

**Homemade bread**

**€ 2**

Served with dip

**Beer Tapas**

**TRAIN STATION PRELUDE**

**€ 10,5**

- Mastelo cheese in cereal crust, served with beer vinaigrette
- Green salad with home-made malt mayonnaise
- Beef tartare on home-made cracker
- Deconstructed cheese and spinach pie

**MEAT 'N' MY MONKEY**

**€ 14**

- Greek caprese with Cretan mizithra cheese
- Bite-size feta cheese balls in sesame crust, served with tomato jam
- Meatballs with Evia tsalafouti cheese
- Mini burger with caramelised onions

**FISHING WITH HOPS**

**€ 13**

- Tart with anothiro cheese and tomato jam
- Endive stuffed with smoked eel, topped with beer dressing
- Bruschetta with local split-pea dip & caramelised onions
- Cod in beer batter, served with black garlic dip

**BREW ON GREENS**

**€ 12**

- Μπρουσκέτα Σαντορινιάς φάβας με καραμελωμένο κρεμμύδι
- Πράσινη σαλάτα με χειροποίητη μαγιονέζα βύνης
- Μπουκιές φέτας σε κρούστα σουσαμιού και μαρμελάδα ντομάτας
- Μαστέλο σε κρούστα δημητριακών με βινεγκρέτ μπίρας

Please ask us about today's specials

**MED MALT CANVAS**

**€ 13**

- Santorini tomato fritters
- Black lentil salad with pomegranate, ginger and buckwheat
- Eggplant rolls stuffed with plant-based mince and almond béchamel sauce
- Bruschetta with local split-pea dip & caramelised onions

**Platters**

**GREEK MEZE**

**€ 18**

Cheese and cold cut platter, served with artichokes in olive oil, creamed smoked eggplant, grilled Florina peppers and Kalamata olives

**SAUSAGE VARIETY**

**€ 18**

Country style sausage platter, served with homemade dips, herbed potato salad, pickled onions and Shimeji mushrooms

**Dry-aged beef**

**€ 22**

Dry-aged beef patty served with rustic potatoes and beer sauce

**Salads**

Mizuna, arugula, baby spinach and valerian leaves, malt mayonnaise, goat cheese and Santorini pistachios

**€ 12**

Skinned tomato fillets, rock samphire in beer batter, kale, Cretan mizithra cheese and herb dressing

**€ 11**