



COLD MEZEDES

DOLMADAKIA 🌿

Vineleaves (4 pcs.) stuffed with rice, fresh herbs, and served with Greek yogurt

9,95

PANTZARIA SALATA 🌿

Fresh red beets marinated in garlic, mesclun lettuce, and Greek yogurt

10,95

CHORIATIKI SALATA 🌿

Fresh farmer's salad with barrel-aged feta, Kalamata olives, Greek olive oil and vinegar

13,50

MIXED DIPS PLATTER 🌿

Tzatziki, Tirokafteri, and Melitzana dips served with pita and sourdough bread

13,50

HOT MEZEDES

KEFTEDAKIA

Meatballs by Grandma's recipe, in tomato sauce topped with grated kefalotyri cheese

9,95

SPANAKOPITA 🌿

Baked country-style phyllo pastry filled with spinach and feta. small or regular portion

9,25 / 12,50

KOLOKITHOKEFTEDES 🌿

Zucchini-feta fritters (3 pcs.) with fresh herbs, served with creamy Greek yogurt

11,50

FETA BOUGIOURDI 🌿

Baked feta with fresh tomato and bell pepper, gratinated with kefalotyri cheese

12,50

GARIDES SAGANAKI

Baked shrimps in tomato sauce with vegetables and feta cheese

16,95

PIKILIA MEZEDES

A mix of various Greek tapas served with bread as an appetizer (minimum 2 persons)

18,95 p.p.

MANITARIA 🌿

Mix of spicy mushrooms braised in Mavrodafne wine with crispy onions

9,95

CRISPY KALAMARIA

Crispy calamari rings with dill, garlic mayonnaise, and lemon

13,50

METSOVO BITES 🌿

Smoked cheese bites (3 pcs.) with a crispy panko coating and sweet-sour tomato jam

12,50

LOUKANIKO

Artisanal spicy sausage from Kalamata with coleslaw, onion salad, and mustard

11,95

CRUNCHY TALAGANI 🌿

Talagani (halloumi-style) cheese in a crispy panko crust with blossom honey from Crete

10,50

KOUNOUPIDI PSITO 🌿

Roasted cauliflower from the oven with a tahini yogurt dressing

10,50

Mezedes can be shared as appetizers or as a meal.

Appetizer: 1 per person **Main course:** minimum 2 to 3 per person

For tables **over 4 people**, we recommend the **Greek Mezedes menu**

EXTRA MEZE SIDES

***Tzatziki portion** 7,50 ***Pita** 2,25 ***Sourdough Bread** 4,25 ***Kalamata olives** 6,50

***Portion Barrelaged Feta** 6,95 ***Gigantes beans** in tomato sauce 10,95

***Thalassina Meze** marinated fish meze 9,95

***Gyros** roasted pork 200gr 10,95 ***Bifteikia** grilled beef patties 2st 11,95

***Paidakia** lamb chops 2st 14,95 ***Souvlakia** Pork tenderloin skewers 2st 12,95

Do you have an allergy? Please ask our staff for allergen information

HOOFDGERECHTEN

MOUSSAKA

Classic oven-baked dish with eggplant, potato, vegetarian minced meat, béchamel, and tomato sauce

24,50

BEKRI MEZE

Grilled pork tenderloin with braised mushrooms in a fresh cream sauce with Metaxa cognac and black pepper

25,50

BIFTEKI GEMISTO

Grilled beef patty stuffed with feta cheese, gyros (pork), tzatziki, onion salad and pita bread

25,50

MELITZANA GEMISTI

*Oven-baked eggplant stuffed with fresh vegetables, spiced tomato sauce, and feta cheese (and **vegan** option)*

24,50

PAIDAKIA

*Grilled lamb chops (**NL grass-fed**) with roasted cauliflower and homemade tahini-yogurt sauce*

28,50

MIX GRILL

*Bifteki, chicken thigh, pork tenderloin souvlaki, gyros (pork), tzatziki and pita +€4.95 for lamb chop (**NL grass-fed**)*

28,50

SOLOMO

Salmon fillet glazed with black garlic and soy, zucchini, and Greek marinated red beets

25,50

BBQ KOTOPOULO SOUVLAKI

Grilled skewer of chicken thigh glazed with BBQ sauce, gyros (pork), garlic sauce, onion salad, and pita bread

25,50

MOSHARI STIFADO

*Stew of tender beef with Greek white beans, shallots, carrots in red wine and tomato sauce (and **vegan** option)*

25,50

DAILY SPECIALS

*Seasonal **specialties and steaks** that vary each time. Ask our staff about the current specials.*

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*You can **choose one side** dish with your main course:
Homemade **Fries**, Red **Rice**, Orzo **Pasta**, Fresh side **Salad***

GREEK MEZEDES MENU

A complete Greek experience in 3 courses created by our chefs, including tapas, grill, and oven dishes with a weekly changing dessert (minimum 2 persons) 49,50 p.p.

DESSERTS

BAKLAVA

Crispy layered phyllo pastry with fresh walnuts and pistachios, drizzled with honey syrup, served with vanilla ice cream

12,95

BERRY ME CHOCOLATE

White chocolate cheesecake with raspberry sorbet, raspberry gel, white chocolate pearls, and fresh fruit

13,95

GREEK YOGURT

Greek creamy yogurt with special Vissino cherries in syrup, roasted pistachios with sea salt, and anise cress

10,95

BOUGATSA

Country-style phyllo with vanilla cream, topped with cinnamon and sugar, vanilla ice cream, whipped cream, and fresh fruit

13,50

PARFAITTA STICKY TOFFEE

Caramel and stracciatella ice cream, homemade sticky toffee cake, cookie crumble, and warm caramel sauce

12,95

SEASONAL SORBET

A seasonal ice cream cup based on fruit flavors, with whipped cream, fresh fruit, and raspberry sauce.

12,95