

WINES BY THE GLASS

SPARKLING

Brut, Amalia, Tselepos, Arcadia, Greece nv	18.
Brut, Delamotte, Mesnil sur Oger, France nv	25.

WHITE WINES

Moschofilero, Mantinia Classic, Tselepos, Arcadia 2016	11.
Vidiano/Plyto, Skipper, Rhous, Crete 2013	14.
Malagousia, Gerovassiliou, Epanomi 2016	15.
Assyrtiko/Sauvignon, Estate White, Biblia Chora, Pangeon 2017	16.
Assyrtiko, Santorini, Old Vines, Canava Chrissou, Santorini 2017	16.
Chardonnay, Gerovassiliou, Epanomi 2016	19.

ROSÉ

Unkown, Biblinos Oenos Rosé, Biblia Chora, Pangeon, Gr 2017	12.
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RED WINES

Syrah/Limnio/Merlot, Estate Red, Gerovassiliou, Epanomi 2016	15.
Kotsifali/Mandilaria, Skipper, Rhous, Crete 2015	16.
Cabernet/Merlot, Estate Red, Biblia Chora, Pangeon 2014	16.
Agiorgitiko, Nemea, Daemon, Ieropoulos, Nemea 2014	17.
Pinot Noir, Sole, Tsaktsarlis, Pangeon 2016	18.
Cabernet Sauvignon, Avlotopi, Tselepos, Tegea 2014	25.

DESSERT WINES

Malagousia, Late Harvest, Gerovassiliou, Greece 500 ml 2015	15/80.
Moschato, Parparoussis, Greece 500 ml 2013	16/85.
Mavrodaphne, Parparoussis, Greece 500 ml 2003	21/120.
Mandilaria, Liastos, Venetsanos, Greece 500 ml 2016	150.
Assyrtiko/Aidani/Athiri, Vinsanto, Venetsanos, Gr 375 ml 2003	195.
Sauternes, Chateau d'Yquem, France 375ml 2007	700.

Consuming raw and undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

LUNCH MENU

32.00

FIRST

(Kindly select one)

4+1 OYSTERS

Daily selection of seasonal oysters

GREEK MEZE PLATE

Tzatziki, Taramosalata and Htipiti
Warm pita and marinated raw vegetables

GRILLED OCTOPUS

Sashimi quality Mediterranean octopus,
Santorini yellow split pea fava

CALAMARI

Lightly fried fresh Town Dock Rhode Island premier squid

TOMATO SALAD

Vine ripened tomatoes, cucumbers, olives, onions
Feta cheese, extra virgin olive oil and sea salt

ROMAINE SALAD

Dill, Spring onions, Manouri cheese and Milos dressing

SECOND

(Kindly select one)

DORADE ROYAL

Grilled Mediterranean sea bream with steamed crown broccoli

ICELANDIC ARCTIC CHAR

Simply grilled with Piazzi style beans

TUNA BURGER

Daikon radish salad and lightly fried zucchini sticks

SALMON TARTARE

Yogurt and Spanish caviar

LAMB CHOPS (supp. 10.)

Two grilled lamb chops with Greek fried potatoes

ROASTED ORGANIC CHICKEN BREAST

Roasted eggplant, peppers, mint yogurt and herbs

GRILLED VEGETABLES AND MUSHROOMS

Eggplant, zucchini, fennel, peppers,
King trumpet, shiitake, oyster, blue foot, hen of the woods mushrooms
Mint yogurt and Haloumi cheese

ASTAKOMAKARONADA (supp. 20.)

Deep Sea Bay of Fundy lobster pasta, Athenian style

DESSERT

(Kindly select one)

KARYDOPITA

Traditional Greek walnut cake with honey lavender ice cream

GREEK YOGURT

Topped with crumbled Baklava

FRUITS OF THE SEASON

