

Ellinadiko

SOUP

Tomato Soup ✓

Tomato cream soup with anise and oregano

STARTERS & SALAD

„Poikilia“ Greek Appetizers

White fish roe „Tarama“ with lemon, almond spread with Tahini, flavored „Aioli“, garnished with freshly roasted pitta bread

Dakos ✓

Cretan barley rusk with white cheese, cherry tomatoes, olives, capers, oregano and extra virgin olive

„Melitzna Psiti“ ✓

Roasted eggplant with homemade mint „Kefte“, fried egg, caramelized onion

Sardella

Roasted sardines with tomato, garlic, pine nuts, parsley and extra virgin olive oil

Horiatiki ✓

Greek salad with tomato, cucumber, onion, green pepper, caper, olives, feta cheese, barley rusks, and extra virgin olive oil

Prasini ✓

Green salad with cheese, sun dried tomatoes, mixed greens, sesame seeds and balsamic-honey vinaigrette

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MAIN DISHES

Perka

Sautéed Perch with steamed Cretan herbs, capers, garlic, tomato, ouzo with orange sauce

Chicken Souvlaki

Grilled chicken breast skewer, marinated with thyme and mustard, garnished with French fries and vegetables

Bifteki

Grilled beef patty stuffed with cheese, rolled with bacon, garnished with mashed potatoes

Chirini

Grilled pork chop, garnished with tomatoes, tzatziki, French fries and pitta bread

DESSERTS

Baklavas ✓

Greek baklava with vanilla ice cream

Portokalopita ✓

Orange syrup cake, served with chocolate ice cream and caramel sauce