

ERGON DINNER MENU

This superb selection of traditional Greek "mezedes" is the perfect way to relax with family and friends. Making a name for itself in cities across the world including London and Miami, Ergon sources ingredients from small, independent, producers and its authentic dishes come with a distinctly modern touch that will delight your taste buds. And what better accompaniment than our selection of beers from some of Greece's up-and-coming microbreweries - a true delight for beer aficionados.

Meze

Tzatziki with extra virgin olive oil 9.00€

Hummus with tahini and pita bread 10.50€

Pies stuffed with "pastirma" and "gruyere" cheese, with a yogurt and coriander sauce 14.00€

French fries with "ladotiri" cheese from Zakynthos 9,50€

"Giaourtlu" kebab with pita bread, tomato sauce and smoked paprika 16,00€

"Gruyere" cheese from Naxos, breaded with oats, berries and peach marmelade 12.50€

Fava bean puree from Feneos, with "apaki" cured meat from Creta, asparagus and black sesame 11,50€

Fried langoustines with cumin and carrot puree 18,50€

Slow cooked octopus with potato salad, olives, walnuts and herb pesto 18.00€

Salads

Greek salad with rocket leaves and barley rusk 13,00€

Tabbouleh with bulgur, prawns, tomatoes and pita bread 18,50€

Green salad with citrus fruits, walnuts, baked "manouri" cheese and mustard dressing 14,00€

Pasta

Spaghetti with zucchini, spearmint, feta cheese and herb pesto 17,00€

Traditional Greek mini pasta with fresh tomato sauce, "apaki" cured smoked pork,
cherry tomatoes and eggplant 19,00€

Risotto with sea food, fennel, herbs and lime 18,50€

Sea food

Squid sautéed with lemon - flavored bulgur and fresh herbs	18,00€
Red snapper fillet  with sea fennel, fennel sauce and avocado, cucumber and asparagus salad	29,50€
Sea bream fillet  with nettle pesto, warm crushed potato salad and white "tarama" mousse	30,00€

Meats

Grilled Rib Eye  with baby potatoes, asparagus and "vinsanto" wine sauce	32,00€
Chicken fillet with lemon - flavored cous cous, cherry tomatoes confit and thyme sauce	24,00€
Slow - cooked lamb shank with potato puree, olive oil flavored with white truffle and eucalyptus sauce	30,00€

Desserts

Armenovil with warm chocolate sauce	12.00€
Parfait yogurt with lime, spearmint and strawberry marmelade	10.50€
Milk chocolate mousse with walnuts, pistachios, berries marmelade and cocoa sauce	12.00€
Ice cream (by the scoop)	3.60€
Seasonal fruits	9.50€

Kids menu

Tomato soup with yogurt 12.00€

Salads

Tomato cucumber 6.80€

Green salad with cherry tomatoes and extra virgin olive oil 6.80€

Potato salad with yogurt, extra virgin olive oil and herbs 8.00€

Puree

Vegetables 5.00€

Fresh fish 7.00€

Chicken 6.00€

Pasta

Penne or spaghetti with butter 10.00€

Penne or spaghetti with fresh tomato sauce and basil 10.50€

Main courses

Mini beef patty with pita bread 11.50€

Grilled sea bass fillet 13.00€

Grilled chicken breast fillet 12.00€

All main course accompanied by: French fries or boiled vegetables or steamed rice

Desserts

Brownie with chocolate sauce 4.50€

Ice creams and sorbets by scoop 3.60€

Health Inspector: Christos Plevritis

Chef: Dimitris Tsakmakas

The prices include all legal taxes

The consumer is not obliged to pay if the notice of payment (Receipt – Invoice) has not been received

Please advise us of any allergies or dietary requirements

Vegeterian Menu

Meze

Tzatziki with extra virgin olive oil	9.00€
Hummus with tahini and pita bread	10.50€
French fries with "ladotiri" cheese from Zakynthos	9,50€
"Gruyere" cheese from Naxos breaded with oat, berries and peach marmelade	12.50€
Fava beans puree from Feneos, asparagus and black sesame	11,50€

Salads

Vegetables Napoleon with tomato sauce, caramelized onions and herbs pesto	12.50€
Greek salad with rocket leaves and barley rusk	13,00€
Green salad with citrus fruits, walnuts, baked "manouri" cheese, mustard dressing	14,00€
"Tabbouleh" with grilled vegetables and pita bread	15.00€

Soups

Tomato soup with yogurt	14.00€
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Pasta

Spaghetti with zucchini, spearmint and feta cheese	17,00€
Mushroom rizoto with truffle oil	23.00€

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Gluten Free Menu

Meze

Hummus with tahini	10.50€
Tzatziki with extra virgin olive oil	9.00€
French fries with "ladotiri" cheese from Zakynthos	9,50€
Fava beans puree from Feneos, with apaki cured meat from Creta and asparagus	11,50€
Slow cooked octopus with potato salad, olives and walnuts	18,00€

Salads

Greek salad with rocket leaves	13,00€
Green salad with citrus fruits, walnuts and baked "manouri" cheese	14,00€
Potato salad with olives and walnuts	10.50€
Rocket leaves, cherry tomatoes and grilled asparagus	12.50€

Sea food

Squid sautéed with potato salad	18,00€
Red snapper fillet with sea fennel and avocado - cucumber - asparagus salad	29,50€
Sea bream fillet with potato salad	30.00€

Meat

Grilled Rib Eye with baby potatoes and asparagus	32,00€
Chicken fillet with cherry tomatoes confit and french fries	24,00€

Pasta

Mushroom rizotto with truffle oil	23.00€
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