

The MENU.

Handmade flatbread with olive oil, fleur de sel, and olives 1 3 €

Rockfish Soup with fish of the day and bisque 4 8 €

Raw.

Marinated anchovies in Suehiro garlic, jalapeños, pickles, and olive oil 4, 9 10 €

Sea bream ceviche with grapefruit and corn 4 16 €

Red mullet tartare with Florina pepper, raisins, and bottarga 4, 3, 8 16 €

Marinated Crayfish 2 120€/kg

Salads.

Greek salad with tomato, cucumber, pickles, onion, carob rusk, Cretan myzithra cheese, and olive oil 7 14 €

Rocket salad with parmesan flakes, raisins, sun-dried tomato, roasted nuts, and caramelized balsamic dressing 7, 8 14 €

Caesar salad with baby gem, iceberg, cucumber with flame-roasted corn, and panko shrimps 1, 2, 3, 7 20 €

Fresh green with rocket, baby gem lettuce, iceberg, tomatoes, jalapeño slices and olive oil dressing 10 €

Appetizer.

Warm fava with pickled onion, Aegina pistachio, and crispy onion 7 €

White taramosalata topped; with carob rusk crumbs 3, 4, 8 7 €

Fried zucchini fritters with fresh herbs, feta, and yogurt sauce 7, 1 9 €

Cheese kunefe with sun-dried tomato and Aegina pistachio 1, 7, 8 12 €

Fried potatoes 6 €

Fried potatoes with grated bottarga and herbs 4, 3 12 €

*Grilled octopus** with aromatic lemon-olive oil 14 18 €

*Fried calamari** with tartar sauce 14, 1, 3, 7 16 €

*Grilled calamari** with chimichurri 14, 1, 3, 7 16 €

*Fried shrimp** with sriracha mayo 2, 3, 7 18 €

*Grilled shrimp** with aromatic lemon-olive oil 2, 3, 7 18 €

Shrimp saganaki* with feta and oregano 2, 3, 7 20 €

Fried small fish 1, 4 14 €

Steamed mussels with mustard and garlic 14, 10, 3 16 €

Seafood.

<i>Sea bream fillet with seasonal greens and saffron-lemon sauce</i> 4	24 €
<i>Sea bream stew with shallots, tomato, bisque sauce, and spices</i> 4, 2	26 €
<i>Fresh Fish of the Day</i> grilled or fried (served with seasonal boiled vegetables) 4, 1	80€/kg
<i>Grilled Lobster*</i> (served with grilled vegetables) 2	120€/kg

Side dishes.

<i>Grilled seasonal vegetables</i>	8 €
<i>Steamed rice</i>	6 €
<i>Seasonal Greens</i>	10 €

Desserts.

<i>Chocolate soufflé with salted caramel and Madagascar vanilla ice cream</i> 1, 3, 7, 8	13 €
<i>Poached pear with biscuit crumble, lemon marmalade, and vanilla ice cream</i> 1, 3, 7	9 €
<i>Lemon pie with mango sorbet and lime zest</i> 1, 3, 7	9 €
<i>Seasonal fruits</i>	12 €

THE SHOP IS OBLIGED TO HAVE PRINTED BULLETINS IN SPECIAL CASE NEAR THE EXIT.FOR SETTING OUT ANY EXISTING COMPLAINT.
In salads and cooked dishes we use virgin Cretan olive oil/ In fried Dishes we use sunflower oil. / * Frozen products / An additional 8% will be added on the total of the bill on Sundays, Bank Holidays, Christmas and Easter Holiday

Market Law Manager: Vlachos Nikolaos

Pasta - Rissoto.

<i>Linguine with shrimp*</i> and bisque sauce 1, 2, 7	24 €
<i>Seafood spaghetti with herbs and lemon zest</i> 1, 2, 4, 14 (for 2)	46 €
<i>Tender orzo pasta with fresh mussels, cherry tomatoes, garlic and aromatic herbs</i> 1, 14, 9	16 €
<i>Lobster* pasta with linguine or spaghetti</i> 1, 2	120€/kg

Meat.

<i>Rib-eye steak with grilled vegetables</i>	38 €
<i>Sous-vide chicken fillet with lemon sauce, baby potatoes, and grilled vegetables</i>	18 €

The 14 mandatory allergens that must be declared:

1. Cereals containing gluten (wheat, barley, rye, oats, spelt, kamut)
2. Crustaceans (e.g. crab, shrimp, lobster)
3. Eggs
4. Fish
5. Peanuts
6. Soy
7. Milk
8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, pistachios, macadamia nuts)
9. Celery
10. Mustard
11. Sesame seeds
12. Sulfur dioxide and sulphites (in concentrations above 10 mg/kg or 10 mg/l)
13. Lupin
14. Molluscs (e.g. mussels, oysters, squid, octopus)