

STARTERS

MARINATED "SFELA" (G, L, Su) (vegetarian)	16,00€
semi-dry white goat cheese from the Laconian region served with tomato jam, homemade granola, lalangia-Laconian crepes powder and fresh herbs	
MONEMVASIA GREENS-CHEESE PIE (G, L, Se) (vegetarian)	16,00€
served with Florina sweet red-pepper pesto	
"PASPALAS" FROM MANI REGION (G, N, Su)	17,00€
handmade couscous with vegetables and smoked pork	
BEEF CARPACCIO (Ce, L, Su)	20,00€
served with arugula, radish, cucumber pickles and parmesan aioli	
SEA BASS MARINATED (Ce, F, Su)	20,00€
in sanguine-blood orange juice and ginger served with strawberry, onion pearls and fresh herbs	
SHRIMP MILLEFEUILLE (Ce, L, Mo, Su)	24,00€
served with fresh tomato sauce flavored with basil, feta cheese and crayfish bisque	

SALADS

GARDEN SALAD (N, Su) (vegan)	12,00€
mixed green salad with spinach, cauliflower snow, carrot flakes, corn, sunflower seeds with tangerine dressing	
BEETROOT SALAD (Ce, Su) (vegan)	14,00€
beetroot fillets with green beans, smoked cabbage, pumpkin seeds and pear dressing	
GREEN ASPARAGUS SALAD (Ce, L, Su) (vegetarian)	16,00€
roasted green asparagus with cherry tomatoes, arugula, baby mozzarella and basil dressing	
SALAD WITH "VOLAKI" FROM TINOS ISLAND (G, L, Su) (vegetarian)	16,00€
"volaki" yellow cow cheese with mixed green salad and arugula, fresh zucchini, cherry tomatoes, basil, mint, crispy "perek" leave served with thyme honey from Taygetos and balsamic dressing	
SALAD WITH CHICKEN FILLETS (Ce, G, L, Su)	18,00€
mixed lollo green and red, lotus, parmesan flakes, cherry tomatoes and aioli dressing	

SOUPS

MUSHROOM SOUP (Ce, N, So, Su) (vegan) served with roasted mushroom	16,00€
FISH SAFFRON SOUP (Ce, F, Su) with vegetables, served with fresh ground lemon pepper	17,00€
CARROT AND GINGER SOUP WITH PRAWN (C, Cr, N, Su) or (vegan) flavored with citrus and roasted pumpkin seeds	18,00€

MAIN DISHES

NETTLE TAGLIATELLE WITH SAUTED VEGETABLES (Ce, E, G, L, Su) (vegetarian) with broccoli, cauliflower, herbs, unsalted white goat cheese, and lemon flavor	18,00€
GOGES TSOUCHTES (E, G, L) or (vegetarian) home-made fresh pasta served with poached egg and grated burnt mizithra-whey goat hard cheese	18,00€
TAGLIOLINI WITH CUTTLEFISH INK (Ce, E, F, G, N, Su) with Taygetos salmon, fennel cream, lime zest and almond fillets	24,00€
RISOTTO WITH WILD MUSHROOMS FROM TAYGETOS (G, L) (vegetarian) served with roasted pumpkin, truffle oil and parmesan biscuit	22,00€
OCTOPUS RISOTTO (F, G, L, Mo) served with wild greens and salmon roe	24,00€
ORZOTTO WITH COQ AU VIN (Ce, G, L, Su) with orange, thyme, roasted tomato, shallots and parmesan	24,00€
CHICKEN PATIES (Ce, E, L, Su) served with crispy prosciutto, feta cheese and spinach puree	27,00€
GRILLED CHICKEN FILLET (Ce, Su) served with steamed vegetables and tarragon sauce	28,00€
CHATEAUBRIAND (Ce, L, Su) served with green pepper sauce or béarnaise and grilled vegetables	42,00€
GROUPER FISH FILLET FRICASE (Ce, F, Su) served with boiled wild greens	38,00€
SEA BASS FILLET SAUTED (F, Su) served with vegetable spaghetti, green asparagus and fennel sauce	38,00€