

taverna _à la carte menu



Cycladic salad, with juicy aromatic tomatoes,
crispy small cucumbers, onion, capers,
Feta cheese and Kalamata olives

The Wild Green Salad, with frisée lettuce, rocket,
lollo rosso, lollo bionda, granola, Manouri cheese,
melon and citrus dressing

Sautéed amaranth greens with tomato

Fresh amaranth greens with finely chopped
sautéed tomatoes and garlic infused extra virgin olive oil

Cherry tomatoes with sea beans, Tyrovolia cheese spread and
barley rusk - drought tolerant cherry tomatoes from Santo-
rini island with green seaside sea beans on top of barley
rusks, garnished with spicy local tyrovolia cheese spread

Bulgur wheat salad with marinated anchovies and dill olive
oil. A colorful and full of flavors Tabbouleh with red and
green pepper bells from Greek summer vegetable gardens,
carrots, spring onions and herbs is perfectly combined with
lightly marinated fresh anchovies in lemon juice and sea
salt with dill infused olive oil

Cycladic platter (parsley dip, local tzatziki, tarama fish
roe spread) served with crispy barley rusk

Zucchini balls with Feta cheese and fresh herbs from the
garden. Fluffy zucchini fritters with sheep and goat milk
spicy Feta cheese, scented with spearmint

Eggplant mille-feuille with traditional cheese cream and
tomato-basil sauce

Pie of the day made with homemade phyllo (dough)

“Frangokeftedes” - meatballs with fennel and pea purée
-Pork meatballs scented with fennel seeds, accompanied by a
velvety, pea purée

Fava with orange and smoked octopus flakes
-The Santorini yellow split peas purée cooked with orange
is highlighted by the flavor of the smoked octopus



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Grilled sardines with Xinotiri cheese spread
and fresh herbs

Steamed mussels-in a creamy sauce, flavored with a fine
Vadouvan spice blend

Vinegary octopus with smoked eggplant and tahini

Bruschetta with Kastoria elephant beans mousse
and Mykonian Louza, drizzled with rosemary infused olive oil

Saganaki, fried gruyere cheese from Naxos served with
Florina red peppers marmalade and thyme

Linguine with zucchini, feta cheese, sesame and fresh herbs

Shrimp stew with ouzo and celery
Tomato, celery, ouzo and thyme blend harmoniously with the
delicate taste of shrimp to bring the sea breeze on a plate

Ribeye steak with roasted tomato and mixed green salad

“The Wild” beef skewer served with traditional pita bread,
tzatziki, chopped fresh tomato and parsley

Grilled chicken fillets marinated with marjoram, lemon
thyme and lime, served with zucchini carpaccio

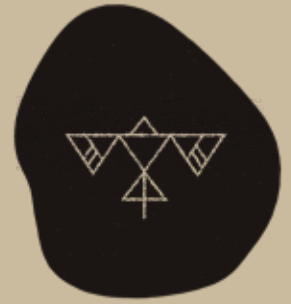
Grilled squid seasoned with a lemon, olive oil and fennel
dressing, and cherry tomato confit

Grilled fish of the day with boiled amaranth greens and
zucchini

*“Each day we have a selection of fresh fishes from the
Aegean sea to be cooked in the Greek special way
that preserves all the juices under a crispy crust,,*

BREAD & DIP/////

PLEASE INFORM US OF ANY FOOD ALLERGIES



SIDE DISHES //////////////////////////////////////

Smashed baby potatoes with fresh herbs and fleur de sel

Rice with grains and vegetables ***

Steamed zucchinis and amaranth greens ***

Sea beans with lemon and olive oil dressing

DESSERTS //////////////////////////////////////

Ekmek, syrupy Greek sweet bread topped with traditional vanilla cream flavored with cardamom and whipped cream

Dark chocolate mousse with sweet spices and Greek marzipan

Fresh seasonal fruit salad in light citrus syrup

Delicious ice cream flavors



VEGETARIAN



VEGAN VEGETARIAN



ΛΑΚΤΟΖΗ - LACTOSE



ΓΛΟΥΤΕΝΗ - GLUTEN WHEAT



ΑΡΑΧΙΔΕΣ - PEANUTS



ΣΟΦΙΑ - SOYA



ΨΑΡΙ - FISH



ΣΟΥΣΑΜΙ - SESAME



ΑΥΓΑ - EGGS



ΣΚΟΡΔΟ - GARLIC