



SPECIALS





















If you have a food allergy or an intolerance to any of the items above, please speak to a member of staff.



Vegan Option

GF Gluten Free

Fish





STARTERS

WATERMELON & FETA 🗄 🏂 fresh watermelon, Greek feta, fresh mint, crunchy barley rusks, lime juice, cold pressed extra olive oil	€10.00
G V GAZPACHO (COLD SOUP) fresh tomatoes, cucumber, peppers, celery, onion, fresh herbs, pomegranate molasses, cold pressed virgin olive oil <i>Option: Add Greek Feta</i> +€2.50	€5.50
MAINS	
O AVOCADO & PISTACHIO RISOTTO S avocado & coconut cream delicately mixed into arborio risotto creating a unique creaminess, green peas folded in adding a natural sweetness & finished with roasted pistachios Option: Add Greek Feta+€2.50	€13.00
SEA BREAM (TSIPOURA) WITH LEMON BUTTER SAUCE fresh filleted sea bream, pan-seared with garlic, butter, Mediterranean herbs, capers, lemon-zest and served with potato mash and sauteed spinach	€24.00
LAMB SHANK (KOTSI) 1 5 5 slow-cooked lamb shank, braised to perfection in a rich wine and shallot sauce, served with creamy mashed potatoes and roasted vegetables	€26.00
RIBEYE STEAK <a>Implie <a>Implies <a>Impl	€40.00
FILLET STEAK 🧴 🖥 🖑 fresh, free range Aberdeen Angus Fillet Steak, served with Cyprus potato fries or potato mash, sauteed spinach and a side of peppercorn or mushroom sauce	€55.00
DRINKS	
PIMMS APEROL SPRITZ Pimm's, mint, cucumber, strawberry, orange, and finished with either sprite or ginger beer	€10.00
SUMMER SANGRIA ROSE rose wine, passionfruit puree, peach juice, triple sec, lime juice, passoã	€10.00
PALOMA SPRITZ tequila blanco, fresh pink grapefruit, pink grapefruit	€10.00
LIMONCELLO & YUZU SPRITZ limoncello, yuzu liqueur, lime juice, sugar syrup, prosecco	€10.00

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