



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 CHICKPEA, 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, SMOKE PAPRIKA, 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

TZAZIKI, HUMMUS, TIROKAFTERI, TARAMASALATA, BLACK KALAMATA OLIVE AND PITA BREAD

KALAMARI

FRIED MARINATED TENDER CALAMARI

SPANAKOPITA (V)

SPINACH AND CHEESE FILLED PASTRY

10

14

10

14

10

14

12

16

24

16

12

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 FIRE WITH SEA SALT SERVED WITH A TOUCH OF OLIVE OIL AND FRESHLY SQUEEZED LEMON JUICE

16

14

20

26

SOUVLAKI & KEBAB

CHICKEN SOUVLAKI

GREEK STYLE GRILLED SKEWERS, TZATZIKI AND PITA BREAD

BEEF SOUVLAKI

GREEK STYLE GRILLED TENDERLOIN SKEWERS, BABY SALAD, TZATZIKI AND CHIPS

LAMB KEBAB

250GR GREEK STYLE GRILLED SKEWERS, CHIPS AND TZATZIKI

18

26

24



GRILLS & STEW

HIRINES BRIZOLES 26

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

LADOLEMONO LAMB RUMP STEAK 24

GRILLED LAMB RUMP STEAK WITH CHIPS, BABY SALAD AND TZATZIKI

GARIDES SAGANAKI 26

PAN FRIED PRAWNS WITH TOMATO SAUCE, FETA CHEESE, BABY SALAD AND RICE

LAVRAKI 28

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

BIFTEKI 18

210GR OF GREEK STYLE GRILLED GOURMET MEATBALLS SERVED WITH THE CHIPS, BABY SALAD AND TZATZIKI DIP

MEDITERRANEAN SEAFOOD STEW 48

A FRAGRANT BROTH OF PRAWNS, OCTOPUS, SNAPPER FILLET, MUSSELS, TOMATO AND OLIVE

MIXED GRILL PLATTER

SERVED WITH THE CHIPS, BABY SALAD AND TZATZIKI SAUCE

LAMB RUMP STEAK, BIFTEKI,
CHICKEN SOUVLAKI, PORK GYRO

SMALL 58 | LARGE 88

VEGETARIAN

DAKOS SALATA 14

CHERRY TOMATO, RUSK, BABY SPINACH, BLACK KALAMATA, PISTACHIO, FETA CHEESE, ORANGE SEGMENT, BALSAMIC ORANGE DRESSING & EXTRA VIRGIN OIL

GRILLED VEGETARIAN PLATTER 22

GRILLED MIXED VEGETABLES, VINE TOMATO, PORTOBELLO MUSHROOM, GREEK GODDESS DIP CHEESE & EXTRA VIRGIN OLIVE OIL

MEAT-FREE MOUSSAKA 28

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

SIDES

RIKE PILAF 3 CHIPS 6

PITA BREAD 6

OVEN ROASTED POTATO 6

WITH LEMON, GARLIC AND OREGANO

DESSERTS

BAKLAVA 10 BROWNIE 10

LAYERS OF FILO FILLED WITH BROWNIE CHOPPED NUTS & HONEY SYRUP

DARK CHOCOLATE

YIAOURTI ME MELI 10

IMPORTED GREEK YOGHURT WITH HONEY AND WALNUTS

HOUSEPOUR WINES



WHITE

Gls | Btl

MERCOURI ESTATE FOLOI

15 | 80

Floral and fruity bouquet. Very light and crisp, with aromas of citrus rind and green apple. A good accompaniment with grilled seafood.

THEMA DRY WHITE

15 | 80

Complex nose with intense fruity aromas of exotic fruits. Well-balanced & richly flavoured with freshness. Make an excellent companion with fish - grilled or fried.

RED

Gls | Btl

SKOURAS NEMEA SAINT GEORGE

18 | 80

Beautiful garnet colour with the aromas of wild berries and just a touch of tobacco and spices. Outstanding with lamb skewers.

THEMA DRY RED

15 | 80

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.

ROSÉ

Gls | Btl

PEPLO ROSÉ

18 | 90

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

THEMA ROSÉ

18 | 80

This bold rosé has an expressive bouquet, full of ripe strawberry and raspberry fruit, with a hint of elegant minerality.

PREMIUM WINES

WHITE

Gls | Btl

SKOURAS MOSCOFILER

18 | 80.9

Flowery, crisp acidity, intense on aromas & flavours. Satisfying pairing with seafood and kalamari.

COSTA LAZARIDI AMETHYSTOS WHITE

100

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.

COSTA LAZARIDI CHATEAU JULIA ASSYRTIKO

110

Elegant bouquet with notes of chamomile, lemon tree blossom and flint. Long finish with hints of lemon. Matches a great variety of dishes

DIAMANTAKOS PREKNADI

130

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.

RED

Btl

ALPHA ESTATE PINOT NOIR

130

Transparent ruby-red with alluring aromas of spice and dark fruit. Well paired with all white meats - grilled or cooked in fine sauces.

ALPHA ESTATE TANNAT

130

Opaque ruby colour. Characterized by black crystalline fruits, cassis, leather, cocoa, spices. Excellent assortment with juicy red meats, barbecued with spicy sauces.

AVANTIS AGIOS CHRONOS

130

Dark ruby colour and intense, complex bouquet. Rich palate & long finish. A fine pairing for beef, game and cheese.

DIAMANTAKOS XINOMAVRO

130

Dense aromas of red fruit, black cherry, tomato, vanilla, pepper and cocoa powder. A great match with pasta, game and cheese dishes.

DROPI CLASSIC AGIORGITIKO NEMEA

110

Generous scent of red fruit and dried nuts, with a long, velvety finish. Excellent pairing with beef, lamb and veal.

SIGALAS MM- MANDILARIA

120

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.

BUBBLES

CHAMPAGNE

MOET & CHANDON BRUT	180
MOET & CHANDON ROSE	200
DOM PERIGNON 2009	440
CRYSTAL 2008	598

ZORBA SIGNATURE

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	

APHRODITE	18
GREEK GIN LYCHEE LIQUOR ROSE SYRUP RASPBERRY	

BEERS

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

INTERNATIONAL

SG SLING	20
MOJITO	18
CLASSIC / PASSIONFRUIT / LEMONGRASS / LYCHEE	
OLD FASHIONED	20
MARGARITA	18
WHISKEY SOUR	18
NEGRONI	20
MARTINI	18
LYCHEE / COSMOPOLITAN / VODKA (DRY/DIRTY) / GIN / ESPRESSO	

SPIRITS & APERITIF

GREEK

Gls | Btl

PLOMARI OUZO	12 140
SKINOS MASTIHA	12 150
OTTO'S ATHEN VERMOUTH	12 150

GIN

Gls | Btl

OLD SPORT GREEK	18 186.9
SIPSMITH	16 240
HENDRICK'S	18 260
BOMBAY SAPPHIRE	18 260
ROKU GIN	18 260

VODKA

Gls | Btl

HAKU	16 240
BELVEDERE	17 260
GREY GOOSE	18 280

BOURBON

Gls | Btl

JIM BEAM WHITE	16 240
JACK DANIEL	17 260
MARKER'S MARK	17 290

RUM

Gls | Btl

BARCARDI WHITE	16 240
SAILOR JERRY	18 260
GOSLING BLACK SEAL	18 260

TEQUILA

Gls | Btl

SAUZA SILVER	16 240
PATRON SILVER	18 290
PATRON XO CAFÉ	18 270

NON-ALCOHOLICS

COFFEE

ESPRESSO	
SINGLE SHOT	4
DOUBLE SHOT	6
MACCHIATO	4.5
LONG BLACK	5
AMERIKANO	5
FLAT WHITE	5.5
MOCHA	6.5
LATTE	5.5
CARAMEL LATTE	6.5
HAZELNUT LATTE	6.5
VANILLA LATTE	6.5
AFFOGATO	8

KIDS FRIENDLY

CHOCOLATE	7
BABYCCINO	3.5

POT OF TEA

GREEK MOUNTAIN TEA	8
LEMON VERBENA	8
CIRCLE BLEND OF 5 HERBS	8
Organic cistus creticus, organic rosemary, organic lavender, organic basilicum, rose petals	
BLEND OF 5 HERBS	8
Organic sidertis raeseri, organic salvia officinalis, mentha piperita, rose petals	
PEPPERMINT	6
CHAMOMILE	6

NON-ALCOHOLICS

SOFT DRINKS

COCA COLA ORIGINAL / LIGHT	8
SPRITE	8
BITTERLEMON	8
GINGER ALE	8
GINGER BEER	8
REDBULL BLUE	10
TONIK WATER	8
FERARRELLE SPARKLING 750ML	10
EVIAN 750ML	10

JUKIES

CRANBERRY JUICE	8
PINEAPPLE JUICE	8
FRUITPUNCH	8
LIME JUICE	8
ORANGE JUICE	8
YUZU JUICE	8
APPLE JUICE	8