

MEZZES

Smoked olive <i>Hot marinated & smoked olives</i>	6 €
Homemade Falafel <i>Hummus & pickles</i>	9 €
Pita with cheese & honey <i>Hot pita bread garnished with feta & honey</i>	7 €
Tirokafteri <i>Greek yogurt slightly spiced, feta, red peppers & pita bread</i>	10 €
Tarama <i>Cod roe, onions, lemon, olive oil & pita bread</i>	10 €
Tzatzíki <i>Greek yogurt, cucumber, garlic, herbs & pita bread</i>	10 €
STARTERS	
Marinated peppers <i>Marinated & roasted peppers, Labneh, garlic & pita chips</i>	12 €
Fish carpaccio <i>Catch of the day, olive oil, lemon & coriander seeds</i>	18 €
Fried feta <i>Fried filo pastry stuffed with feta cheese, honey & sesame</i>	13 €
Cypriot Halloumi <i>Lemon, honey, almonds & olive oil</i>	16 €
Zucchini fritters <i>Zucchini, mint, feta cheese & yogurt sauce</i>	14 €
Vegetables plate <i>Seasonal vegetables, creamy feta & chopped pistachio</i>	17 €
Horta <i>Blanched spinach leaves, lemon, olive oil & pine nuts</i>	14 €

MAINS

Confit Lamb <i>Confit Lamb, baby potatoes, coriander seeds & feta cream</i>	28 €
Saganaki shrimps <i>Shrimps flamed with Ouzo, bulgur, tomato sauce & feta</i>	24 €
Roasted Eggplant <i>Seasoned with spices, Greek yogurt, crunchy chickpeas & pomegranates</i>	17 €
Beef Kefta <i>Grilled beef Kefta, mild spices, Lebanese tabbouleh & tzatziki</i>	23 €
Chicken Souvlaki <i>Chicken skewer, grilled vegetables, Toum sauce & herbs</i>	23 €
Fish & roasted vegetables <i>Catch of the day, warm & creamy hummus, seasonal & roasted vegetables & tangy fenel</i>	29 €
Orzo & zucchini <i>Orzo pasta, zucchini & mint cream & Graviera cheese</i>	17 €
Greco misto <i>Fried fish, calamari & vegetables, mild aioli</i>	21 €



FROMAGES

Cheese platter 11 €
Fresh selected cheeses

DESSERTS

Baklava 10 €
Crunchy Filo pastry, pistachio & sesame ice cream

Greek Pavlova 10 €
*Creamy Greek yogurt, red fruit sorbet, red fruits
& chopped meringue*

Orange cake 9 €
Moist orange cake, Greek yogurt and clementine jam

Chocolate fondant 10 €
*64% dark chocolate, custard, vanilla ice cream
& Bahari spices*

Sorbet « Berthillon » 5/9/13 €
Tangerine, mango, cocoa, strawberry, raspberry

Ice cream « Berthillon » 5/9/13 €
*Vanilla, pistachio, chocolate with nuts, pine nut praline,
yogurt - yuzu*



ΚΑΛΩΣ ΗΛΘΑΤΕ

*For the allergen table, please ask for a waiter
Meats and poultries are from France.
Prices include sales tax and service charge*