












STARTERS

SOUP OF THE DAY	€
FISH CAKE with cucumber salad and tartar sauce	7
GRILLED HALLOUMI 	9
halloumi with tomato and baby rocket leaves, served on Greek pita bread	10
CYPRUS PLATTER 	10
selection of local dips: tzatziki, taramas, tahini and aubergine with pita bread	
ITALIAN BRUSCHETTA 	8
grilled ciabatta bread, topped with fresh tomato, basil, garlic and olive oil	
TOMATOES AND FETA CHEESE 	8
with garlic oregano oil and balsamic caviar	
BEETROOT FALAFEL 	9
served on tortilla bread with tahini sauce and gherkins	
GARLIC BREAD 	7
with mozzarella cheese	
GREEK KOLOKYTHOKEFTEDES 	9
fried zucchini balls with onion and dill, served with tahini	
TOMATO & MOZZARELLA MILLEFEUILLE 	10
tomato and mozzarella cheese with baby rocket leaves, pesto sauce and balsamic glaze	
GRILLED VEGETABLE CROSTINI 	9
with basil paste, balsamic glaze and toasted pine nuts	
GRILLED OCTOPUS	11
with fava salad and sundried tomatoes	
TUNA TATAKI	12
with guacamole and lemon sauce	
SPICY SALMON TARTARE	12
on crispy rice	
KING PRAWNS KATAIFI	12
with wasabi mayonnaise	


SALADS

VILLAGE SALAD 	11
with tomatoes, cucumber, lettuce, green peppers, onion, olives and feta cheese	
CHICKEN CAESAR SALAD	14
with roman lettuce, crispy pancetta, croutons, cherry tomatoes and parmesan flakes	
ORIENTAL SALAD	14
with chicken, mango, cucumber, spring onion and fresh coriander tossed in sesame soy dressing	
SUNRISE SALAD 	12
with roasted sweet potatoes, pomegranate, red onions, radishes, baby spinach, carrot, cucumber and apple vinegar vinaigrette	
CHICKEN QUINOA SALAD	14
with lollo rosso, toasted walnuts and pomegranate with honey and citrus dressing	
KING PRAWNS SALAD	16
with lettuce, avocado, cherry tomatoes, lime and chives dressing	
FIRE IN THE BOWL SALAD	15
with sushi rice, spicy tuna fillet, avocado, edamame, jalapenos, lettuce hearts, wakame, spring onions, sesame and siracha dressing	
SMOKED SALMON SALAD	15
with quinoa, edamame beans, spring onion, sundried tomatoes and citrus dressing	

SANDWICHES

CLUB SANDWICH	15
with chicken, bacon, egg, lettuce, tomato and mayonnaise	
TUNA IN PITA BREAD	12
with mayonnaise and lettuce	
TRIPLE DECKER	11
with ham, cheddar and edam cheese	
CHICKEN SANDWICH	13
in ciabatta bread topped with avocado, lettuce, tomato and mayonnaise	
GREEN SENSATIONAL HOT DOG 	12
with tomatoes and lettuce	
VEGGIE WRAP 	11
In flour tortilla with marinated roasted vegetables, Kalamata olives and feta cheese served in tahini dip	
BURRATA OPEN SANDWICH	16
with homemade focaccia bread, pesto sauce, burrata, confit cherry tomatoes, prosciutto cotto and pistachio flakes	
FALAFEL WRAP 	11
with lettuce, tomatoes, pickled cucumber and lemon tahini sauce	
SMOKED SALMON SANDWICH	16
with fitness bread, cream cheese, lettuce, pickled red onions and gherkins	
all sandwiches are served with French fries	

RISOTTO

SEAFOOD RISOTTO	20
with black mussels, clams and King prawns	
WILD MUSHROOM RISOTTO 	16
with fresh thyme and parmesan cheese	

PASTA

SPAGHETTI BOLOGNESE	13
with minced meat in herbed tomato sauce	
SPAGHETTI CARBONARA	14
with bacon, garlic and crushed peppercorns in fresh cream sauce	
SPAGHETTI 	12
with zucchini pesto	
SPAGHETTI BIANCA 	14
with olive oil, cherry tomatoes, sundried tomatoes, rocket leaves, parmesan cheese and toasted pine nuts	
PENNE WITH CHICKEN	15
with mushrooms, broccoli and roasted pine kernels in cream sauce	
SEAFOOD LINGUINE	19
with mussels, calamari, King prawns and tomato creamy sauce	

MAINS

CLASSIC BURGER	15
our juicy 200g homemade burgers are chargrilled and made from 100% prime beef, served in brioche bun with French fries	
BEYOND BURGER 	15
100% vegetable burger, served in a brioche bun with onion, lettuce, tomatoes and French fries	
PIZZA MARGARITA 	12
with mozzarella and herbed tomato paste	
PORK SOUVLAKI	16
served on skewers with grilled vegetables and French fries	
VEGAN KEFTEDES 	15
with avocado tzatziki and French fries	
GRILLED CHICKEN FILLET	16
marinated in fresh oregano and lemon juice, served with French fries	
VEGAN MOUSSAKA 	15
with soy minced and almond milk béchamel cream	
CRUSTED SALMON STEAK	21
with fresh chives and parsley crust served with toasted zucchini and cauliflower puree	
FRIED CALAMARI	18
served with homemade tartar sauce and French fries	
TUNA FILLET	20
tuna with steamed vegetables, rice and teriyaki sauce	

DESSERTS

APPLE PIE WITH VANILLA ICE CREAM 	8
CHOCOLATE CAKE 	8
HOMEMADE ICE CREAM 	6
FRESH SEASONAL FRUIT PLATTER 	7

 Vegan dishes  Vegetarian dishes

Prices include all taxes and fees.