

Fish appetisers

Dakos “Enodia”

(dried barley bread) with smoked herring fillet, roasted smoked aubergine mayonnaise and fresh tomato coulis

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Savoro with small fish.

Traditional recipe from Lefkada with garlic, rosemary, vinegar, sour grape syrup and black raisins

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Marinated anchovies

with pickled vegetables in aromatic rose vinegar (tubers, long red peppers, okra) adaptation of Lefkada’s recipe

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Tsiros (smoked mackerel fillet)

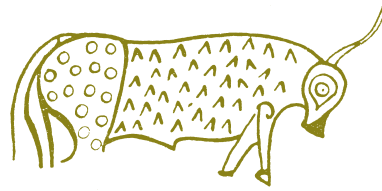
with bio black-eyed beans, pickled cucumber, capers, anise and extra virgin bio olive oil. It is served with barley rusks and green olive pate flavoured with ouzo

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Marinated octopus*

in vertjami local wine, orange and star anise. It is served with hot lemon flavoured fava

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Meat appetisers

Syglino from Mani

(cured ham kept in olive oil) in the oven with sivrasi
(caramelized onions) fresh tomato and cheese.
Adaptation of recipes from Mani and Kasos

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Local sausage

stuffed with prunes, wrapped with bacon grilled.
It is served with sour-sweet quinces.
Adaptation of Byzantine recipe

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Vegetable appetisers

Smoked aubergine

on grill with mouhamara sauce made from nuts,
red peppers, garlic puree, sour pomegranate sauce
and fresh tomato with roasted sesame seeds.
Adaptation of Macedonian recipe.

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Mezes from Droviani

with cucumber or beets in the oven with 3 peppers
and yoghurt and nut sauce with vinegar and sour grape syru

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Tzatziki with taklia

(garlic boiled in olive oil and corriander) Greece-Lebanon

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Pies

“Enodia” pie.

Cypriot pie stuffed with haloumi, graviera cheese, sun dried tomato, mushrooms, parsley

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Cappadocia pie

Cypriot pie stuffed with pastourma, fresh tomato and graviera cheese

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Cheese

Feta cheese paneer with sesame seeds and honey (optional choice)

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Feta cheese

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Graviera cheese paneer
with pistachios and sour pomegranate sauce (optional choice)

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Haloumi roasted with wild mint sauce

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Manouri
*(soft white cheese from Epirus) roasted with sun dried fruits
sauce (prunes, apricots, figs) optional choice*

Smoked cheese from Bermio mountain

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Katiki (local cheese similar to ricotta)

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Salads

“Enodia”

with lettuce , rocket, lolo green, Chinese cabbage, red cabbage, carrots, pickled red peppers, parsley, croutons, nuts, sesame seeds, feta cheese and vinaigrette with balsamic vinegar cream

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“Avra”

with lettuce, rocket, iceberg lettuce, marinated zucchini in orange juice, mushrooms, anothiro (local white soft light cheese) and “Enodia” lemon sauce

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“Meliti”

with lettuce, iceberg lettuce, Chinese cabbage, lolo rosso, rocket, chicory, radicchio, marinated aubergine and smoked cheese with “Enodia” vinaigrette

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“Rini”

with green beans, onion, rocket, katiki (local cheese similar to ricotta) and “Enodia” sauce with balsamic vinegar and basil pesto

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“Nafsika”

with tomato, oregano, onion, olives, feta cheese and roasted tomato sauce. Adaptation of Ionian islands recipe

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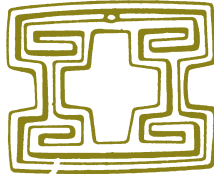
“Daphne”

(greek salad) with dried barley bread, rocket, capers, pickled okra, tomato, onion, olives, cucumber, green peppers and feta cheese

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Greek salad

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**Pastas**

**Pasta with fresh and sun dried tomatos**  
caramelized onions, capers, syglino from Mani (cured ham kept in olive oil), herbs and smoked cheese

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**Pasta with marinated aubergines**  
green and red peppers, rocket, parsley, parmesan, katiki cheese

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**Pasta with “Enodia”**  
basil pesto

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**Pasta marinara**  
(made of any available shells)

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**Pasta with shrimps\***  
tomato, garlic, olive oil, green peppers and white wine

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**Pasta with a sauce made**  
of roasted tomatos, garlic in olive oil and balsamic vinegar

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**Spaghetti Napolitaine**

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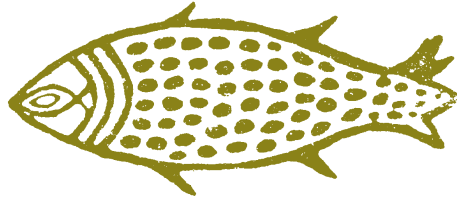
**Spaghetti Bolognese**

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\*Frozen product best quality

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## **First dishes**

**Anchovies wrapped in vine leaves**  
with anise, lemon juice and olive oil

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**Pie made of fried atherina**  
(small local fish) with green peppers and onions

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**Dolmades**  
stuffed vine leaves with rice, bulgur, onions, sun dried tomato paste,  
zucchini, pine cone, parsley, anise. It is served with yoghurt

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**Vegetable (zucchini)**  
balls with feta cheese and mint

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**Vlita (local greens)**  
in the oven with feta cheese and tomato

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**Fava**  
(pureed vetch cooked with vegetables) with sun dried tomatoes and  
capers. Cyclades-Ionian islands adaptation

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**Wild mushrooms**  
with shallots and prunes. Adaptation of Byzantine recipe

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**Meat balls “Enodia”**  
with yoghurt, bulgur, graviera cheese and mint

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On grill

Pork / Veal steak

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Chicken fillet

marinated in white wine, lemon tree leaves, mint, green pepper and lemon slices

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Beef burger grilled

or stuffed with cheese

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Vegetarian burger

of red kidney beans and wild mushrooms in Cypriot pie with vegetables and tahini sauce

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“Enodia” burger

It is served in Cypriot pie with tomato, cucumber, parsley and yoghurt

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Squid* marinated in ouzo

olive oil and lemon

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Squid* marinated in ouzo

olive oil and lemon stuffed with haloumi cheese, manouri (soft white cheese from Epirus) and sundried tomato

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Shrimps* with lemon

olive oil, honey, lemongrass and fig mustard

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**Frozen product best quality*



Kids menu

Spaghetti Bolognese

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Spaghetti Napolitaine

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Chicken nuggets*

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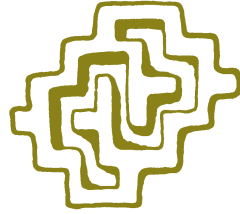
Meat balls
fried or in tomato sauce

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Grilled burger

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**Frozen product best quality*



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**Desert**

*Chocolate soufflé with ice cream*

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*Walnut pie with ice cream and chocolate sauce*

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*Fruit salad*

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*Yoghurt with honey & nuts*

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*Yoghurt with Greek traditional sweet*

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Aperitif

Tentura

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Amaretto

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Cointreau

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Dry martini

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Campari

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Vermouth

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**Beers**

*Amstel, Heineken, Mythos*

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*Kaiser*

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*Bud*

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*Stella Artois*

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*Corona*

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*Buckler (alcohol free)*

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Refreshments

Coca cola, Coca cola light, Coca cola zero

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Sprite, Fanta orange, Fanta lemonade

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Tuborg Soda, Tuborg Tonic water

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Perrier Sparkling water

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San Pelegrino Spar. Water

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Sparkling water

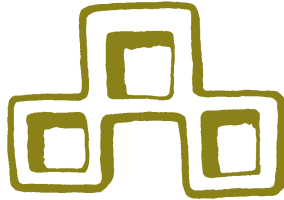
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Mineral water 1l

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Sparkling water 1l.

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**Cocktails**

**MOJITO (rum, lime, mint, sugar, soda)**

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**MARGARITA (tequila, lime juice)**

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**COSMOPOLITAN (vodka, citron, cointreau, lime, cranberry)**

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**CAIPIRINHA (cachaca, lime, sugar)**

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**CUBA LIBRE (rum, coca cola, lemon)**

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**PINA COLADA (white rum, cream of coconut, pineapple juice)**

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