

## COLD & HOT APPETIZERS

<b>Selection of dips (G/SE/F)</b>	<b>€14.5</b>
Hummus, taramosalata and aubergine with warm grilled pitta	
<b>Fava Santorinis (G)</b>	<b>€6</b>
Served with caramelised onions, crispy capers and olive oil rusks	
<b>Beetroot tartare (N/M)</b>	<b>€8</b>
Roasted beetroots, horseradish crème fraîche, endive leaves and spicy pecan nuts	
<b>Sashimi platter (F/SB)</b>	<b>€26.5</b>
(Yellow tuna, salmon, sea bass) Served with soya dipping sauce, pickled ginger and wasabi cream	
<b>Sea bass ceviche (F)</b>	<b>€12.5</b>
Marinated with lime, served with mango, bell peppers, cilantro, touch of chili peppers and cucumber soup	
<b>Antipasti misti (M/G/N/SE)</b>	<b>€22.5</b>
Local and imported cheese and cured meats, accompanied by fresh and dried fruits, olives, jams and bread sticks	
<b>Halloumi tis Maroullas (G/M/N)</b>	<b>€13</b>
Local goat cheese halloumi, served with tomatoes, compressed pear, quince confit, roasted almonds, tomato and olives bake rolls	
<b>Grilled octopus (MS)</b>	<b>€15</b>
Served on a bed of fava purée, with caramelized onions and crispy capers	
<b>Crispy, fried spicy baby calamari (MS/G)</b>	<b>€12.5</b>
Served with chilies and spicy aioli	
<b>Simiako garidaki (MS/G)</b>	<b>€16.5</b>
Served with Sriracha chili dip	

## OUR SEAFOOD MARKET

<b>Oysters (CR)</b>			
<b>Raw</b>	<b>/Piece</b>	<b>6Pcs</b>	<b>12Pcs</b>
<b>Gillardeau No3</b>	<b>€6</b>	<b>€29</b>	<b>€46</b>
<b>Tsarskaya No1</b>	<b>€6.5</b>	<b>€30</b>	<b>€47</b>
<b>Fine de Claire No2</b>	<b>€3.8</b>	<b>€19</b>	<b>€38</b>
<i>All the above are served on crushed ice with lemon, ponzu and Shallot vinaigrette</i>			
<b>Salmon carpaccio (F/G)</b>	<b>€13</b>		
Freshly thin-cut slices of salmon with avocado, whiskey and raspberry vinaigrette			
<b>Sashimi (5 slices of raw fish)</b>			
Yellow tuna	<b>€17.5</b>		
Salmon	<b>€7.5</b>		
Sea bass	<b>€7.5</b>		
<i>Served with soy dipping sauce, pickled ginger, and wasabi cream</i>			
<b>Wakame salad (per 100gr) (SB/SE)</b>	<b>€3</b>		
Spicy Japanese seaweed salad			
<b>Royal king crab (CR)</b>	<b>€20/100gr</b>		
<b>Bay of Fundy lobster</b>	<b>€9.5/100gr</b>		
Simply grilled or boiled with ladolemono			

**Catch of the day**  
Fresh fish from our counter display sold at market price by the kilo

## SOUPS

<b>Mediterranean fish soup (F/CE/So2)</b>	<b>€9.5</b>
<b>Chilled gazpacho with prawns (CR/EG)</b>	<b>€8.5</b>

## FISH & SEAFOOD

<b>Grilled whole squid (MS/M)</b>	<b>€23.5</b>
Served with grilled vegetables, baby potatoes and lemon confit vinaigrette	
<b>Salmon fillet (F)</b>	<b>€21</b>
Served with wild rice, seasonal vegetables and caper tomato salsa	
<b>Sea bass (F/M/SB)</b>	<b>€25</b>
Steamed sea bass fillet, served with bok choy, crushed baby potatoes and lemon grass ginger jus	
<b>Mussels (So2/G/CR)</b>	<b>€9/250gr €17.5/500gr</b>
Fresh black mussels served with garlic bread and choice of: Garlic tomato sauce Garlic cream sauce White wine with vegetables and herbs	
<b>Grilled octopus Mediterranean-Style (MS)</b>	<b>€26</b>
Served with fava bean purée, baby potatoes and seasonal vegetables	
<b>Fish and chips (F/M/G/EG)</b>	<b>€15.5</b>
Deep fried cod fish, buttered peas, tartare sauce, French fries	
<b>Prawns (MS/CR)</b>	<b>€36</b>
Grilled king prawns, served with wild rice, seasonal vegetables and lobster coriander balsamic sauce	

## EXTRAS

<b>French fries</b>	<b>€3.5</b>
<b>Baby potatoes</b>	<b>€3.5</b>
<b>Steamed wild rice</b>	<b>€3.5</b>
<b>Grilled vegetables</b>	<b>€3.5</b>
<b>Steamed mixed vegetables</b>	<b>€3.5</b>
<b>Mini salad</b>	<b>€3.5</b>

<b>Penne with bacon and fresh dairy cream (M/G)</b>	<b>€5</b>
<b>Spaghetti with tomato sauce (G)</b>	<b>€5</b>
<b>Toasted ham and cheese sandwich (G/M)</b>	<b>€4</b>
Served with French fries and salad	

## REFRESHING SALADS & SANDWICHES

<b>Greek salad (G/M)</b>	<b>€12.5</b>
Variety of cherry tomatoes, cucumber, red onions, black olives, bell peppers, feta cheese, traditional barley rusk, drizzled with oregano vinaigrette	
<b>Tuna poke salad (SB/F/SE)</b>	<b>€17.5</b>
Raw yellowfin tuna marinated in soy sauce, ginger, sesame oil and rice vinegar served with wild rice, edamame beans, mango, avocado, wakame salad, cherry tomatoes, pickled ginger, salmon caviar and nori	
<b>Truffled Caesar salad (G/M/N/MU/F/EG)</b>	<b>€12</b>
Iceberg and romaine lettuce hearts, crispy bacon, asparagus, croutons, parmesan flakes and truffle Caesar dressing	
Add prawns (MS)	€5.5
Add chicken	€3
<b>Plussea delight (G/M/N)</b>	<b>€13.5</b>
Seasonal green salad with raisins, pine nuts, cherry tomatoes, soft manouri cheese and balsamic vinaigrette, served with crispy tortilla	
<b>Quinoa tabbouleh (G/N/MU)</b>	<b>€13.5</b>
Tomato, cucumber, avocado, hazelnuts, dried cranberries, fresh herbs, raisins and turmeric	
<b>Pitta club (G/M/EG/MU)</b>	<b>€13</b>
Bacon, Emmental cheese, chicken breast, iceberg lettuce, omelette, tomato, mustard and mayonnaise, served in Greek pitta bread with French fries	
<b>Koulouri Arkateno Omodous (G/M)</b>	<b>€12.5</b>
Served toasted, with halloumi and lountza, tomatoes, baby rocket leaves and herb olive oil	

## VEGAN MENU

Ask your waiter

## PASTA & RISOTTO

<b>Lobster pasta Greek-style 'Astakomakaronada' (CR/M/G/So2)</b>	<b>€9.5/100gr</b>
Spaghetti with fresh lobster, cherry tomatoes and lobster bisque sauce	
<b>Tagliatelle (G/M/S02)</b>	<b>€19.5</b>
With wild mushrooms and truffle essence. finished off at your table	
<b>Village ravioli (G/M)</b>	<b>€12.5</b>
Stuffed with traditional halloumi, served with minted cherry tomato salsa and fresh 'anari' crumble	
<b>Prawn linguini (G/M/LU/CR/So2)</b>	<b>€19.5</b>
With squid ink linguini, Spanish chorizo and creamy lobster sauce	
<b>Pesto &amp; burrata (M/N/G)</b>	<b>€13</b>
Fresh spaghetti, basil pesto, burrata, zucchini, cherry tomatoes, rocket and parmesan flakes	
<b>Wild mushroom risotto (M/N/So2)</b>	<b>€16.5</b>
Morels and porcini mushrooms, flavoured with tartufo cream and parmesan flakes	
<b>Seafood risotto Milanese (Ideal for two) (M/CR/S02)</b>	<b>€35</b>
Seafood risotto with prawns, clams, mussels, langustine, cooked in its own juice with saffron	
<b>Russian pelmeni (G/M)</b>	<b>€13</b>
Served with smetana	
<b>Margherita (G/ EG/M)</b>	<b>€10.5</b>
Thick crust pizza with tomato, mozzarella cheese and basil pesto	
<b>Plussea pizza (G/EG/M)</b>	<b>€12.5</b>
Thick crust pizza with tomato, mozzarella, pepperoni, ham, peppers and mushrooms	

## PIZZAS

## MEAT

<b>Grilled honey lime chicken (M/MU/G)</b>	<b>€15.5</b>
Served with baby potatoes, grilled vegetables, onion rings and honey lime dressing	
<b>Plussea pork chop (550grs) (G/M)</b>	<b>€18</b>
Marinated grilled pork chops, served with baby potatoes, grilled vegetables, onion rings and honey lime dressing	
<b>Grilled lamb chops (M/G)</b>	<b>€27</b>
Marinated lamb chops with fresh herbs, served with grilled vegetables, baby potatoes and onion rings	
<b>Rib eye steak (300gr) (M/MU/EG)</b>	<b>€36</b>
Served with grilled vegetables, baby potatoes, onion rings and béarnaise sauce	
<b>Rotisserie chicken thighs (M/MU/G) (Ideal for two)</b>	<b>€33</b>
Marinated grilled chicken thighs on skewer, flavoured with oregano, served with baby potatoes, Greek pitta, mini salad, yogurt and piperomelon	
<b>Veal chop Milanese (M/G/EG)</b>	<b>€38</b>
Breaded cutlet, fried in butter, served with rocket, onion, tomato salad and herbed baby potatoes	

## BURGERS

<b>Black Angus burger (M/G/MU/EG)</b>	<b>€16.5</b>
Beef burger with cheddar cheese, tomato, lettuce, caramelized red onions, served in a freshly baked brioche bun, with coleslaw, onion rings and French fries	
<b>Plussea chicken burger (M/G/MU/EG)</b>	<b>€14</b>
Buttermilk-fried chicken breast served with cheese, tomato, lettuce and Caesar dressing in a freshly baked brioche bun, with coleslaw, onion rings and French fries	

## KID'S MENU

<b>Chicken nuggets (G/M/EG)</b>	<b>€4.5</b>
Served with French fries and salad	
<b>Pizza Margherita (G/EG/M)</b>	<b>€5</b>
<b>Mini burger with cheese (G/M)</b>	<b>€4.5</b>
Served with French fries	
<b>French fries</b>	<b>€3.5</b>

## DESSERTS MENU

<b>Apple crumble (M/G/N/EG)</b>	<b>€6.5</b>
Served with vanilla ice cream, almond crust and raisins	
<b>Lava cake (M/EG)</b>	<b>€7.5</b>
Served with dark chocolate, raspberry and mint chocolate ice cream	
<b>Karidopita (N/G)</b>	<b>€6.5</b>
Served with walnuts, orange and cinnamon sauce	
<b>Fresh fruit platter</b>	<b>€14</b>
<b>Selection of ice-cream (M)</b>	<b>/scoop €2.60</b>

<b>Chocolate cake (M/G/N/EG)</b>	<b>€6.5</b>
Almond sacher biscuit, dark chocolate ganache, apricot confit, mango coulis and passion fruit ice cream	
<b>Soumada mousse (N/G)</b>	<b>€6.5</b>
Served with crunchy phyllo pastry and sour cherry	
<b>Loukoumades (N/EG/M)</b>	<b>€6.5</b>
Served with Nutella, walnuts and vanilla ice cream	
<b>Stevia-sweetened dessert</b>	<b>€6.5</b>
(Ask your waiter)	

