



Appetizers

<i>Soup of the day</i>	8,00 €
<i>Kakavia soup</i> grouper cheeks, crispy baguette, aioli sauce	16,00 €
<i>Fava from Syros</i> pickled onions, capers, sun-dried tomatoes, siglino from Mani	10,00 €
<i>Tarama salad</i> with smoked trout from Taygetus, samphire, olives and pita bread	12,00 €
<i>Hummus</i> with grilled vegetables and feta cheese	10,00 €
<i>Cabbage dolma</i> slow cooked beef, bottarga, egg & lemon sauce	14,00 €
<i>Organic "Fried eggs"</i> With sigklino Manis, staka, crispy potatoes, truffle oil, "travixti" pita bread	12,00 €
<i>Plevrotous mushrooms sauté</i> white balsamic, garlic, rosemary, honey, spring onion and Manouri cheese	13,00 €
<i>Traditional 'Tsaitia'</i> handmade phyllo dough filled with endives from the local Laconian land, yoghurt sauce, with or without feta cheese	9,00 €
<i>Baked feta cheese in crispy phyllo</i> feta cheese, honey, sesame seeds and dried figs	12,00 €
<i>Steamed mussels</i> white wine, fennel, parsley, onion, garlic and ouzo	12,00 €
<i>Sardine marine</i> crispy bread, tarama salad, capers, cherry tomatoes comfit	14,00 €
<i>Fried Kalamari</i> with potato fries with lemon aioli sauce	14,00 €
<i>Salmon Ceviche</i> wakame seaweed, passion fruits, citrus yuzu, leche de tigre and salmon eggs	18,00 €

Platters



Selection of Greek cheeses & cold cuts

graviera Monemvasias with chilli, graviera with black pepper, sfela cheese P.D.O., Melichloro from Lymnos, San Michele from Syros, prosciutto from Evritania, siglino from Mani, beef pastrami from Crete, salami from Lefkada, fig jam, dried fruit & breadsticks	35,00 €
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Platters of meats (grilled)

beef burger patties, sausage, beef kebab, chicken souvlaki, pork souvlaki, homemade fries, tomato, cucumber, bbq sauce, mustard sauce and mini pitta bread	40,00 €
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Salads

"Alas" salad

small salad leaves, grilled mushrooms, sun-dried figs, saganaki with gruyere cheese, white balsamic & lime dressing	16,00 €
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Traditional Greek salad

tomato, cucumber, onions, carob rusk, caper, green pepper, samphire, Monemvasia feta cheese and oregano	14,00 €
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Green salad "twenty"

20 salad leaves, flowers, herbs, baby vegetables, hazelnuts, amaranth chips, aged Asyrtiko dressing	14,00 €
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Caesar salad

chicken breast, crispy bacon, anchovies and parmesan croutons	15,00 €
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Spanakotiropita salad

spinach, dry anthotiro cheese & manouri cheese, crispy phyllo, herbs	14,00 €
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Burrata salad

cherry tomatoes, sundried tomatoes, avocado, pine nuts, raisins, capers, rocket and balsamic dressing	17,00 €
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Super food salad

quinoa, buckwheat, beluga lentils, seasonal fruits, cherry tomatoes, hazelnuts, orange and ginger dressing	13,00 €
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Pizza

Pizza Margarita

Mozzarella cheese, tomato San Marzano, fresh basil, olive oil	13,00 €
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Goat cheese

tomato sauce, bacon, onion, sage and honey	14,00 €
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Lunch Menu 2026

Sausage

tomato, feta cheese, rocket pesto, Florina pepper

14,00 €

Prosciutto

Mozzarella di Bufala, tomato San Marzano, prosciutto San Danielle, artichokes and gorgonzola cheese

16,00 €

Vegan

tofu cheese, San Marzano tomato sauce, zucchini, artichoke, avocado, basil and lemon zest

14,00 €

Pasta & Risotto

Eggplant risotto

baked eggplant, Florina pepper, mushrooms, basil and goat cheese

15,00 €

Spaghetti Napoli

tomato sauce, basil, parmesan cheese

12,00 €

Linguini bolognese

beef minced meat ragout, gruyere cheese from Monemvasia

15,00 €

Spaghetti carbonara

egg, guanciale and parmesan cheese

15,00 €

Spaghetti with zucchini and Manouri cheese

garlic, olives, sundried tomatoes, capers and spearmint

14,00 €

Penne chicken

Pepper sauce, parsnip, sage, parmesan

14,00 €

Seafood orzo pasta

shrimps*, mussels*, calamari*, cherry tomatoes fennel, zucchini & lemon verbenä

22,00 €

Squid ink tagliatelle and salmon

fresh & smoked salmon, fennel, spring onion and vodka

18,00 €

Linguini lobster* for two (800gr)

lobster*, tomato sauce and basil

90,00 €

Main Course

Cauliflower ragout

sour frumenty, xinomizithra cheese, baked almonds

13,00 €



Lunch Menu 2026

Chicken breast "hilopites" traditional Greek pasta with slow cooked tomato sauce, olives, capers, herbs and dry anthotiro cheese	16,00 €
Beef kebab yoghurt, onions, tomato sauce and pita bread	15,00 €
Moussaka eggplant, minced beef, crispy potato, béchamel	14,00 €
Lamb fricassee with local greens and artichokes	22,00 €
Beef ragout with furmenty and gruyere cheese	22,00 €
Beef Rib Eye Black Angus baby potatoes, mushrooms and pepper sauce	36,00 €
Grilled sea bass Vegetables, local greens fricassee and fresh herbs	20,00 €
Salmon grilled mango salad, chili and yuzu dressing, avocado mousse	24,00 €
Fish fillet (Grouper or Sea bream) seasonal greens, artichoke puree and fresh herbs	36,00 €

Fish & Seafood / kg

Lobster or kolohtipa (per kilo) grilled or with linguini, tomato sauce and basil	150,00 €
Grilled shrimps* Jumbo size (per kilo) with olive oil and lemon sauce	100,00 €
Fresh fish from the Laconian Bay, grilled or baked in salt crust (per kg) with steamed vegetables and lemon olive oil	80,00 €

Executive Chef
Boutsalis Dimitris

Maître d' Hotel
Magina Kelly