

MENU



- Sourdough bread, infused olive oil & olives 5,00€
- Marinated olives 4,50€
- Bottle of natural water/Bottle of sparkling water 2,00€/ 3,70€

SOUPS

- Soup "Kakavia" with fresh fish filet, mussels, shrimps & seasonal vegetables 15,00€
- Traditional Parian chickpea soup with lemon & rosemary 8,00€

CHEESE

- Feta cheese wrapped in filo & drizzled with honey & white sesame seeds 8,50€
- A cheese from Paros (a type of Greek gruyere) breaded with panko & quince jam 8,50€

SPREADS

- Tzatziki, drizzled with dill oil 5,50€
- Fish roe salad & toasted tortilla 6,50€
- Smoked herring dip (reggosalata) with parsley, capers & pickled cucumber 9,00€

SALADS

- Greek salad with tomato, cucumber, peppers, onions, Kalamata olives, Parian capers, feta cheese (P.D.O) & samphire 10,50€
- Parian Tomato Salad with marinated baby plum tomatoes, local sour creamy goat cheese, parsley & spearmint leaves, sprinkled with dust from carob rusk 14,00€
- Green salad with mixed leafy vegetables, Manouri goat cheese, almond fillet, sundried figs & lemon-mustard dressing 13,00€
- Aegean Salad with baby rocket, baby spinach, fennel, cucumber, radish, marinated anchovies, sauté shrimps, sauté squid & smoked mackerel in olive oil with honey & mustard, garnished with crisp potato tagliatelle 17,00€

FIRST COURSES & STARTERS

WITH VEGETABLES

- Traditional pies from Paros with fresh herbs, spinach, fresh onions & rice, topped with feta mousse & dill 9,00€
- Fried eggplant served with creamy goat cheese & a red pepper coulis 11,00€
- Fava from Santorini (yellow split pea pure) with a trilogy of onions (fresh, dry & caramelized) & fried capers 8,00€
- "Dolmades", stuffed grape leaves with rice & herbs, served with creamy Greek yogurt 8,50€
- Tomato patties with fresh & sun-dried tomatoes, onions & feta cheese (P.D.O), served with creamy goat cheese 8,50€
- Fried zucchini sticks served with yogurt & dill sauce 8,00€
- Mushrooms sauté with garlic, lemon & cream 9,50€

WITH SEAFOOD

- Marinated fresh anchovies in lemon & rose pepper 8,50€
- Octopus* in vinegar with onions, fennel, capers & fresh herbs 15,00€
- Cod patties on red beetroot, garlic spread & spring onions 12,00€
- Pan sautéed shrimps* with pistachio pesto, on crispy potato hay 19,00€
- Steamed mussels in dry white wine & herbs 14,00€
- Deep fried squid * / Deep fried fresh squid, served with fennel & anise-infused mayonnaise 13,00/16,00€

RAW

- Sea Urchin eggs with lemon & olive oil 18,00€
- A Greek type of Sea bass "ceviche" with lime, cucumber, cherry tomatoes, fresh onions & chilli in tomato broth served with Parian avocado cream & fresh herbs 18,00€
- Carpaccio of fresh white fish, pickled onion, mango gel, aromatic oils & fresh herbs 19,00€

MAIN DISHES

WITH SEAFOOD

Sea bass filet, pan sautéed in butter & olive oil, fresh lemon juice, capers & warm potato salad	22,50€
gf Fresh fish of the day, in a light lemon herb sauce with baby spinach, seasonal greens, fennel & octopus carré	25,00€
gf Grilled octopus* served with fava (yellow split pure), parsley chimichurri & herb oil	16,00€
gf GUNA (a local speciality of a grilled sun-dried mackerel) served with grilled tomato, onion & herbs	17,50€
gf Fresh grilled squid, served with potato salad on vinegar & sautéed seasonal greens with onions, garlic, & cherry tomatoes	21,00€
gf Grilled shrimps*, served with chopped tomato, onions & herbs	18,00€

CATCH OF THE DAY

gf A' & B class Fresh fish (price per kg)	60-90€ kg
gf Red mullet (price per kg)	55-70€ kg
gf Fresh Lobster (price per kg) Served grilled or with a pasta of your choice	150,00€/kg
gf Fresh Crayfish (price per kg) Served grilled or with a pasta of your choice	120,00€ /kg

WITH MEAT

Slow-cooked beef with paccheri pasta & graviera cheese cream	17,00€
gf Lamb Knuckle, slow-cooked in treacle with pomegranate, garlic, wine & thyme, served with crispy fried potatoes	20,00€
Grilled chicken souvlaki, marinated with grape molasses & ginger, served with bulgur salad with vegetables & herbs	15,00€
Grilled beef patties with chopped tomato & grilled pita bread, served with French fries	14,00€

PASTA & RICE PILAFS

"Skioufichta", traditional homemade Cretan pasta, with eggplant, baby plum tomatoes, garlic, spearmint & feta cheese (P.D.O)	16,00€
gf Risotto inspired by Greek "Gemista" with aromatic herbs, chopped seasonal vegetables & feta mousse	17,00€
gf Seafood Greek rice pilaf (a type of risotto), with turmeric, shrimps*, octopus*, mussels, squid, cashew nuts, raisins, pineapple, garlic, onions & parsley	20,00€
Orzo pasta with shrimps* cooked in shrimp broth with garlic, onions, clarified goat butter & parsley	19,00€
Linguini with sea urchin eggs, garlic, olive oil, lemon & parsley	23,00€

SIDES gf

Fresh French fries	5,00€
Steamed basmati rice	4,50€
Fresh boiled seasonal greens with lemon & olive oil	7,00€
Grilled seasonal vegetables	6,50€
Boiled seasonal vegetables in basil sauce	6,50€

VEGAN MENU



gf Greek Salad without feta	9,50€
gf Green salad with mixed leafy vegetables, almond fillets, sundried figs & lemon-mustard dressing	12,00€
gf "Dolmades", stuffed grape leaves with rice & herbs	8,00€
gf Fava from Santorini (yellow split pea pure) with a trilogy of onions (fresh, dry & caramelized) & fried capers	8,00€
gf Mushrooms sauté with garlic & lemon	9,00€
Fried zucchini sticks	7,50€
Fried eggplant served with a red pepper coulis	10,00€
gf Traditional Parian chickpea soup with lemon & rosemary	8,00€
"Skioufichta", traditional homemade Cretan pasta, with eggplant baby plum tomatoes, garlic & spearmint	15,00€
gf Risotto inspired by Greek "Gemista" with aromatic herbs & chopped seasonal vegetables	16,00€

Responsible for the law: Maria Somponi & Co Limited Partnership. For our food we use olive oil, we fry in sunflower, Feta cheese is Greek and P.D.O(Protected designation of origin).Frozen products are indicated by an asterisk (*) and Gluten free products are indicated by a «gf».

Prices are inclusive of all taxes and duties. We gladly accept any comments or suggestions you may have. Please place them in the complaint box.

Our store has a special form for all allergenic substances .In case of allergy or intolerance to any of these, please inform your waiter. Costumer is not obliged to pay if the notice of payment has not been received (receipt-invoice)

WINE & DRINKS

SPARKLING WINES & CHAMPAGNE

CUVÉE SPÉCIALE WHITE, KARANIKA ESTATE / FLORINA
XINOMAVRO – ASSYRTIKO  9€  63€

CUVÉE ROSÉ, KARANIKA ESTATE / FLORINA
XINOMAVRO – LIMNIONA  9€  63€

PROSECCO MACHIO DE CAVIALERI / ITALY
GLERA 35€

MOSCATO D' ASTI, PIEDMONT / ITALY (200ML)
MUSCAT 9€

CHAMPAGNE DEUTZ BRUT CLASSIC WHITE
/ FRANCE
CHARDONNAY – PINOT MEUNIER – PINOT NOIR

CHAMPAGNE DEUTZ BRUT ROSÉ / FRANCE
CHARDONNAY – PINOT NOIR

WHITE WINE LOCAL WHITE WINES

TO LEFKO TOU NISIOU, MORAITICO ESTATE / PAROS  78€  37€
ASSYRTIKO – MONEMVASIA – MALAGOUSIA

SEIRADI, PAROS COOPERATIVE PFC / PAROS
MONEMVASIA 35€

MALAGOUSIA, MORAITIS ESTATE / PAROS  8€  40€
MALAGOUSIA

ASSYRTIKO, MORAITIS ESTATE / PAROS
ASSYRTIKO 40€

ASSYRTIKO & BLENDS

DIALOGOS, DIO IPSI ESTATE / PELOPONNESE
ASSYRTIKO - KIDONITSA 38€

SANTORINI, SIGALAS ESTATE / SANTORINI
ASSYRTIKO 70€

THALASSITIS, GAIA ESTATE / SANTORINI
ASSYRTIKO 70€

NYCHTERI, HATZIDAKIS ESTATE / SANTORINI
ASSYRTIKO 90€

"PIRITIS MEGA CUVEE",
ARTEMIS KARAMOLEGKOS / SANTORINI
ASSYRTIKO 85€



WINE & DRINKS

WHITE WINE

MALAGOUSIA

MALAGOUSIA, GEROVASILIOU ESTATE / EPANOMI
MALAGOUSIA 45€

MALAGOUSIA SINGLE VINEYARD,
KIR-YIANNI ESTATE / NAOUSSA
MALAGOUSIA 40€

SAUVIGNON BLANC & BLENDS

AMETHYSTOS, COSTA LAZARIDI ESTATE / DRAMA
SAUVIGNON BLANC 8€ / 38€

THEMA PAVLIDIS ESTATE / DRAMA
SAUVIGNON BLANC – ASSYRTIKO 40€

BIBLIA CHORA ESTATE / KAVALA
SAUVIGNON BLANC – ASSYRTIKO 42€

BOSTANI, AMOENOS VINEYARDS / FLORINA
SAUVIGNON BLANC – ASSYRTIKO 35€

SAMAROPETRA, KIR-YIANNI ESTATE / FLORINA
SAUVIGNON BLANC 45€

AMETHYSTOS FUMÉ, COSTA LAZARIDI ESTATE / DRAMA
SAUVIGNON BLANC 65€

CHARDONNAY & BLENDS

4 LIMNES, KIR-YIANNI ESTATE / ARCADIA
CHARDONNAY – GEWURZTRAMINER 9€ / 45€

ARMYRA, SKOURAS ESTATE / PELOPONNESE
CHARDONNAY - MALAGOUSIA 38€

CHARDONNAY, GEROVASILIOU ESTATE/ EPANOMI
CHARDONNAY 47€

MOSCHOFILERO

BLANC DE GRIS, TSELEPOS ESTATE / MANTINIA
MOSCHOFILERO 38€

VIOGNIER

VIOGNIER CUVÉE LARSINOS, SKOURAS ESTATE / PELOPONNESE
VIOGNIER 38€

SIGNATURE COLLECTION

MARKAKIS SELECTION/ PAROS
MONEMVASIA 27€

MEDITERRANEAN ROSE

ANGELS WINGS, KINTONIS ESTATE / PELOPONNESE
SYRAH – MALAGOUSIA 42€

MERLOT ROSÉ, DOMAINE COSTA LAZARIDI / DRAMA
MERLOT 45€

IDYLLE D'ACHINOS, LA TOUR MELAS ESTATE / FTHIOTIDA
GRENACHE ROUGE - AGIORGITIKO – SYRAH 45€

SKATZOHIROS, ALPHA ESTATE / FLORINA
XINOMAVRO 55€

M DE MINUTY, CHATEAU MINUTY / COTES DE PROVENCE, FRANCE
CINSAULT – GRENACHE ROUGE – SYRAH 65€

CHATEAU ROMASSAN-BANDOL ROSE, DOMAINE OTT / PROVENCE, FRANCE
CINSAULT – GRENACHE – MOURVÈDRE 80€

LOCAL ROSE WINES

RODI TOU NISIOU, MORAITICO ESTATE / PAROS
MALAGOUSIA – MAVROTRAGANO – MANDILARIA 7€ / 38€

SEIRADI ROSÉ, PAROS COOPERATIVE PFC / PAROS
MONEMVASIA 35€

DAMERALE, MORAITIS ESTATE / PAROS
AIDANI MAVRO - MAVRATHIRO - MONEMVASSIA 42€

RED WINE

ERYTHROS, PAVLIDIS ESTATE / DRAMA
SYRAH – AGIORGITIKO 9€ / 42€

CHATEAU JULIA COSTA LAZARIDI / DRAMA
MERLOT 47€

"GI & OURANOS", (EARTH & SKY), THYMIOPOULOS ESTATE / NAOUSA
XINOMAVRO 56€

LOCAL RED WINES

PAROS RESERVE MORAITIS ESTATE / PAROS
MANDILARIA – MONEMVASSIA 10€ / 47€

GREEK SPIRITS

OUZO

BALOS (PAROS)	<u>8,50€</u>
VARVAGIANNI BLUE / GREEN	<u>9,00€</u>
PLOMARI	<u>9,50€</u>
BABATZIM	<u>8,50€</u>
PITSILADI	<u>13,00€</u>
MINI	<u>8,50€</u>
OUZO (BY THE GLASS)	<u>3,50€</u>

TSIPOURO

MORAITIS (PAROS)	<u>8,50€</u>
BABATZIM	<u>10,00€</u>
TSILILI	<u>9,50€</u>
DEKARAKI MUSCAT / MALAGOUSIA	<u>11/13€</u>
APOSTOLAKI	<u>10,00€</u>
IDONIKO	<u>11,00€</u>
PARIAN SOUMA (200 ML)	<u>6,50€</u>
PARIAN SOUMA (BY THE GLASS)	<u>3,50€</u>

HOUSE WINE

WHITE WINE OF PAROS (500ML)	<u>7,50€</u>
ROSÉ WINE OF PAROS (500ML)	<u>8,00€</u>
RED WINE OF PAROS (500ML)	<u>8,00€</u>

BEERS

56 ISLES LAGER (500 ML)	<u>5,50€</u>
56 ISLES PILSNER (330 ML)	<u>5,00€</u>
NISSOS TINOS (500 ML)	<u>5,50€</u>
MAMOS (500 ML)	<u>5,00€</u>
ALPHA (500 ML)	<u>5,00€</u>
MYTHOS (500 ML)	<u>5,00€</u>
FIX (500 ML)	<u>5,00€</u>
NYMFI (500 ML)	<u>5,00€</u>
FISCHER (500 ML)	<u>5,50€</u>
KAIZER (500 ML)	<u>5,50€</u>

SOFT DRINKS (250ML)	<u>4,00€</u>
(Coca cola original/light/zero, sprite, lemonade, orangeade, soda water, tonic water)	

PREMIUM SOFT DRINKS (250ML)	<u>5,00€</u>
(Ice tea peach/lemon, grapefruit soda, 3cents sodas)	



DESSERTS

Phyllo dough Rolls,
stuffed with pistachios in honey syrup,
served with Mastiha Ice-cream 9,00€

Milk pie with phyllo crust & cinnamon 7,50€

Bitter crème with raspberry, red fruits
& milk mousse with chocolate almond
crumble & chocolate sauce,
served with lime sorbet 10,00€

"Votsalo"
Lemon crème, white chocolate,
almond crumble & raspberry sauce 9,50€

Semifreddo cheesecake for 2 people,
served with sour cherry spoon 13,00€

DESSERT DRINKS

VINSATO KTIMA XATZHDAKI, SANTORINE 7,00€

SAMOS VIN DOUX MOΞXATO, SAMOS 4,00€

MASTIHA SKINOS 5,00€

LIMONCELLO 5,00€

OUZO BALLOS (PAROS) 3,50€

METAXA 5* 6,00€

METAXA 7* 8,00€

METAXA 12* 12,00€

COFFEES

ESPRESSO 3,00/4,00€

GREEK COFFEE 2,50/4,50€



COCKTAIL LIST

SIGNATURES

MASTIHA BREEZE 10,00€
Mastiha, Kumquat, Basilic,
Anise, Cardamom,
Lemon juice, Orange



PALOMA CARROT 12,00€
Tequila reposado, Lime, Honey,
Carrot cordial, Grapefruit soda

GREEK SUMMER 11,00€
Ouzo, Mint, Citrus honey,
Lemon juice, Cherry Soda



MARGARITA GRAPEFRUIT GINGER 12,00€
Tequila, Triple sec, Lime, Ginger,
Grapefruit soda



MULE RED 11,00€
Vodka, Lemon Juice, Strawberry cordial
Angostura bitters, Ginger beer

ALL TIME CLASSICS

Aperol Spritz 9,00€



Campari Spritz 9,00€

Mojito, Margarita, Cosmopolitan,
Negroni, Caipirinha, Mai Tai 10,00€

Basic Drink (50ml) 10,00€



Premium Drink (50ml) 15,00€

