

SALADS

Baby Spinach Salad €10.50

Baby Spinach leaves dressed with fresh basil vinaigrette, goat cheese, walnuts, and slices of yellow and purple beetroot (v)

Mixed Baby Leaves Salad €11.50

Mixed baby leaves, with vinaigrette dressing, traditional walnut sweet, fried halloumi, crispy prosciutto, baby tomato with roasted almond

Red Cabbage Salad €11.50

Red cabbage salad, with orange vinaigrette dressing, salted hazelnut, dried figs, orange and "fresh anari"

FLATBREAD PIZZAS

Four different choices of flatbread pizza, thin and crispy homemade dough

El Matador #4 €13.00

Tomato sauce, Mozzarella, Smoked Halloumi, Roasted Peppers, Traditional sausage, Fresh coriander leaves

The Godfather #4 €13.00

Spinach, Mozzarella, Manouri Cheese, Fig Chutney

Chulapa #2 €13.00

Tomato sauce, Mozzarella, Mushrooms, Olives, Oregano

Ciao Bellissimo #4 €14.00

Tomato sauce, Mozzarella, Fresh Burrata, Fresh Tomato and Basil Leaves

COLD TAPAS

Green and Black Olives €3.50

Marinated olives from Kalamata with olive oil and 3 spices/herbs (v)

Rice Paper Spring Rolls with Shrimps €6.50

Fresh rolled spring rolls with Chinese cabbage, purple cabbage, cucumber, carrot and spring onion sticks, avocado cream and shrimp (4 pieces, Frozen)

Baguette with Smoked Aubergine €6.50

Fresh daily baked baguette with smoked aubergine, horseradish spread and tomatoes (4 pieces, v)

Prawn Tacos €7.50

Four small tortilla topped with prawns with freshly chopped tomato, avocado cream, spicy mayo and coriander leaves (4 pieces, Frozen)

Sea Bass Ceviche €10.50

Fresh sea bass fillet diced and marinated in citrus juices and kombu broth (dried kelp), with cream of avocado and coconut, and diced mango 90gr (Fresh)

Tuna Tartar €11.50

Tuna tartar, with passion fruit and orange, yogurt wasabi cream, and semi pickled cucumber 120gr (Frozen)

HOT PIZZAS

Halloumi Croquettes €5.50

Homemade creamy croquette with pomegranate juice infused with honey and mint (4 pieces) (v)

Baby Calamari €7.50

Fried baby calamari served with refreshing light coleslaw and herb sauce dip (parsley, coriander, spring onion) 130gr (Frozen)

Tuna Steak €12.50

Half cooked tuna loin coated with sesame seeds and herbs crust dressed with soy lime sauce and balsamic vinegar reduction on top of crispy arugula salad 150gr (Frozen)

Mini Black Angus Burgers €13.50

Four mini burgers made from fresh Black Angus beef and pieces of fresh mushrooms, served with caramelized onions and provolone cheese 150gr (4 pieces, Fresh)

BIG DISHES TO SHARE

Toffee Caramel Mushrooms €9.50

Five different local sautéed mushrooms, fresh tarragon with our signature toffee caramel sauce and raspberry puree (v)

Our Signature Stuffed Ravioli €13.50

Homemade egg flour dough stuffed with chicken, mushroom, and three types of cheese turned in to our signature ravioli, dressed in a creamy porcini white wine and sage sauce.

Beetroot Risotto €14.50

Risotto with beetroot broth, goat cheese mousse and three different roasted beetroots (v)

Grilled Chicken Fillet €14.50

Grilled marinated local free range chicken breast served with grilled vegetables and crispy local pitta bread 280-300gr (Fresh)

Pork Chop €14.50

Pan seared pork chop served with sweet potato/carrot puree with parsley olive oil 300gr-350gr (Fresh)

Fresh Black Pasta with Mussels and Prawns €15.50

Home-made Black Squid Ink Tagliatelle with mussels and prawns and creamy ouzo sauce, fresh dill and thyme and parmesan (Frozen fish/Fresh pasta)

Sea Bass Fillet €16.50

Steamed fresh sea bass fillet with spinach leaves, beetroot pesto and broccoli/pea puree 250gr (Fresh)

Black Angus Beef Ribeye €29.50

Pan seared rib eye with smoked salt and herbs, served with grilled vegetables and fresh potato chips with horseradish sauce on the side 280-300gr (Fresh)

DELI SECTION

Our selection of cheese and charcuterie are served with jam, dry and fresh fruits, walnuts and homemade breadsticks

Cheese Platter €25.00
Total 400gr with 8 various cheeses of 50gr

Half Cheese Platter €12.50

Cheese and Charcuterie Platter €30.00
Total 300gr with 6 various cheeses of 50gr plus prosciutto and salami 60gr

Prosciutto Platter 150gr €20.00

Fruit platter (seasonal selection) €15.00

DESSERTS

Crema Catalana €3.50
Panna cotta with forest fruits €5.50
Lemon Tart with lemon curd and meringue €6.50
Lava Raspberry Cake €7.50