



## M E N U

### Soups

**Chilled cucumber soup** | octopus smoked tartar, cucumber, yoghurt, climb, dill **8**

**Chilled soup with strawberry & cherry tomatoes** | feta, strawberries, lemon cream **8**

---

### Salads

**Greek salad** | feta duo, tomatoes, cucumber, olive paste, peppers, capers, radish, onion, olive oil **7,5**

**Purslane** | chickpeas, pumpkin seed potatoes, spicy goat cheese roll, potato vinaigrette **7**

---

### Appetizers

**Calf carp** | peppered calf carp, vegetables, anevato cheese, melon, balsamic cream **8,5**

**Crispy chicken fillets\*** | pistachios, vegetable leaves and cheese **7,5**

**Smoked trout** | wheat couscous, avocado cream, orange gel, cuttlefish ink chips **9**

---

### Cheese appetizers

**Smoked feta** | Santorin fava beans, with mushrooms, wild greens and crumbled smoked feta cheese **6,5**

**Grill & eat** | grillet cheese with fava beans dip, olive chantilly and lemon cream **6**

**Bake & eat** | with tomato - with garlic - with olives **5**

**Batzos** | red tomato marmalade, tomato cream, lemon puree **5,5**

**Sheep saganaki cheese** | marinated tomato cherries, molasses, lime cream **6**

**Smoked tart** | smoked feta cheese tart served with tomato confit and baby leaves **6,5**

**Cheese fondue Kourellas for two people** | organic bread, baby potatoes **9**

**Grilled manouri** | strawberry sauces, arugula, almonds **6,5**

---

### Main

**Mushroom risotto** | cep mushroom, truffle carpaccio, graviera cheese, anthotyro cream **9,5**

**Beef burger** | organic beef burger\*, smoked cheese, cucumber pickles, mustard sauce, barbeque sauce, baby potatoes **9**

**Risotto** | chickpeas, dill cream **8**

**Orzo** | octopus with red grilled pepper cream **12**

**Meatballs with petimezi icing** | eggplant ragout, sour milk cream, crunchy pita bread **9,5**

**Handmade cannelloni with fresh shrimp** | anthotyro, shrimp velouté, cuttlefish ink **14**

**Mousaka** | eggplant, potato, organic minced beef, béchamel with cow graviera **9,5**

---

## Cheese

**White cheese variety** | feta cheese PDO - goat cheese - barrel aged feta cheese PDO

Smoked feta cheese **6**

**Soft goat cheese variety** | anevato cheese PDO - goat roll with dill - goat roll with peppers - goat roll with Greek herb mix **7**

**Moschotyri cheese variety** | olives and chili - garlic and pepper - tomato and oregano **6**

**Semi-hard cheese variety** | kaseri (sheep) PDO - Semi-hard cow's milk cheese - semi hard goat's milk cheese - smoked semi-hard cow's milk cheese **7**

**Hard cheese variety** | sheep milk Graviera - cow's milk Graviera - kefalograviera PDO - kefalotyri with peppers **7,5**

**Variety of Feta bites** **7**

**Selection varieties** | feta cheese PDO - anevato cheese PDO - moschotyri cheese with tomato and oregano - Kasseri cheese PDO, Kefalograviera cheese **7,5**

**Anevato with pepper** **4,5**

**Anthotyro cheese with tomato marmalade** **4,5**

---

## Special cheese dishes

**Cow's** | white, semi-hard, smoked, graviera 2-year maturation **6,5**

**Goat's** | white, anevato, semi-hard, graviera 2-year maturation **7,5**

**Sheep's** | feta, kaseri, kefalograviera, smoked, graviera 2-year maturation **7,5**

**Tartufeta** **6**

**Sheep milk Graviera** | 24-month maturation **6**

**Sheep milk Graviera** | 36-month maturation **6,5**

**Smoked Sheep milk Graviera** **6**

**Goat milk Graviera** | 24-month maturation **6**

**Graviera with truffle** **8,5**

---

## Cold cuts

**Akrokolion** | prosciutto Evrytanas (Stremmenos ) **8**

**Evrytanas cold cuts** | air dried salami - lontza **8**

---

**Organic traditional Greek bread** **0,90€/person**