



SALADS

Fresh Summer Salad

wild rocket leaves, beetroot, strawberry tartare, belunga lentils, pistachio, grilled formaela cheece and balsamic dressing

Greek Salad

tomato, cucumber, pepper, olives, capers, onion, Parnassos feta and extra virgin olive oil

Dakos With Cherry Tomatoes

marinated cherry tomatoes with locust cracker nut, kritamo, olives, salt flower, local salty creamcheese, onion and extra virgin olive oil

Wild Local Boiled Greens

STARTERS

Local Grilled Goat Cheece (formaela) (1 τεμάχιο)

Tzatziki

Local Salty Cream Cheese

Spicy Cream Cheese with Pita bread

Fresh French Fries with Oregano Smoked Eggplants with Tahini (sesame paste)

Fava(split peas) with pickled eggplants

Zucchini Balls with Fennel sauce

Beef Meat Balls with Yogurt sauce and French Fries

Local Sausage with Boiled Potato Salad

Strapatsada (kayanas) Eggs, fresh tomatoes, Parnassos feta cheese and potato chips

Local homemade Cheese Pie with local Honey

Homemade Meat Pie with hulled grains and parmesan cheese

MAIN COURSE

Pork Steak Tomahawk (700-800 gr)

Local Beef Tomahawk (800-900 gr)

Veal cheeks with frumenty(cracked wheat)

Slow cooked beef ribs with molasses glaze and polenta

Chicken Tandoori

Chicken fillet marinated with yogurt and herbs

Couscous cooked with smoked bacon turmeric

Coq Au Vin With traditional pasta Hylopita

Lamb Chops

A Kilo of Lamb Chops

Chicken Chops (per Kilo)

ASK FOR THE DISH OF THE DAY

BON APPETIT