



Salads

Cheesecake	11.00
Carob rusks, feta, cream cheese, cherry tomatoes, basil oil	
Papaioannou	12.00
Peeled tomatoes, cherry tomatoes, lettuce hearts, wild rocket, radishes, hot peppers, walnuts, olives	
Shrimp Caesar's	13.00
Green salad, breaded shrimp, Caesar's sauce, cherry tomatoes, croutons, anchovy	
Beetroot	11.00
Beetroot, carob rusk, walnuts, Arseniko cheese from Naxos, orange marmalade	
Greek Salad	9.00
Feta, onion, tomato, cucumber, olives, extra virgin olive oil	
Boiled Vegetables	9.00
Potato, greens, carrot, zucchini, beetroot	
Seasonal Greens	5.50

Cold Appetizers

Fish Roe Dip	7.00
White tarama, bottarga, chive oil	
Tzatziki	5.00
Crab Salad	6.50
Feta	4.50
Extra virgin olive oil, oregano	

Appetizers

Fresh Tuna Gyros	14.00	Squid Cacio e Pepe	15.00
Pita, potatoes, tomato, onion, white tarama mayonnaise		Sautéed squid, Parmesan foam, freshly ground pepper, chives	
Sardine Mille-Feuille	12.00	Garlic Shrimp with Crispy Potato Chips & Fried Egg	16.00
Sardine fillets, panko, beetroot garlic dip		Sautéed shrimp with garlic, olive oil and chili flakes, served with crispy potato chips and fried egg	
Breaded Shrimp	10.00	Fava	7.00
Shrimp, panko, mayonnaise		Onion, caper chutney	
Grilled Greek Flatbread	8.00	Fava with Octopus	9.50
Diced tomato and pepper (+€1.00)		Onion, caper chutney, octopus in vinegar	
Shrimp Tacos	11.00	French Fries	5.00
Panko shrimp, tarama mayonnaise, cucumber, carrot and sweet chili sauce — 3 pcs		Red Shrimp Saganaki	10.00
Crispy Tiny Shrimp	12.00	Tomato sauce, bisque, kefalotyri cheese	
Shrimp Pies	7.50	Lemon Shrimp Saganaki	10.00
Cream cheese, shrimp, mango chutney		Mustard, lemon, bisque, kefalotyri cheese	
Kataifi Shrimp	11.00	Cod with garlic dip	11.00
Shrimp, Florina pepper chutney, sweet chili sauce		Potato garlic dip	
Zucchini Fritters	8.00	Cured & Marinated	
Yogurt and mint sauce		Marinated Anchovies	6.50
Zucchini & Eggplant Sticks	7.50	Octopus in Vinegar	10.00
Yogurt and mint sauce		Smoked Mackerel	7.00
Feta in Crust with Honey & Sesame	7.00	Fish Pastourma	7.00
Talagani Cheese from Messinia	6.50		
Florina pepper chutney			
Cheese Saganaki	6.50		
Lemon & ginger marmalade			

- Our salads are prepared with extra virgin olive oil of up to 0.5% acidity and freshly cut vegetables.
- All our appetizers are made in-house with carefully selected ingredients. We do not use pre-made products or preservatives.

Raw		Pasta		Fresh Fish	
Tartare of the Day's Fish	16.00	Mafaldine Bolognese	18.00	Fresh Squid	16.00
Extra virgin olive oil, fleur de sel, lime		Cuttlefish mince, black truffle béchamel, chives		65.00/kg	Portion ~250g
Red Shrimp Carpaccio	19.00	Caramelized Tuna Fillets	19.00	Frozen Squid	12.00
Extra virgin olive oil, fleur de sel, lime, mango vinegar		Tuna fillets, potato cream, crispy fried leek.		48.00/kg	Portion ~250g
Crayfish Carpaccio	19.00	Raviolacci with Red Shrimp & Aegina Pistachio	22.00	Anchovies	9.00
Extra virgin olive oil, fleur de sel, lime, mango vinegar		Stuffed raviolacci with red shrimp and Aegina pistachio		Sardines	12.00
		Shrimp Pasta	20.00	Sole	62.00/kg
		Cherry tomatoes, bisque, ouzo, garlic		Cod	55.00/kg
		For 2 people		Striped Red Mullet	55.00/kg
		Spaghetti alle vongole	18.00	Cuttlefish	46.00/kg
		Clams, garlic, wine, lime		Red Mullet	60.00/kg
		Shrimp Orzo	20.00	Monkfish Tails	56.00/kg
		Cherry tomatoes, onion, basil, chives, Parmesan		Dentex, Red Porgy, Sea Bream, Scorpionfish, Dusky Grouper, White Grouper, Grouper	70.00/kg
		For 2 people		Shrimp No.1	56.00/kg
				Red Shrimp from Koilada	85.00/kg
				Crayfish	90.00/kg
				• Caught in FAO Zone 37.3.1 & 37.3.2 • Fish cooking time: 35–60 minutes • Cooking method: Grill / Frying pan • Ask your waiter to show you our fish and help you choose.	
Shellfish		Grill			
Steamed Mussels	11.00	Stuffed Flying Squid	15.00		
White wine, butter, garlic, lemon, parsley		Feta, tomato, pepper, kasseri cheese			
Atlantic Scallops	12.00	Octopus Tentacle	16.00 / 19.00		
Lemon, butter, mustard		Medium / large			
Sea Urchin Salad	16.00	Bread	1.90		
Extra virgin olive oil, lemon		With olive oil and oregano			
French Oysters — 1 pc	5.00	Choose the fresh fish or crayfish of your preference and pair it with pasta of your choice or Corfu-style Bianco.			
Ask us about availability		Additional charge: 10€ per kilo of the selected seafood.			

- Thank you for not smoking inside the restaurant.
- The restaurant does not serve alcohol to persons under the age of 18.
- The restaurant is equipped with an approved POS card payment terminal.
- All prices listed above include all legal charges, including municipal tax and VAT.
- The consumer is not obliged to pay if they do not receive the legal receipt or invoice.
- Complaint forms are available in a designated holder near the exit.
- According to European Regulation 1169/2011, certain foods may potentially cause allergies or intolerances. For more information, please ask our specially trained staff.
- Allergens:
 - (1) Gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soy, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide / Sulphites, (13) Lupin, (14) Molluscs.
- Where mentioned, crab, octopus tentacle, cod, shrimp and squid are high-quality frozen products.
- The person responsible for market regulation compliance is the manager on duty.

