

## APPETIZERS €

<b>Taramasalata Mousse White</b> With herring roe & crispy pitta wedges	5,50
<b>"Fava" Split-Pea Spread</b> With capers & spring onions	3,50
<b>Dolmadakia</b> Stuffed vine-leaf rolls with rice & herbs	5,50
<b>Marinated Anchovies</b> With gherkins & red onion pickle	5,50
<b>Smoked Mackerel Salad</b> With cucumber, grated tomato & fresh mint	6,00
<b>Octopus in Red Vinegar Sauce</b>	10,00
<b>Fried Zucchini</b> With almond aioli dip	4,50
<b>Fried Potatoes</b> With salt & oregano	4,00
<b>Breas (per person)</b>	1,00

## SALADS

<b>Peeled Tomato</b> With capers, oregano & fleur de sel	4,50
<b>Cherry Tomatoes from Crete</b> With capers & fleur de sel	6,00
<b>Assorted Boiled Vegetables</b>	6,50
<b>"Almira" or "Stamnagathi"</b> With extra virgin olive-oil	5,50
<b>Naxos Salad</b> Boiled potatoes, marinated anchovies, cherry tomatoes & spring onion	7,00
<b>"Atherina"</b> Tomato, baby radish, olives in lemon-olive oil vinaigrette	8,00
<b>Cycladic Salad</b> Cherry tomatoes, capers, cucumber, spring onions, oregano, thyme and soft goat cheese on Cretan barley rusks	8,50

## FISH & SEAFOOD (by kilo)

<b>Squid Grilled or Fried</b>	40,00
<b>Monkfish Tail</b>	50,00
<b>Red Mullet</b>	59,00
<b>Assorted Fresh Fsh (Class A)</b>	65,00

## FISH & SEAFOOD €

<b>Sardines (Filleted) on the Grill</b>	8,00
<b>Anchovies (Filleted) Fried</b>	8,00
<b>Steamed Mussels</b> In a wine & fresh herb sauce	8,00
<b>Fried Baby Shrimps</b> With spicy BBQ sauce	8,00
<b>Sea Bass Fillet</b> On the grill, with seasonal greens in olive-oil & lemon vinaigrette	10,00
<b>Octopus on the Grill</b>	11,00
<b>Salmon on the Grill</b> With boiled vegetables	11,00
<b>Salmon on the Grill</b> With marinated zucchini, fleur de sel, sweet chilli sauce & garlic-wasabi mayo	12,50
<b>Fresh Calamari Fried</b>	14,00
<b>Crayfish Tails</b> Served with spicy sauce	14,50
<b>Shrimps "Saganaki"</b> Sautéed in ouzo, with feta cheese & fresh tomato sauce	14,00
<b>Prawns on the Grill</b>	14,00
<b>Marinated Prawns on the Grill</b> In olive oil, lemon & coriander vinaigrette. Served with a slightly spicy cabbage, carrot and celeriac salad	15,00
<b>Cycladic Kakavia</b> With fish of the day	8,00

## PASTA & RISOTTI

<b>Mussel Pilaf</b> In white sauce, with fresh dill & lemon	11,00
<b>Orzo Risotto</b> With fish of the day & fresh herbs	12,50
<b>Shrimp Linguini</b> With fresh tomato sauce, cherry tomatoes from Crete & finocin	15,00



Please ask for the Dish of the Day