



TIME FOR SALAD

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| 1. Cottage Salad (<i>Tomato, Cucumber, Onion, Pepper, Olives, Feta Cheese or Sour Milk Cheese</i>) | 7,00€ |
| 2. Round Barley Rusk (<i>With local Sour Milk Cheese, fresh Tomato Sauce, Caper</i>) | 7,00€ |
| 3. Summer Greens (<i>Boiled or Sautéed</i>) | 5,00€ |
| 4. Armyra Green Salad (<i>Grape syrup, Cherry Tomatoes, grated Graviera Cheese</i>) | 8,00€ |
| 5. Mixed Cherry Tomatoes (<i>Colorful Cherry Tomatoes, Croutons, Grated Graviera Cheese, Basil and Capers' sauce</i>) | 9,00€ |
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LET'S GET STARTED!

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| 6. Milos Pitarakia (<i>Traditional Cheese Pies</i>) | 6,50€ |
| 7. Eggplant Salad made in Appolonia | 6,50€ |
| 8. Tzatziki Handmade Dip (<i>Greek Yoghurt, Cucumber and Garlic</i>) | 5,00€ |
| 9. Garlic Handmade Dip (<i>Skordalia</i>) | 4,50€ |
| 10. Traditional Homemade Sioufikto Pasta with Sitaka Chesse from Kasos (<i>traditional Recipe with Sautéed Onion</i>) | 10,00€ |
| 11. Fava Beans with caramelized onion and fried capers | 5,00€ |
| 12. Saganaki By Milos Cheese (<i>Graviera Cheese Corn Flakes Breaded</i>) | 7,50€ |
| 13. Meriareno Cheese by Kasos Island (<i>Cheese made from a mixture of Goat and Sheep Milk</i>) | 5,00€ |
| 14. Honey-Roasted Feta (<i>Wrapped in flaky pie-crust and baked with Honey and Pink Pepper</i>) | 7,00€ |
| 15. Fresh French Fries | 4,00€ |
| 16. Fried Zucchini (<i>The Crispy One</i>) | 4,50€ |
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TAKE A MIDDLE COURSE SEA FOOD

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|---|--------|
| 17. Pastrami-Cured God Fish (<i>Smoked Fish Fillet</i>) | 8,00€ |
| 18. Salted Blotched Menoula fish (<i>Salted Menula Fish from the net</i>) | 5,50€ |
| 19. Marinated Anchovies (<i>Chilly Pepper and Garlic</i>) | 7,50€ |
| 20. Simiako Baby Shrimp (<i>The original one</i>) | 11,00€ |

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| 21. Grilled Octopus (<i>Whole Octopus tentacle on the grill</i>) | 14,00€ |
| 22. Steamed Mussels (<i>With Fennel and Greek Ouzo</i>) | 9,00€ |
|  23. Greek Shrimp Saganaki (<i>Anise and Feta Cheese</i>) | 14,00€ |
|  24. Trahana deep cooked with Shrimp (<i>Gluten Free</i>) | 17,00€ |

TAKE A MIDDLE COURSE

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|---|--------|
| 25. Apaki Pork Tenderloin in Orange Marinade (<i>Smoked from Crete</i>) | 8,50€ |
| 26. Pork Chops (<i>With Mustard and Honey</i>) | 10,50€ |
|  27. Beef Meatballs (<i>100% Minced Beef - Gluten Free</i>) | 8,00€ |

FISH & SEAFOOD: HAVE A WHALE OF A TIME


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|  28. Fried Squid (<i>250gr</i>) | 9,50€ |
|  29. Grilled Squid (<i>250gr- 1kg</i>) | 11,00€ |
|  30. Shrimp Linguine (<i>Thrill in the Pot</i>) | 17,00€ |
| 31. Mediterranean Pasta (<i>The Fisherman's Craving</i>) | 16,00€ |
|  32. Cod Fillet Bites (<i>Battered with Garlic Sauce "Skordalia"</i>) | 12,00€ |
| 33. Fresh Fish from the Fishing Net, Grilled or Fried
(<i>Category A or B priced per kilo</i>) | 65€ / 25€ |

MEET THE MEAT

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| 34. Beef Blade Stake (<i>600gr</i>) (<i>Served with baby Potatoes from Milos and Rosemary</i>) | 17,00€ |
| 35. Pork Chops (<i>Served by French Fries</i>) | 10,50€ |
| 36. Chicken Fillet (<i>Served by Mixed Vegetable Salad</i>) | 10,00€ |

Bread: **1,20€** / Olive oil: **1,50€** / Vinegar: **0,50€**

Menu/Care: Fillipi Georgia

- _If you are allergic or intolerant to any ingredient, please let us know.
- _Fishes are fresh, straight from our partners fishing boats.
- _For various dishes preparations we are using greek olive oil and sun flower.
- _Ask us about vegan options.
-  _Squid, octopus and shrimps are frozen.
- _Manager: Antonios Kamakaris

PRICES INCLUDE V.A.T. & MUNICIPAL TAXES.

FOR ANY CLAIMS WE KEEP SPECIAL FORMS IN A SEPARATE BOX NEXT TO THE EXIT.

CUSTOMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT - INVOICE)