



APPETISERS

TZATZIKI (V)

WITH PITA BREAD

SALTED STRAINED YOGURT MIXED WITH CUCUMBERS, GARLIC, DILL, SALT, VIRGIN OLIVE OIL AND LEMON JUICE SERVED WITH PITA BREAD

HUMMUS (V)

WITH PITA BREAD

A SPREAD MADE FROM COOKED, MASHED CHICKPEAS OR OTHER BEANS, BLENDED WITH TAHINI, OLIVE OIL, LEMON JUICE, SALT, AND GARLIC SERVED WITH PITA BREAD

TIROKAFTERI (V)

WITH PITA BREAD

SPICY CHEESE SPREAD WITH FETA CHEESE, HOT PEPPERS, EXTRA VIRGIN OLIVE OIL WITH A DASH OF GARLIC SERVED WITH PITA BREAD

TARAMASALATA

WITH PITA BREAD

SALTED & CURED COD ROE, MIXED WITH OLIVE OIL, LEMON JUICE & A STARCHY BASE OF BREAD & ALMONDS SERVED WITH PITA BREAD

DIPS PLATTER

ALL DIPS WITH 2 SERVINGS OF PITA BREAD

KALAMARI

FRIED MARINATED TENDER CALAMARI

SPANAKOPITA (V)

SPINACH AND CHEESE FILLED PASTRY TRIANGLES

10

14

10

14

10

14

12

16

24

16

10

APPETISERS

GREEK SALAD (V)

CAPERS, TOMATO, CUCUMBERS, BELL PEPPERS AND FETA & OLIVES

CHEF SALAD (V)

AVOCADO, CUCUMBER, ORANGE, LETTUCE, QUINOA, RED ONION, SLICED ALMONDS, SUNDRIED TOMATO IN BALSAMIC ORANGE DRESSING

MOUSSAKA

LAYERS OF ZUCCHINI, POTATO, EGGPLANT, BEEF MINCE, TOPPED WITH BECHAMEL SAUCE

HTAPOTHI STI SKHARA

MARINATED OCTOPUS, SLOWLY GRILLED OVER LOW BURNING CHARCOAL FIRE WITH SEA SALT, SERVED WITH A TOUCH OF VIRGIN OLIVE OIL AND FRESHY SQUEEZED LEMON JUICE

14

14

18

26

SOUVLAKI & KEBAB

CHICKEN SOUVLAKI

GREEK STYLE GRILLED SKEWERS, TZATZIKI, SALAD AND PITA BREAD

WAGYU BEEF SOUVLAKI

GREEK STYLE GRILLED SKEWERS, TZATZIKI, SALAD AND PITA BREAD

LAMB KEBAB

²⁵OGR GREEK STYLE GRILLED SKEWERS SERVED WITH THE CHIPS AND TZATZIKI SALAD

18

24

22



GRILLS

HIRINES BRIZOLES 26

SUCCULENT GRILLED 220GR OF 48H MARINATED DUROC PORK CUTLET WITH CHIPS, SALAD, PITA BREAD AND TZATZIKI

LADOLEMONO LAMB RUMP STEAK 24

GRILLED LAMB RUMP STEAK WITH CHIPS, SALAD, TZATZIKI AND PITA BREAD

GARIDES SAGANAKI 24

PAN FRIED PRAWNS WITH TOMATO, GARLIC, SHALLOTS AND FETA CHEESE SAUCE

LAVRAKI 28

GREEKSTYLE MEDITERRANEAN SEA BASS BAKED IN THE OVEN WITH TOMATOES, ONIONS, AND OLIVE OIL SERVED WITH SKODALLIA POTATO

BIFTEKI 18

210GR OF GREEK STYLE GRILLED GOURMET MEATBALLS SERVED WITH THE CHIPS, SALAD AND TIROKAFTERI SAUCE

MIXED GRILL PLATTER

SERVED WITH THE CHIPS, SALAD AND TZATZIKI SAUCE

LAMB RUMP STEAK, BIFTEKI,
CHICKEN SOUVLAKI, PORK GYRO

SMALL 58 | LARGE 88

SIDES

RIKE PILAF 3

OVEN ROASTED POTATO 6

WITH LEMON, GARLIC AND OREGANO

PITA BREAD 6

FRIES 6

DESSERTS

BAKLAVA 10

SWEET DESSERT PASTRY MADE OF LAYERS OF FILO FILLED WITH CHOPPED NUTS AND SWEETENED AND HELD TOGETHER WITH SYRUP

YIAOURTI ME MELI 10

IMPORTED GREEK YOGHURT WITH HONEY AND WALNUTS



INTERNATIONAL COCKTAILS

SG SLING	20
MOJITO	18
OLD FASHIONED	20
MARGARITA	18
WHISKEY SOUR	18
NEGRONI	20
LYCHEE MARTINI	18

ZORBA COCKTAILS

ZEUS	18
GALLIANO PASSION FRUIT SYRUP JIM BEAM WHITE LEMON PROSECCO	
POSEIDON	20
RUM CURACAO MONIN CUCUMBER LIME JUICE SEA SALT	
HADES	18
OUZO CREME DE CASSIS ORGEAT SYRUP BLACKBERRY SESAME	

BEERS

MYTHOS 	15
FIX DARK BEER 	12
HEINEKEN DRAUGHT 	16
TIGER DRAUGHT 	16
CORONA BOTTLE 	15



SPIRITS/APERITIF

	Gl Btl
OUZO	12 120
SKINOS MASTIHA	12 100
OTTO'S VERMOUTH	12 100
GIN	
SIPSMITH	16 240
HENDRICK	18 260
VODKA	
HAKU	16 240
GREY GOOSE	18 280
ORIGINAL	
RUM	
BARCARDI WHITE	16 240
SAILOR JERRY	18 260
TEQUILA	
SAUZA SILVER	16 240
PATRON XO CAFE	18 270

SPIRITS/APERITIF

	Gl Btl
BOURBON	
JIM BEAM WHITE	16 240
JACK DANIEL	17 260
WHISKY	
AUCHENTOSHAN 12 YEARS	16 260
YAMAZAKI 12 YEARS	23 450
GLENLIVET 12 YEARS	18 270
JOHNNIE WALKER GOLD LABEL RESERVE	18 270
BRANDY & COGNAC	
COURVOISIER VSOP	16 260
MARTELL RED BARREL VSOP	18 280
HENNESSY VSOP	18 280



RED WINE

	Gl Btl
SKOURAS NEMEA 2016 SAINT GEORGE Beautiful garnet colour with the aromas of wild berries and just a touch of tobacco and spices. Outstanding with lamb skewers.	18 76.9
THEMA DRY RED A dark purple wine with a rich scent of cherries and plums. Great for pairing with grilled red meat and spicy game, as well as spicy and unctuous cheeses.	15 72.9
ALPHA ESTATE PINOT NOIR Transparent ruby-red with alluring aromas of spice and dark fruit. Well paired with all white meats - grilled or cooked in fine sauces.	130.9
ALPHA ESTATE TANNAT Opaque ruby colour. Characterized by black crystalline fruits, cassis, leather, cocoa, spices. Excellent assortment with juicy red meats, barbecued with spicy sauces.	130.9
AVANTIS AGIOS CHRONOS Dark ruby colour and intense, complex bouquet. Rich palate & long finish. A fine pairing for beef, game and cheese.	140.9
DIAMANTAKOS XINOMAVRO Dense aromas of red fruit, black cherry, tomato, vanilla, pepper and cocoa powder. A great match with pasta, game and cheese dishes.	130.9
DROPI CLASSIC AGIORGITIKO NEMEA Generous scent of red fruit and dried nuts, with a long, velvety finish. Excellent pairing with beef, lamb and veal.	110.9
SIGALAS MM- MANDILARIA Ripe red and black fruits on the nose. Red cherries, blackberries, and ripe tannins on the palate. Pairs well with roasted meat or casserole-style, rich plates of the Mediterranean cuisine and mild-flavoured cheese.	118.9

WHITE WINE

	Gl Btl
MERCOURI ESTATE FOLOI 2017 Floral and fruity bouquet. Very light and crisp, with aromas of citrus rind and green apple. A good accompaniment with grilled seafood.	15 76.9
SKOURAS MOSCOFILER 2018 Flowery, crisp acidity, intense on aromas & flavours. Satisfying pairing with seafood and kalamari.	18 80.9
THEMA DRY WHITE Complex nose with intense fruity aromas of exotic fruits. Well-balanced & richly flavoured with freshness. Make an excellent companion with fish - grilled or fried.	15 72.9
CAPE MENTELLE 2016 CHARDONNAY	110
CLOUDY BAY 2018 SAUVIGNON BLANC	100
COSTA LAZARIDI AMETHYSTOS WHITE Aroma is a reminiscent of peach, mango and pineapple on a citrus background. Fresh full taste and a fruity finish. Pairs great with green salads, grilled vegetables and seafood.	98.9
COSTA LAZARIDI CHATEAU JULIA ASSYRTIKO Elegant bouquet with notes of chamomile, lemon tree blossom and flint. Long finish with hints of lemon. Matches a great variety of dishes from fried fish to yellow split peas, rabbit wine stew to omelets.	108.9
DIAMANTAKOS PREKNADI Aromas of stone fruit, white flowers and sweet spices in a sweet nose, giving way to a rich, fatty mouth, with moderate-balanced acidity and a remarkably long finish that leaves hints of honey and beeswax. Excellent match with grilled ribs, white meat and pork chop.	128.9



ROSE

Gl | Btl

PEPLO ROSE

18 | 78.9

Pale, brilliant coral colour. Intense & fresh on the nose with aromas of watermelon, strawberry coupled with lemon citrus, grapefruit & a hint of minerality.

CHAMPAGNE

MOËT & CHANDON BRUT

180

MOËT & CHANDON ROSE

200

DOM PERIGNON 2009

440

CRYSTAL 2008

596.58

JUKIES

CRANBERRY JUICE

8

PINEAPPLE JUICE

8

FRUITPUNCH

8

LIME JUICE

8

ORANGE JUICE

8

YUZU JUICE

8

APPLE JUICE

8

SOFT DRINKS

COCA COLA

8

SPRITE

8

BITTERLEMON

8

COKE LIGHT

8

REDBULL BLUE

10

REDBULL SUGAR FREE

10

REDBULL COCONUT

10

TONIC WATER

8

GINGER BEER

8

GINGER ALE

8

GREEN TEA

8

BADOIT 330ML

8

BADOIT 750ML

10

EVIAN 330ML

8

EVIAN 750ML

10