



STARTERS

- Fava with caper berries and pickled onion. 7,50
- Taramosalata (Fish-roe dip) with sweet cucumber and herbs. 8,00
- Oyster mushrooms with pickled vegetables, pine nuts and blue cheese cream. 9,00
- Eggplant with den miso and lime mayonnaise. 8,50
- Sausage stuffed with feta cheese and sun dried tomato. 9,50
- Messinian shrimp ceviche with sweet potato and red quinoa. 10,20
- Kalamata's olives. 4,50
- Fresh fried potatoes. 4,50

SALADS

- Green salad with dried figs, peppermint and anhotiro cheese. 9,30
- Beetroot tartare with orange fillet, avocado and hazelnuts. 9,50
- Wild rocket salad with seasonal fruits, black quinoa and avocado. 9,50
- Tomato Carpaccio with sfela cheese cream, fresh kritamo and roasted Kalamata olives. 10,00
- Cherry tomato salad with basil pesto and fresh unsalted mijithra cheese. 11,00

CHEESE

- Messinian sfela cheese P.D.O. 5,00
- Spicy graviera cheese with fig marmalade. 6,50
- Traditional rolls stuffed with Messinian chesse mix and fig marmalade with sesame. 8,20

MAIN COURSES

Mani 's traditional pasta with cream of roasted mijithra cheese and fried eggs. 9,80
Ravioli stuffed with sun-dried tomato and manouri cheese, with basil pesto and zucchini. 12,00
Chicken and mushrooms orzo with truffle oil. 10,50

Chicken drumstick fillet with hand-torn fries, handmade and truffle mayonnaise. 11,00
Grilled veal burger with sweet potato, wild asparagus and feta cheese cream. . 12,00
Lamb kebab with handmade flatbread, flavoured yogurt and wild rocket salad. 13,50
Slow cooked sort ribs with molasses sauce and carrot puree. 15,50

PRIME CUTS

Pork loin with Chimichurri Sauce. 11,50
Grilled veal liver with molasses sauce. 10,50
U.S. Black Angus Picanha. 11,50 / 100g
Organic Beef fillet from Mani. 10,00/100g

SIDES

Grilled baby potatoes/ Potato chips/ Carrot puree/ Grilled vegetables.

Water 2,00

Handmade sourdough bread with extra virgin olive oil. 1,50

Please let us know if you have any food allergies.

Our menu changes according to the season

We use Kalamata's extra virgin olive oil for all of our dishes and salads.

We cooperate with selected small producers from all over Greece.

wifi: @2721082759

General Manager P. Chrisomallis