

WELCOME TO OUR
RESTAURANT.
OUR FAMILY-RUN
RESTAURANT FEELS
AUTHENTIC, REGIONAL
COMMITTED TO GREEK
CUISINE. WE SEE
OURSELVES IN THE
TRADITION OF A
PARTICULARLY HEALTHY
DIET THAT HAS EXISTED
SINCE ANCIENT TIMES.
WITH OUR DAILY
CHANGING DAILY
SPECIALS, WE
THEREFORE REACT TO
THE CURRENT MARKET
OFFER AND ATTACH
PARTICULAR
IMPORTANCE TO THE
FRESHNESS AND
QUALITY OF THE
PRODUCTS USED.
CAREFUL PRODUCTION
AND REGIONAL ORIGIN
ARE IN THE
FOREGROUND. WE WILL
GIVE YOU THE
PROVERBIAL GREEK
HOSPITALITY. WE WILL
ALSO PREPARE THE
CLASSIC GREEK
BANQUET FOR YOU, AT
WHICH EVERYONE SITS
TOGETHER AT A LARGE
TABLE, THE CENTER OF
WHICH IS FESTIVELY
FILLED WITH
DELICACIES FROM OUR
KITCHEN.

IT'S GREEK TO ME RESTAURANT

Service not included!

KPIA OPEKTIKA - COLD STARTERS

1. TZATZIKI Garlic yogurt with cucumber, olive oil and dill	€5,20
2. TARAMAS Cavia cream	€5,30
3. SKORDALIA Potato garlic puree with olive oil and parsley	€5,30
4. KOPANISTI Spicy feta cheese cream with chili and paprika	€5,90
5. MELIZANOSALATA Grilled and mashed aubergines with garlic, olive oil and feta	€5,90
6. FAVA KRITIS Yellow flat peas mashed with olive oil and red onions	€5,80
7. FETA Natural sheep's cheese with oregano and olive oil	€6,90
8. BAZARIA Fresh beetroot in olive oil and garlic	€6,50
9. ELIES Mixed varieties of olives	€4,90
10. PEPERONIA Pickled pepperoni	€4,90
11. THALASSINA Seafood salad with olive oil, herbs and lemon	€7,00
12. DAKOS KRITIS Rusks from Crete topped with feta, tomatoes, olives, olive oil and oregano	€7,00
13. DOLMADAKIA Vine leaves filled with rice served with tzatziki	€6,90
14. PIKILIA KRIA Mixed cold appetizer plate	€12.50

Service not included!

ΣΕΣΤΑ ΟΡΕΚΤΙΚΑ - WARM STARTERS

15. SKORDOPSOMO	€5.00
Garlic bread with tomato, olive oil and herbs and cheese	
16. KOLOKITHAKIA TIGANITA	€6,90
Fried courgette slices with tzatziki	
17. MELITZANES TIGANITES	€6,90
Fried eggplant slices with tzatziki	
18. KOLOKITHOKEFTEDES	€6,90
Fried courgette balls with mint with tzatziki	
19. TIROKEFTEDES	€6.90
Fried cheese balls with different types of cheese, herbs with tzatziki	
20. TIROPITAKIA	€7.50
Fried puff pastry pockets with feta cheese filling with tzatziki	
21. SPANAKOTIROPITAKIA	€7.50
Fried puff pastry pockets with leaf spinach and feta cheese filling with tzatziki	
22. KEFALOTIRI SAGANAKI	€8.50
Fried spicy hard cheese from Crete	
23. FETA FOURNOU	€8.50
Feta cheese baked with onions, tomatoes, olives, pepperoni, olive oil and oregano	
24. KYPRIAKO	€8.90
Grilled halloumi cheese on a variation of grilled vegetables	
25. GIGANDES FOURNOU	€8.50
Giant beans baked with tomatoes, herbs, olive oil and feta cheese	
26. LACHANIKA SKARAS	€7.30
Variation of grilled vegetables with olive oil and balsamic vinegar	
27. BRIAM	€7.30
Various vegetables from the stone pot with feta	
28. PIPERIES XIDATES	€6.50
Grilled green pointed peppers in olive oil, garlic and balsamic vinegar	

Service not included!

ΣΕΣΤΑ ΟΡΕΚΤΙΚΑ - WARM STARTERS

30. BINELIKIA Fried meatballs (beef/pork) with tzatziki	€7.50
31. SMIRNEIKA Fried minced meat rolls (beef/pork) in a spicy tomato sauce	€8.00
32. DOLMADAKIA LEMONATA Homemade vine leaves filled with minced meat and rice in lemon sauce	€7.50
33. SPETSOFAI Spicy farmer's sausages with bell pepper and onions in tomato sauce	€7.90
34. KALAMAROCTAPODO Grilled baby calamari and octopus with olive oil and balsamic vinegar	€9.50
35. OKTAPODI KRASATO Octopus in a spicy red wine sauce	€9.50
36. GARIDES SAGANAKI Prawns in tomato garlic feta sauce	€9.50
37. GARIDES SKARAS Grilled prawns with olive oil and lemon	€9.30
38. OKTAPODI SKARAS Grilled octopus with olive oil and lemon	€10.50
39. PIKILIA ANAMIKTI Mixed appetizer plate with cold and warm delicacies	€18.50

Service not included!

ΣΑΛΑΤΕΣ - SALADS

40. POLITIKI	€7.90
White cabbage salad with olive oil and lemon	
41. MAROULOSALATA	€8.50
Romaine lettuce with spring onions, dill, olive oil and lemon	
42. CHORIATIKI	€10.50
Mixed farmer's salad with feta, olives, pepperoni	
43. ANAMIKTI SALATA	€10.50
Colorful seasonal salad with baked feta	
44. KYPRIAKI	€11.50
Variation of salads with grilled halloumi cheese and sesame	

ΣΥΝΟΔΕΥΤΙΚΑ - TRIMMINGS

45. PATATES FOURNOU	€4.00	
Baked potatoes with rosemary, olive oil and lemon		
46. KRITHARAKI	€4.00	
Greek rice noodles in tomato sauce		
47. RYZI ME LACHANIKA	€4.00	
Basmati rice with vegetable pieces		
48. FRENCH FRIES	€4.50	
Steakhouse fries with grated hard cheese from Crete		
49. PITA- BROT	ORIGINAL / WHOLE GRAIN	€2.00 / €2.50
Grilled pita bread		

Service not included!

ΣΧΑΡΑΣ - FROM THE GRILL

50. GYROS	€14.50
Marinated pork neck (gyros) from the rotisserie with tzatziki, rosemary potatoes and colorful salad	
51. SOUVLAKI	€15.50
Marinated pork fillet skewers grilled with tzatziki, rosemary potatoes and colorful salad	
52. BIFTEKI GEMISTO	€16.50
Minced steak (beef/pork) stuffed with feta grilled with tzatziki, rosemary potatoes and colorful salad	
53. KOTOPOULO SOUVLA	€16.50
Marinated Chicken breast skewer grilled with tzatziki, rosemary potatoes and seasonal vegetables	
54. ARNISIA SOUVLA	€20.50
Marinated Lamb skewer grilled with tzatziki, rosemary potatoes and seasonal vegetables	
55. BOZARAKI	€19.50
Marinated Colorful meat skewer (beef/lamb/chicken) grilled with tzatziki, rosemary potatoes and seasonal vegetables	
56. PAIDAKIA	€23.50
Marinated tender rack of lamb chops grilled with tzatziki, rosemary potatoes and seasonal vegetables	
57. PIATO SKARAS	€18.50
Mixed grill plate (gyros/souvlaki/bifteki/paidaki) with tzatziki, rosemary potatoes and colorful salad	
58. VODINO STEAK	€23.50
Juicy Argentinian rump steak marinated and grilled with tzatziki, rosemary potatoes and seasonal vegetables	

Service not included!

ΦΟΥΡΝΟΥ - FROM THE OVEN

- 60. MOUSAKAS** €16.50
Eggplant potato zucchini minced meat (beef/pork) casserole with béchamel
Sauce served with a colorful salad
- 61. ARNAKI KOTSI** €18.50
Braised lamb knuckle stewed in a red wine and herb sauce
mediterranean vegetables and potatoes
- 62. VODINO JIOWWETSI** €16.50
Braised Beef in tomato sauce with rice noodles from the stone pot
baked with Cretan cheese with a colorful salad
- 63. ARNAKI JIOURTADA** €19.50
Tender leg of lamb in lemon sauce with leaf spinach and
Potatoes from the stone pot baked with Greek yoghurt
- 64. SOFRITO** €16.50
Veal from the hip braised in a fine garlic wine vinegar sauce with leaf spinach
and rosemary potatoes (the most famous specialty of Corfu cuisine)
- 65. GEMISTA** €14.50
Bell peppers, tomatoes, courgette stuffed with fresh herbs and rice
tomato sauce with rosemary potatoes and feta

Service not included!

ΕΠΙΔΟΡΠΙΑ - DESSERTS

70. LOUKOUMADES	€5.50
Yeast balls baked with honey, walnuts and cinnamon	
71. LOUKOUMADES SOKOLATA	€5.50
Yeast balls baked with Nougat cream and hazelnuts	
72. JIAOURTI ME MELI	€5.00
Greek yogurt with honey,cinnamon and walnuts	
73. CAMELE	€5.00
Cream caramel	
74. GALAKTOBOUREKO	€5.50
Baked puff pastry with vanilla semolina filling	

COFFEE SPECIALITIES - HOT BEVERAGES

CUP OF COFFEE ³	€3.00
CUP OF ESPRESSO ³	€3.00
CUP OF ESPRESSO MACCHIATO ³	€3.20
CUP OF CAPPUCCINO ³	€3.50
CUP OF CAFE AU LAIT ³	€4.00
GLASS OF LATTE MACCHIATO ³	€4.00
CUP OF TEA (various varieties)	€3.00
CUP OF GREEK MOUNTAIN TEA	€3.50
CUP OF GREEK MOCCA ³	€3.00
GLASS OF CAFE FRAPPE ³	€4.00
GLASS OF FREDDO CAPPUCCINO ³	€4.00
GLASS OF FREDDO ESPRESSO ³	€4.00

1 with coloring, 2 with preservative(s), 3 containing caffeine, 4 with sweetener(s), 5 containing a source of phenylalanine, 6 with antioxidant

Service not included!

SOFT DRINKS - WATER - JUICES

COCA COLA ^{1'3}	btl 0.2l / 0.4l	€3.00 / €4.50
COLA ZERO ^{1'2'3'4'5'6}	btl 0.2l / 0.4l	€3.00 / €4.50
COLA LIGHT ^{1'2'3'4'5'6}	btl 0.2l / 0.4l	€3.00 / €4.50
FANTA ^{1'6}	btl 0.2l / 0.4l	€3.00 / €4.50
SPRITE ⁶	btl 0.2l / 0.4l	€3.00 / €4.50
MEZZO MIX ^{1'3'6}	btl 0.2l / 0.4l	€3.00 / €4.50
APPLESCHORLE	0.2l / 0.4l	€2.50 / €4.00
BITTER LEMON ¹	0.2l / 0.4l	€3.00 / €4.50
TONIC ⁷	0.2l / 0.4l	€3.00 / €4.50
GINGER ALE ^{1'2}	0.2l / 0.4l	€3.00 / €4.50
RIXDORFER FASSBRAUSE ¹	0.2l / 0.4l	€3.00 / €4.50
MINERAL WATER SPREQUELL GOURMET CLASSIC	btl 0.25l / 0.75l	€2.70 / €5.50
MINERAL WATER SPREQUELL GOURMET NATURAL	btl 0.25l / 0.75l	€2.70 / €5.50
EPSA ORANGE ^{1'2'4} GREEK LIMO	btl 0.25l	€3.00
EPSA LEMON ^{1'2'4} GREEK LIMO	btl 0.25l	€3.00
APPLE JUICE	0.2l / 0.4l	€3.00 / €5.00
ORANGE JUICE	0.2l / 0.4l	€3.00 / €5.00
PEACH NECTAR	0.2l / 0.4l	€3.00 / €5.00
BANANA NECTAR	0.2l / 0.4l	€3.00 / €5.00
MANGO NECTAR	0.2l / 0.4l	€3.00 / €5.00
VITA MALZ ¹	btl 0.33l	€4.00

1 with coloring, 2 with preservative(s), 3 containing caffeine, 4 with sweetener(s), 5 containing a source of phenylalanine, 6 with antioxidant

Service not included!

BEERS

WERNESGRÜNER PILS ON TAP	0.30l / 0.50l	€3.80 / €5.70
DUCKSTEIN ORIGINAL ON TAP	0.30l / 0.50l	€4.00 / €5.90
ERDINGER YEAST ON TAP	0.30l / 0.50l	€4.00 / €5.90
ALSTER	0.30l / 0.50l	€3.60 / €5.50
RADLER	0.30l / 0.50l	€3.60 / €5.50
MYTHOS GREEK BEER	btl 0.33l	€4.00
ERDINGER CRYSTAL	btl 0.50l	€5.50
ERDINGER ALCOHOL-FREE	btl 0.50l	€5.50
WERNESGRÜNER ALCOHOL-FREE	btl 0.33l	€4.00
BERLINER WEISSE RED	btl 0.33l	€4.00
BERLINER WEISSE GREEN	btl 0.33l	€4.00

APERITIFS - LONG DRINKS

CAMPARI ORANGE ¹	4 cl	€5.90
CAMPARI SODA ¹	4 cl	€5.90
MARTINI BIANCO	6 cl	€5.50
APEROL SPRITZ ¹	0.20l	€5.90
HUGO ¹	0.20l	€5.90

1 with coloring, 2 with preservative(s), 3 containing caffeine, 4 with sweetener(s), 5 containing a source of phenylalanine, 6 with antioxidant

Service not included!

SPIRITS - WHISKEY

OUZO	2cl	€2.50
OUZO PLOMARI	2cl	€3.00
OUZO PLOMARI	btl 0.2l	€19.50
OUZO BARBAYANNIS	btl 0.2l	€19.50
TSIPOURO TSILILIS (pomace brandy)	2cl	€3.50
TSIPOURO TSILILIS (pomace brandy)	btl 0.2l	€20.50
TSIPOURO TIRNAVOU (pomace brandy)	btl 0.2l	€20.50
METAXA 5*	2cl	€3.50
JÄGERMEISTER ¹	2cl	€3.50
AVERNA ¹	2cl	€3.50
RAMAZOTTI ¹	2cl	€3.50
VODKA	2cl	€3.50
GIN	2cl	€3.50
MONKEY SHOULDER	2cl	€4.50
Aroma: Fruity with oranges and ripe pears. Add honey and vanilla.		
CARDHU 12 years	2cl	€5.00
Aroma: Intoxicating peach aroma with heather and raisins as well honey notes. Behind grain, oak and a hint of wood smoke.		
CHIVAS REGAL 12 years	2cl	€4.50
Aroma: Delightfully light with herbs, honey and fruits.		
BALLANTINE'S	2cl	€3.50
JOHNNY WALKER RED	2cl	€3.50

1 with coloring, 2 with preservative(s), 3 containing caffeine, 4 with sweetener(s), 5 containing a source of phenylalanine, 6 with antioxidant

Service not included!

OPEN WINES - PROSECCO - SPARKLING WINE

MALAMATINA RETSINA (resinated white wine)	btl 0.25l / 0.50l	€4.50 / €9.00
KOUTSODIMOS RETSINA (resinated white wine)	btl 0.50l	€9.50
COUNTRY WINE WHITE DRY grape variety: Roditis - Moschofilero	0.20l / 0.50l	€4.00 / €8.50
COUNTRY WINE ROSE DRY grape variety: Agiorgitiko - Roditis	0.20l / 0.50l	€4.50 / €9.50
COUNTRY WINE RED DRY grape variety: Agiorgitiko - Cabernet Sauvignon	0.20l / 0.50l	€4.50 / €9.50
WINE SCHORLE	0.20l	€4.00
PROSECCO	0.10l	€3.50
PROSECCO PICCOLO	btl 0.20l	€7.00
PROSECCO	btl 0.75l	€22.50
SAMOS Vin Doux OPE dessert wine noble sweet wine with a golden yellow color, fruity in the taste Grape Varieties: Muscat of Samos Production area: Samos island	0.10l	€3.90

ROSE WINES - BOTTLED WINES

CUVEE PRESTIGE SKOURAS rosé, fresh, light, aromas of berries, raspberries, earthy, full of character grape variety: Roditis—Moschofilero Production area : Nemea - Peloponnese	0.20l / btl 0.75l	€6.80 / €24.50
ACAKIES Amyndeon OPAP dry, aromas of blackberries, strawberries, forest fruits, Tasty, balanced acidity, fine with a long finish grape variety: Xinomavro Growing area: Amyndeon - Macedonia	btl 0.75l	€26.50

Service not included!

WHITE WINES - BOTTLED WINES

KARIKI dry, golden color, fruity notes of caramel, Honeydew melon, fresh, slightly acidic, beautiful bouquet, expressive grape variety: Vilana - Trapsathiri - Assyrtiko Production area : Peza - Crete	0.20l / btl 0.75l	€5.50 / €19.50
CUVEE PRESTIGE SKOURAS dry, light color with green nuances, fresh, aromas after yellow tropical fruits, flowery, fine acidity, harmonious grape variety: Moschofilero-Roditis Production area: Arcadia - Peloponnese	0.20l / btl 0.75l	€6.50 / €23.50
PALEOKASTRA ORGANIC WINE dry, elderberry and herbs in the aroma, delicate spiciness in the mouth, full-bodied, pleasantly fresh acidity, good structure, lasting grape variety: Malagousia Production area : Megaplatanos - Locris	btl 0.75l	€29.50
STROFILIA golden yellow, fine, fruity scent with hints of hazelnut and Notes of unripe pears, apple, apricot, very charming grape variety: Roditis - Sauvignon Blanc Production area: Anavisos - Attica	btl 0.75l	€29.50
CHARDONNAY PAPAIOANNOU ORGANIC WINE yellow-green color, aromas of banana and apricot, full-bodied, with an aromatic finish, elegant, fine, very balanced grape variety: Chardonnay Growing area: Nemea - Peloponnese	btl 0.75l	€30.50
ERGO greenish-yellow colour, elderberry and gooseberry aroma, finer Herbal scent, supple, very elegant and juicy with a distinctive finish grape variety: Sauvignon Blanc Production area : Corinth - Peloponnese	btl 0.75l	€32.50
ASSYRTIKO PAPAIOANNOU ORGANIC WINE fresh with slight acidity, fruity bouquet, citrus, grapefruit mango, honeydew melon, apricot, Mineral notes, very elegant, grape variety: Assyrtico Growing area: Corinth - Peloponnese	btl 0.75l	€32.50

Service not included!

RED WINES - BOTTLED WINES

KARIKI 0.20l / btl 0.75l €5.80 / €20.50

this wine was made from the most famous grape varieties of Crete produced, dry with berry nuances, light tannins, spicy
grape variety: Kotsifali - Mandilari
Production area : Peza - Crete

5 ESTISIS 0.20l / btl 0.75l €6.50 / €23.50

dark red, aromas of cherries, sour cherries and Fruits of the forest, nice bouquet, light tannins, somewhat spicy, persistent
grape variety: agiorgitiko
Growing area: Nemea - Peloponnese

CROSSROADS (Stavrodromi) btl 0.75l €29.50

ruby red, aromas of violets, herbs, vanilla, fruity taste, full-bodied, light tannins, spicy, sustainable
grape variety: Agiorgitiko - Syrah
Production area : Nemea - Peloponnese

XILIA STAFILIA ORGANIC WINE btl 0.75l €29.50

dark red, aromas of blackberries, wild berries, pepper, spicy, fruity taste, strong tannins, full-bodied, round, persistent
grape variety: Syrah
Production area: Atalanti - Central Greece

NEMEA - SAINT - GEORG SKOURAS OPAP btl 0.75l €34.50

from the noblest Greek grape variety Agiorgitiko (St. George). NEMEA became this dark red one Vigorous wine produced, flavors from red fruits, very elegant, velvety with delicate tannins, round
grape variety: agiorgitiko
Growing area: Nemea - Peloponnese

MERLOT- CABERNET btl 0.75l €36.50

dark red, multi-faceted bouquet, forest fruits, dark chocolate, cassis, vanilla, elegant, soft Tannins, velvety, round, persistent
grape variety: Merlot - Cabernet Sauvignon
Production area : Adam - Macedonia

RAPSANI DOUGOS OPAP btl 0.75l €37.50

ruby colour, fruity, soft tannins, fine, three years in oak barrels and bottle aged, black berries, spicy, full-bodied
grape variety: Krasato-Stavroto-Xinomavro
Cultivation area: Olympus - Thessaly

Service not included!