

daily ticket

Wines of the day

Unfiltered – Cuvée of Sauvignon Blanc and Assyrtiko, bottled without filtration. Barrel-aged, full-bodied, dry, great potential. 0.2 l € 6.00 0.75 l € 21.00

Alegorie Eruthro – Grape varieties: the brave Agiorghitiko (St. George) Strong aroma, with a spicy background. Intense tannins with a long vanilla finish. 0.2 l € 7.00 0.75 l € 24.50

Opsimos Trygos – An aromatic white dessert wine, made from small-berried Muscat grapes.
0.2 l € 7.00 0.5 l € 17.50

Aperitifs

Lillet Wild Berry – 0.25 l € 8.50

Starters

Pumpkin soup – € 6.50

Kefalakia – fried calamari heads with tzatziki € 9.50

Main courses

Moussaka – (vegetarian) aubergine, zucchini, peppers, potatoes and béchamel sauce, with salad € 17.00

Smirneika – minced meat rolls in tomato sauce with buttered rice and vegetables € 16.50

Kotopoulo – chicken fillet from the pan in mustard sauce with buttered rice and vegetables € 18.00

Beef – braised in red wine with kritharaki (small noodles) and salad € 20.50

Lamb steak – grilled with tzatziki and vegetables € 23.50

Gavros – sardines fried with potatoes and vegetables € 16.00

Solomos – Fresh grilled salmon fillet with potatoes and vegetables € 23,50

Desserts

Baklava – puff pastry with walnuts, with ice cream € 6.50

Sokolatina – Greek chocolate cake € 6.50