

TODAY'S SPECIALS





STARTERS

GAZPACHO (COLD) SOUP 1 P

€5.50

Fresh tomatoes, cucumber, peppers, celery, onion, fresh herbs, pomegranate molasses, cold pressed virgin olive oil

Option: add Greek Feta

€1.50

SEASONAL SALAD WITH PROSCIUTTO @ 1 P

€11.00

Fresh melon, figs, prosciutto, baby rocket, honey & balsamic vinaigrette

QUINOA BEETROOT & AVOCADO SALAD @ Ø 📋 🖔

€12.80

Quinoa, fresh beetroot & avocado, walnuts, Greek feta, mixed leaves pomegranate molasses, citrus vinaigrette

MAINS

CAPRESERISOTTO @ 1 1 2



€13.50

Arborio risotto, roasted cherry tomato, garlic, wine, pesto, parmesan, butter, creamy burrata, aged balsamic vinegar





€24.00

Filleted sea bream, pan seared, served with sauteed tomatoes, garlic, kalamata olives, capers, fresh thyme and accompanied with a salad - quinoa, baby rucola, cherry tomatoes, red onion, organic cold pressed olive oil, lemon juice

PISTACHIO CRUSTED LAMB CUTLETS 90 & 1 1





€26.00

Trimmed lamb cutlets, Mediterranean herbs, grounded pistachios, breadcrumbs, mustard, grilled and served with baby rocket, beetroot, red onion, sumaki and potato mash

GRILLED TUNA @ <



€28.00

Japanese yellow fin tuna - accompanied with a coconut & parsley sauce, served with beluga lentils, confit onions, cold pressed olive oil, fresh lemon juice

EKMEK KATAIFI 📋 🖯 🤌 🥬



€6.00

Baked shredded pastry, toasted till golden brown, topped with creamy thick vanilla whipped cream, drizzle of lemon syrup and garnisheed with cinnamon and grounded pistiachios

DRINKS

SUMMER SANGRIA

€10,00

White wine, orange, peach, passion fruit

PIMMS APEROL

€10.00

Pimm's, mint, cucumber, seasonal fruit, and finished with either sprite or ginger beer

































