





**In Greek Mythology, Anios was a king of the nearby island Delos, and priest of Apollo.**

King Anios had three daughters, **Oeno**, **Spermo** and **Elais**.

His sons were Andros, Mykonos and Thasos.

Anios' daughters each had the power to change whatever they wanted to into wine (daughter Oeno), wheat (daughter Spermo) or Olive Oil (daughter Elais).

When the Greeks landed on Delos island on their way to Troy, King Anios prophesized that the Trojan war would not be won until the 10th year.

He insisted that the Greeks stay with him for 9 years, promising that his daughters would supply them with wine, wheat and olive oil.

The Greeks prayed to the god Dionysos, and later the three daughters turned into eternal Doves.

King Anios' three sons became namesakes of Andros, Mykonos and Thasos respectively.

**Start your meal with a delicious,  
original cocktail.  
After dining, try one of our  
dessert drink options!**

### **Aperitifs 14€**

#### **Passion-tini:**

Vanilla infused Vodka, exotic passion fruit and pineapple finishing with a light ginger aftertaste.

#### **My-cucu-nos:**

Traditional Greek Mastica liqueur, cucumber and lemon, topped with refreshing Aegean Tonic.

#### **Loukoumi:**

Light Rum, rose, lemon and fizzy pink Grapefruit Soda.

### **After-Dinner Selections 14€**

#### **Frangelico Dream:**

Rich Hazelnut liqueur combined with smooth Greek Brandy, topped with cream and cinnamon.

#### **Cho-coco:**

Vanilla infused Vodka with white and Dark chocolate, finishing with exotic coconut flavors.

#### **Espresso Rum-Tini:**

Fresh Brewed espresso, Jamaican coffee liqueur, roasted almonds and Aged Rum.

# Appetizers

<b>Greek Tzatziki Dip</b>	8€
strained Greek yogurt, cucumber, pinch garlic, dill	
<b>Taramosalata</b>	8€
fish roe salad	
<b>Greek Grilled Eggplant Dip</b>	10€
traditional, smoke-grilled eggplant dip, pickled red peppers	
<b>Wrapped Feta Sticks with Tomato Marmalade</b>	12€
greek feta, baby rocket, chopped fresh tomato, tomato marmalade	
<b>Local Grilled Vegetable Platter</b>	14€
eggplant, zucchini, peppers, mushrooms, carrots, balsamic	
<b>"Kolokythokeftédes"</b>	10€
fried zucchini patties, yogurt sauce	
<b>Fried Calamari</b>	13€
traditional fried squid with beet puré, wasabi	
<b>Grilled Octopus &amp; Fava</b>	20€
grilled octopus, homemade fava paste, caramelized onions, balsamic	
<b>Marinated Octopus</b>	15€
traditional marinated octopus, Greek seasonings, sliced	
<b>Shrimp Saganaki</b>	20€
traditional sautéed whole shrimp, tomato sauce, feta	
<b>Steamed Mussels</b>	12€
tricolor peppers, mustard sauce	
<b>Marinated Anchovies</b>	12€
<b>Hand cut, fresh prepared french Fries</b>	8€

# Salads

<b>Greek Salad</b>	9€
Greek Feta cheese, tomato, cucumber, olives, pepper, onion, capers, extra virgin olive oil	
<b>Caesar</b>	12€
mixed green lettuces, chicken fillet, cherry tomatoes, crispy croutons, parmesan flakes, Ceasar sauce [includes anchovies]	
<b>The Good Life</b>	14€
red & green cabbage, peppers, cucumber, tomato, cashews, mango, figs, parmesan flakes, balsamic-honey sauce	
<b>Mediterranean</b>	12€
mixed lettuce, rocket, Greek feta, dried figs, cherry tomatoes, pistachios, light honey-mayo dressing	
<b>Kinoa Summer Chop with salmon</b>	14€
kinoa, grilled, chopped zucchini, red pepper, fresh red onion, smoked salmon, lemon vinaigrette	
<b>Mozzarella &amp; Tomato</b>	10€
mozzarella, tomatoes, pesto, basil	

## Seafood & Fresh Fish

<b>Seabass</b>	25€
grilled seabass or seabream, steamed vegetables	
<b>Red Snapper</b>	28€
grilled or steamed vegetables	
<b>Salmon Fillet</b>	20€
sautéed salmon, fresh basil, lemon-oil vinaigrette, steamed vegetables	
<b>Shrimps</b>	24€
grilled shrimp, steamed vegetables, lemon sauce	
<b>Grilled Calamari</b>	20€
grilled squid, steamed vegetables, oregano, lemon sauce	
<b>Local Fresh Fish</b>	79€ per kilo
Choice of tsipoura (sea bream), lavraki (seabass), faggri (red snapper) grilled or steamed or in salt crust	
<b>Fresh Fish Combination for 2</b>	80€
sea bass or sea bream, calamari, shrimp, mussels, steamed vegetables	

## Pasta & Rissotto

<b>“Garidomakaronáda”</b>	24€
linguine, sautéed shrimp, fresh tomato sauce, white wine	
<b>Linguine Thalassa</b>	28€
lobster, mussels, clams, shrimp, squid, caramelized cherry tomato	
<b>Pesto Pasta</b>	22€
basil pesto, cherry tomato	
<b>Pasta Napoletana</b>	12€
with tomato sauce	
<b>Pasta Bolognese</b>	16€
with meat sauce	
<b>Lobster Pappardelle</b>	32€
light tomato sauce, cherry tomatoes, garlic	
<b>Linguine with Clams</b>	24€
clams, white wine sauce	
<b>Chicken &amp; Porcini Penne</b>	18€
sautéed chicken, porcini mushroom sauce, parmesan flakes	
<b>Spaghetti Carbonara</b>	16€
smoked pancetta ham, fresh egg, ground pepper, parmesan cheese	
<b>Vegetable &amp; Chicken Risotto</b>	18€
sautéed chicken, vegetables, parmesan flakes	
<b>Seafood Risotto</b>	22€
seafood combination	

## Grilled Meats

<b>Lamb Kebab</b>	14€
grilled lamb, marinated onions, grilled tomato, peppers, fried potatoes, pita bread	
<b>Filet Mignon</b>	32€
grilled to preference, seasoned potato pure, caramelized carrots	
<b>Tomahawk Pork Steak 750g</b>	24€
grilled to preference, wild rice, grilled vegetables	
<b>Chicken Souvlaki</b>	17€
marinated, grilled chicken thighs, tarragon, fried potatoes, grilled vegetables	
<b>Grilled Lamb Chops</b>	19€
grilled to preference, greek herb seasonings & oven-roasted baby potatoes, meat jus sauce	
<b>Chicken Breast</b>	16€
grilled chicken, fried potatoes, grilled vegetables	
<b>Black Angus Beef Tagliata</b>	28€
grilled Black Angus beef, rocket, parmesan, cherry tomatoes	

## Greek Tastes

<b>Traditional Greek "Mousakas"</b>	14€
grilled smoked eggplant, beef, potato, béchamel	
<b>Stuffed Tomatoes and Peppers "Gemista"</b>	14€
with rice, herbs, and served with feta	
<b>Lamb "Kleftiko"</b>	20€
traditional Greek, baked lamb, vegetables, cheese in foil nest	



## Pizza

<b>Margherita</b>	13€
fresh mozzarella, homemade cherry tomato sauce	
<b>Greek</b>	15€
fresh mozzarella, olives, onions, peppers, tomato sauce	
<b>Chicken &amp; Mushroom</b>	15€
chicken, mushrooms, mozzarella, chili flakes	
<b>Prosciutto with Truffle Oil</b>	16€
fresh mozzarella, truffle oil, parmesan, prosciutto, rucola	
<b>Carbonara</b>	16€
cheese mix, mushrooms, crispy bacon, cream dressing, tomato sauce	
<b>Four Cheese Pizza</b>	16€
fresh mozzarella, gorgonzola, parmesan, feta	
<b>Pepperoni</b>	14€
mozzarella, pepperoni, marinara tomato sauce	
<b>Sweet Pizzas Calzone</b>	14€
sweet mascarpone, nutella, chocolate flakes	
extra toppings +2€	

## Kid's Menu

<b>Greek Mini Meatballs</b>	12€
meatballs seasoned with Greek herbs, french fries	
<b>Kid's Pasta</b>	9€
tomato sauce, parmesan cheese	

# Sweets

## **Our Special Cheesecake**

fresh-made strawberry sauce, fresh strawberry slices 10€

## **Traditional Greek Baklava**

pistachio nuts, greek phyllo layers, honey, vanilla ice cream 11€

## **Chocolate Soufle**

with vanilla ice cream 11€

## **Greek Yogurt with Traditional Spoon Sweets and Walnuts** 11€

strained, greek Yogurt, spoon sweets, walnuts

## **Fresh Fruit Platter** 9€

seasonal sliced, fresh fruits

## **Greek Yogurt with Fresh Local Fruits, Pistachios & Honey** 11€

Strained Greek yogurt, diced fresh fruits, ground pistachios, greek honey

## **Ice Cream Scoop**

4€

# Beverages

Coca cola light / zero	5€
Fanta orange / lemon	5€
Sprite	5€
Mineral 1L	4€
Sparkling water 0.75L	6€
Fresh Orange or Mixed Juice	6€
Drafft Large 0.5L	7€
Mythos (Greek beer) 0.33L	5€
Heineken 0.33L	5€
Sol	7€
Ouzo by the glass	6€
Ouzo bottle	12€
Greek coffee (hot)	3€
Espresso	3€
Cappuccino	4€
Chocolate (hot / cold)	5€
Hot Tea (black / green)	4€
Frappe	4€

Prices include vat Municipal tax 0,5%, the rest of the legal additions and the legal waiter's percentage.

For any inquiries about our products, do not hesitate to ask our staff, especially regarding any food intolerance or food allergy (relevant legislation EU 1169/11).

Consumer is not obliged to pay if the notice of payment has not been recieved (receipt-invoice).

Marketing inspection officer: Stilianos Mouzis

