

Seychelles

Food & Drinks

Salads & Appetizers

| | |
|---|--------|
| Green Salad , (lola, asperg, rocket) with fig poached, goat's cheese and ginger sauce | 8,50€ |
| Seasonal greens with tomato and onion | 5,00€ |
| Dakos salad | 6,50€ |
| Cheakpeas salad with feta cheese and mint | 5,80€ |
| Black eyed peas salad with smoked eel | 6,50€ |
| Salmon tartar with black kinoa and avocado | 11,50€ |
| Tarama spread | 5,50€ |
| Smoked eggplant with tahini and caramelized tomatos | 6,50€ |
| Pea fava with onions and tomatos | 6,00€ |
| Dolmadaki with lemon cream and safran | 6,50€ |
| Kaltsouni (small pie) with greens and feta | 5,50€ |
| Freshly cut French Fries | 3,50€ |
| Tomato and zucchini fritters | 6,00€ |
| Sautéed Portobello Mushrooms with smoked pork and dry anthotiros cheese from Chania, Crete | 6,50€ |
| Grilled sardines in wine leaf | 7,50€ |
| Ox tongue | 7,00€ |
| Slowly cooked octopus with okra pickle | 12,00€ |

Pasta

| | |
|---|--------|
| Pappardelle with Kavourmas from Komotini | 9,20€ |
| Tomato rice with sea bass sautéed | 12,50€ |
| Risotto with asparagus and enoki mushrooms | 9,00€ |

Meat

| | |
|---|--------|
| Veal cheeks with eggplant purée | 12,50€ |
| Lamb kitchi and ravioli with goat's cheese | 12,50€ |
| Veal burger with spicy smashed cheese | 9,00€ |
| Pork chops (marinated in fibrio and safran) | 8,00€ |
| Grilled veal liver | 7,50€ |
| Grilled chicken fillet with sweet potatoes purée (marinated in lime and royal) | 9,00€ |
| Veal steak | 13,00€ |

Cured With Salt

| | |
|---|-------|
| Mackerel with tomato sauce and caper | 6,50€ |
| Cod Pastourma | 5,00€ |
| Istanbul Lakerda (pickled bonito fish) | 6,00€ |
| Smoked tuna | 7,00€ |
| Smoked swordfish | 6,50€ |

Bread 2,00€

Cheeses and Cold Cuts

| | |
|---|-------|
| Galomizithra a soft, sour cheese | 4,80€ |
| Ladotiri a strong, salty cheese from Zakynthos Island | 5,80€ |
| Skotiri from Ios Island | 6,00€ |
| Aged Arseniko from Naxos Island | 5,80€ |
| Manoura cheese matured in wine lees from Sifnos Island | 6,50€ |
| Dry Anthotiros aged from Naxos Island | 5,50€ |
| Grilled Mastelo a sweet, buttery cheese from Chios Island | 5,50€ |
| Aeromanouro Vlastis | 5,20€ |
| Chloromanoura a strong, goat cheese from Kimolos Island | 5,00€ |
| Feta the famous Greek cheese (from Vytina, Peloponnese) | 3,20€ |
| Kefalotiri goat cheese salty and strong, from Ios Island | 5,80€ |
| Aged graviera cheese with thyme | 5,50€ |
| Gidotyri cheese a strong, salty goat cheese with pepper, from Naoussa | 5,20€ |
| Chevre of Metsovo | 6,00€ |
| Kaseri from Xanthi | 5,50€ |
| Melichloro from Ai Stratis Island | 5,80€ |

Wine

| | |
|--------------|---------------|
| White | 4,50€ (500ml) |
| Rose | 5,00€ (500ml) |
| Red | 4,50€ (500ml) |

Bottled Wines

White

| | |
|---------------------------------|--------|
| “Malagouzia”, Gerovasiliou | 28,00€ |
| “Assyrtiko Athiri”, Sigalas | 24,00€ |
| “Thema Pavlidi”, Ktima Pavlidis | 26,00€ |
| “Chardonnay”, Gerovasiliou | 32,00€ |

Rose

| | |
|-----------------------------------|--------|
| “Ean”, Sigalas | 23,00€ |
| Ktima Theopetra | 23,00€ |
| Amalia Rose, Tselepos (sparkling) | 30,00€ |

Red

| | |
|-------------------------|--------|
| “Mm”, Sigalas | 25,00€ |
| “Nemea”, Tselepos | 25,00€ |
| “Paliokalias”, Dalamara | 24,00€ |
| “Syrah”, Kikones | 26,00€ |

Spirits

| | |
|---------------------------------------|-------------------------------|
| Tsipouro (with anise) | 3,50€ (100ml) / 7,00€ (250ml) |
| Tsipouro (without anise-Bio) | 4,00€ (100ml) / 8,00€ (250ml) |
| Raki | 3,00€ (100ml) / 6,00€ (250ml) |
| Vintage tsipouro | 5,00€ (50ml) |
| Dark Cave Tsililis (vintage Tsipouro) | 5,00€ (50ml) |

Beer

| | |
|-------------------------------------|------------------------------|
| Zeos a fresh pilsner | (1L) 6,50€ |
| Draft Alfa | (400ml) 2,20€ / (1,5L) 7,00€ |
| Draft Fischer | (400ml) 3,40€ |
| Alfa weiss | (500ml) 3,00€ |
| Amstel bock | (330ml) 3,00€ |
| Amstel | (500ml) 2,70€ |
| Argos star lager | (500ml) 2,70€ |
| Nisos pilsner | (500ml) 4,50€ |
| Buckler alcohol free | (330ml) 3,20€ |
| Pikri / Kirki | (330ml) 5,20€ |
| Noctua (Athens Microbrewery) | (330ml) 4,50€ |

Soft drinks

| | |
|-------------------------------------|-------|
| Sodas (250ml) | 2,00€ |
| Pink grapefruit soda (200ml) | 3,00€ |
| Ginger beer (200ml) | 3,00€ |
| Homemade lemonade | 2,50€ |
| Homemade ginger juice | 3,00€ |
| Mineral water (1lt) | 2,00€ |

For our cooking we use extra virgin olive oil.

For our frying we use sunflower oil.

Our vegetables are fresh and in season.

Our meat is fresh.

Our fish is fresh, except from the ones with the markup *
which are frozen .

Our prices include 24% VAT tax for food
and 24% VAT tax for alcoholic beverages and sodas,
as well as 0.5% Municipal Tax.

Our establishment carries complaint forms.

Our kitchen is open on Monday to Thursday from 13.30 – 00.00,
Friday & Saturday from 13.30 - 01.00,
Sunday 14.00 - 00.00.

General Manager: Anna Pigou Repousi