS

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**Coca Cola**  
*(classic, light, zero, stevia)*

**Fanta**  
*(orange, lemon, blue)*

**Ice Tea**  
*(peach, lemon, green)*

**Sprite**

**Tonic**

**Gerani orange**

**Gerani lemonade**

**Gerani soda**

**Gerani beeral**

**Gerani gazoza**

**Sparkling water**

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# BEERS

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**Alfa**

**Amstel**

**Heineken**

**Fix**

**Mythos**

**Corona**

**Erdinger**

**Kaiser**

**Mythos draft**  
*(300ml, 500ml)*

**Charma draft**  
*(300ml, 500ml)*



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# ALCOHOLIC BEVERAGES

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**Tsikoudia**  
*(250ml)*

**Ouzo plomari**

**Rose liqueur**  
*(250ml)*

**Retsina**  
*(500ml)*

**Apricot liqueur**  
*(250ml)*

**Glass of white wine**

**Vodka**

**Glass of red wine**

**Whiskey**

**White wine**  
*(500ml, 1lt)*

**Rum**

**Red wine**  
*(500ml, 1lt)*

**Gin**

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# BEVERAGES

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**Milkshake**  
*(chocolate, vanilla, strawberry)*

**Orange juice**

**Fresh orange juice**

**Peach juice**

**Hot tea**  
*(lemon, chamomile, cinnamon, malotira)*

**Apple juice**

**Pineapple juice**

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# COFFEES

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Greek coffee single/double

Nes

Frappe

Frappe with ice cream

Frappe with baileys

Espresso single/double

Espresso lungo

Espresso ristretto

Cappucino single/double

Latte hot/cold

Freddo espresso

Freddo cappucino

Americano

Filter

Irish coffee

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