

Cocktails Κοκτέιλ

OLYMPUS Ouzo, passion fruit, cranberries, sour

MYKONOS Ouzo, pineapple liqueur, oranges

ADONIS Ouzo, almond liqueur, lemonade, mint, roasted almonds

YANIS Greek brandy, Aperol, tonic, Greek basil

CYCLADIC SANGRIA Spiced wine with fennel seeds, anise, cloves, cinnamon, honey, sparkling wine

GRECO GIN & TONIC Gin, mastic, tonic, lemon



YASSAS

Greek Alcohol

Ouzo Greco 100ML / 46
200ML / 84
700ML / 238
2L / 498

Mythos Beer 330ML / 34

Sikma Beer

AMBER AL 34

IPA 32

Tuborg Beer 500ML / 38
1L / 58

Soft Drinks

Coca-Cola / Coca-Cola Zero 15
Sprite / Sprite Zero 15
Oranges / Grapefruit / Lemonade 15
Soda / Mineral Water 15
Mineral Water 750ml 34
Ferrarelle 34
Sparkling Mineral Water 750ml

Greek Wines Κρασιά

White

Golan Heights Sauvignon Blanc 38/152
ISRAEL

Yarden Chardonnay 188
ISRAEL

Albert Bichot Chablis 198
France

Prosecco 36/142
Italy

Rose / Red

Golan 38/152
Cabernet Sauvignon

Galil Mountains 38/152
Bar Rosé



KOULOURI BREAD served with skordalia and tomato paste 28

GREEK BREAD with olive oil and olives 26

Dakos Ντάκος

*Grilled bread with Greek spice mix

GRILLED EGGPLANT DAKOS spicy tomato salad and feta cheese 64

FISH TARTAR skordalia, tomatoes, onion, capers, herbs ,olive oil 78

TUNA TARTAR smoked eggplant, cream, fresh oregano, spicy pepper, green onion 84

*The dish can be ordered without the bread

Cold Meze Κρύο μεζέδες

MIZITHRA CREAM toasted sesame, oregano 42

ELIAV'S MOTHER'S EGG SALAD fried onion caramelized garlic 42

TZATZIKI yogurt, cucumber, garlic dill 42

SKORDALIA garlic, almond and olive oil spread 42

TIROKAFTERI roasted pepper spread feta cheese 38

FETA tomatoes, capers honey vinegar 42

PANZARO SALAD beetroots, garlic, tahini, onion,lemon 38

SPICY PEPPER garlic, sage, coriander seeds, wine vinegar 38

TARAMASALATA fish eggs spread, white onion, parsley 44

MELANZANE grilled eggplant, roasted peppers, garlic, and onion 38

Salad Σαλάτες

DIPORTO SALAD tomato, cucumber, green peppers, purple onion, feta cheese, olives, oregano, capers, vinegar and olive oil 64

THE GODS SALAD caesar leaves, sundried tomatoes, croutons, parsley, hard sheep's cheese, soft eggs and Kefalotiri sauce 66

LENTIL AND BLACK-EYED PEA SALAD wheat, purple onion, arugula, herbs, almonds, goat feta cheese, yogurt dressing 68

Business Lunch (Sun–Thurs, 12:00–17:00)

With the main course, choose one of the following:

FASOLADA Soup or Two Mini "MEZE" Dishes with Greek Bread

Hot Meze Ζεστό Μεζέδες

FASOLADA SOUP white beans, root vegetables, tomatoes, Swiss chard, dill, white wine 48

SPANAKORIZO CROQUETTES fried rice balls with spinach and Greek graviera cheese 64

FISH GYROS served on Greek pita bread with pepper sauce, skordalia, fennel, onion and herbs 78

DOLMADES grape leaves filled with rice, spices,Greek yogurt 48

GREEK CHIPS with Kefalotiri cheese, herb mix, garlic and parsley ,fried egg 44

ZUCCHINI FRITTIES leek, scallions, mint, feta, herbs 62

12 GODS PASTRY fried filo pastry filled with feta cheese with honey, poppy seeds, black & white sesame 66

SPANAKOPITA filo pastry filled with feta cheese, spinach,scallions, dill'Greek yogurt 64

KREMIDI CALZONE fried onion dumplings, Kefalotyri cheese, yogurt sauce, dill, olive oil 62

CHICKPEA STEW with caramelized leek, onion, dill, white wine, vinegar, olive oil 54

Hot Greek Ζεστό

FISHERMAN'S SOUP FROM PIRAEUS fish filet, celery, potatoes, dakos, mustard sauce, Kefalotiri cheese 88

GRILLED MUSHROOMS cream of corn, Kefalotiri cheese, scallion 74

CORFU PASTA POCKETS chard and feta, sage and turmeric yogurt sauce, tomato salad and lemon 88

VEGAN MOUSSAKA soy and pea protein, potatoes, zucchini, eggplant and skordalia 88

GREEK FISH & CHIPS fried cod filet served with seasoned chips and Kefalotiri sauce 86

CRETAN PASTA fish stew, sage, caramelized onion, anchovies 94

GRILLED FISH FILLET with chickpea stew, caramelized leeks, onions, dill, white wine, vinegar, olive oil 138

BUTTERFLIED SEABASS ON THE GRILL with herb sauce, garlic, chopped tomatoes, lemon and olive oil. Served with roasted potatoes 138

TROUT FILLET ON THE GRILL garlic relish and spices, potato dumplings, sage butter sauce and lemon 138

SIDES

Seasoned Fries 28 / Leaf salad, radishes and herbs 28 / Roasted potatoes 28

DISCO
Tray with 8 cold
meze of your choice,
Greek pitas
178