



**Homemade bread**

**APPETIZERS**

**Tartare**

Beef fillet/white eggplant cream/capers/malt biscuit

**Oven-grilled Root Vegetables**

Malt-smoked beetroots/celeriac/carrots/potatoes/crumbled cashews/grilled onion vinaigrette dressing

**Croquete**

Beef tail/rice/black beans/spicy tomato soup/marjoram

**Greek Cheese Bread**

Homemade cheese bread/Greek cheeses/arugula/pickled onions/frozen Greek salad sorbet

**Tart**

Wild mushroom ragu/caramelized onions/smoked pancetta/goat cheese/black summer truffles

**Slow-cooked Beef**

Thinly-sliced beef/mushroom tartare/pickled mustard seeds/herb dressing/Evia blue cheese

**Smoked Sausage**

Fresh herbs/tomato sauce/mizithra cheese

**Eggplant**

Eggplants in the oven/Santorini fava cream/Cretan sausage marinated in vinegar/tomato tartare/roasted malt

**Peinirli**

Mushroom ragu/tomato confit/smoked cheese/caramelized onions

**Meatballs**

Beef meatballs/fresh herb pesto/feta cheese dressing/ouzo

**Greek Meze**

Variety of Greek cheeses and cold cuts/artichokes in olive oil/smoked white eggplant/grilled Florina peppers/Kalamata olives

**Meat Pie**

Crunchy lamb and goat rolls/Santorini tomato paste/bulgur/semi sun-dried tomatoes/Amfilochia tsalafouti cheese

**Sausages**

Variety of Greek homemade sausages/potato salad/peppers/pickled onions/Shimeji mushrooms in Weiss beer/assorted dips

**€2 SALADS**

**Lentil Salad**

Black lentils/smoked eel/grilled sweet potatoes/buckwheat/pomegranate/ginger/fresh herbs

**€11**

**Warm Potato Salad**

Baby potatoes/smoked Corfu pancetta/Pale Ale beer/mustard/ Anafi honey/fresh herbs/xygalo cheese

**€13**

**Tomato Salad**

Skinned tomatoes/tomato fillets/rock samphire in Lager beer batter/kale/fresh Cretan mizithra cheese/herb dressing

**€11**

**Leafy Green Vegetables**

Mizuna/valerian leaves/baby arugula/bee pollen/malt mayonnaise/raisins/Santorini pistachios/goat cheese

**€12**

**€11**

**€11 MAINS**

**Chicken Giouvetsi**

Orzo pasta/chicken marinated in Pale Ale beer/feta cheese/fresh oregano

**€16**

**Stuffed Pasta**

Rabbit cooked in Lager beer/Naxos graviera cheese/eggplant cream

**€16**

**Dry-aged Beef Patty**

Rustic potatoes/grilled peppers/home-made mustard dipping sauce

**€22**

**€8**

**Linguine**

Fresh tomato sauce/cherry tomato confit/fresh basil

**€12**

**€9**

**Rooster**

Marinated in yoghurt/fried okra/smoked tomato sauce/fresh herbs

**€17**

**€11**

**Beef Cheeks**

Cheeks slow cooked in beer/marjoram/trahana pasta/semi-dried tomatoes

**€18**

**€20**

**Deconstructed Stuffed Vegetables**

Cherry tomatoes/eggplant cream/rice croquette/baby peppers/fresh tomato sauce

**€16**

**€11**

**Lamb**

Chickpea stew/artichoke hearts/wild greens/egg-lemon sauce

**€17**

**€20**

**Pork Chops**

Black pork chops in a spice and coffee crust/Porter beer glaze/potato stuffed with Evia tsalafouti cheese/fresh herbs

**€16**

**Cod**

Homemade in lager beer batter/light black garlic/potato cream dip

**€17**

**Burger**

Double buffalo patty/caramelized onions/crunchy pancetta/Mytilini kasseri cheese/fried egg/Stout beer BBQ sauce/crunchy fries

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