

# Appetizers

- 9.00 Grilled Kefalotiri
- 9.00 Grilled Haloumi
- 8.50 Grilled Feta Cheese
- 6.00 Fresh French Fries
- 12.00 Ladero

# Salads

- 16.00 Meskian With Grilled Talagani Cheese  
A variety of leaves, like beetroot, spinach, rocket, and lettuce served with grilled "talagani" cheese
- 8.50 Tomato & Cucumber
- 12.00 Greek Salad  
With tomatoes, cucumbers, feta cheese, caper, olives, raw onion Greek oregano, sun dried tomatoes served with olive oil and vinegar
- 9.80 Tomato Salad Rings  
With caper, olives, onion rings, Greek oregano
- 12.50 Rocket, Tomato and Parmesan
- 9.00 Tzatziki  
A sauce made with traditional yoghurt, made of sheep's and goat's milk, cucumbers, garlic, olives oil and vinegar
- 9.00 Taramosalata  
A creamy smooth sauce, made of fish roe
- 9.50 Grilled Eggplant  
Stuffed with grated feta cheese, vinegar, olive oil and garlic
- 9.50 Ntolmadakia  
Stuffed grape leaves with rice

12.50 Variety of Grilled Vegetables

14.00 Minoan

Rocket, tomato, Cretan rusk & Pichtogalo, a Cretan soft cheese made of sheep's and goat's milk

## Sea Food

14.00 Fried Squid\*

12.50 Steamed Mussels

14.50 Grilled Octopus\*

12.00 Grilled Sardines Marinated

8,50 Marinated Fresh Anchovies

25.00 "Saganaki" Shrimps

Shrimps cooked in a "saganaki" with fresh tomatoes, grated feta cheese and garlic

25.00 Fried Shrimp

70.00 Red Mulletts by kg

75.00 Fish Fillet (Sea bream) by kg

22.00 Barley with shrimp

## Grilled Meat

14.00 Burger

24.00 Ribeye

# Kids' Menu

- 10.00 Burger with fresh French fries and rice
- 9.50 Penne with fresh tomato sauce
- 12.00 Chicken nuggets with French fries

# Desserts

- 2.80 Traditional Ice-cream  
Various flavours, per scoop