
STARTERS

TZATZIKI
78 KR

FETA CHEESE DIP
78 KR

HUMMUS
78 KR

GRILLED PITA BREAD
with olive oil, oregano, grated cheese and sea salt
49 KR

GREEK SALAD *FUSION*
Signature dish by Nikos Karathanos
175 KR

CRETAN TOMATO SALAD
with basil oil, feta cream, Cretan dakos,
crispy graviera & capers
165 KR

BEETROOT SALAD
with feta cream, orange
and caramelized walnuts
119 KR

BABY KALAMARI
baby calamari grilled, with tzatziki, crispy
potatoes, salad & ladolemono
130 KR

HALLOUMI

grilled halloumi with homemade tomato
marmalade, orange cream, halloumi
croquettes and mint
155 KR

FETA CROQUETTES
crispy feta croquettes, served with
honey and sprinkled with sesame seeds.
145 KR

SAGANAKI
pan-fried kefalograviera cheese
with honey vinaigrette
155 KR

KOLOKITHI
zucchini chips with
cheese cream and herb oil
135 KR

SCAMPI SAGANAKI
ouzo-flambéed scampi with tomato
sauce and melted feta cheese
165 KR

FETA PIE
35 KR/PIECE

SPINACH PIE
35 KR/PIECE

MAIN COURSES

GRILLED BEEF PATTY
with crispy potatoes, fried egg
and feta cheese cream
275 KR

GRILLED LAMB RACKS
served with hasselback potatoes,
tzatziki and salad
385 KR

PORK TENDERLOIN SKEWER
pork fillet marinated in cognac, lemon
and garlic, served with herb salad,
wedge potato and tzatziki
285 KR

CHICKEN FILLET ON SKEWER
marinated chicken in mustard and chilli,
served with herb salad, potato wedges,
feta cheese cream and grated halloumi
289 KR

SCAMPI ON SKEWER
grilled scampi marinated with chilli,
lime and garlic, served with saffron
puree and pickled beetroot in olive oil.
295 KR

MOUSSAKA "MODERN VERSION"
individual portion with jus and grated graviera
279 KR

SCAMPI RISSONI
flambéed scampi with risoni pasta
and melted feta
295 KR

LAVRAKI (SEA BASS)
pan-fried sea bass served with asparagus
cannelloni, asparagus puree and
a fennel-turmeric sauce
305 KR

RIB EYE STEAK 300G
dry aged rib eye steak served with
mushroom cream, truffle mayonnaise
and fried potatoes
395 KR

KLEFTIKO
12-hour slow-cooked lamb shank
with oven-baked potatoes and
cheeses in parchment paper.
295 KR

SLOW-COOKED BEEF
beef (högreiv) braised 6h, with
truffle potato purée and
Commandaria wine sauce
325 KR

STUFFED EGGPLANT (VEGETARIAN)
Stuffed eggplant with vegetables
and feta cheese, served with
smoked paprika cream
215 KR

★ ★ MEZE ★ ★

CYPERN MEZE

Step 1: Tzatziki, feta cheese dip, grilled pita bread, halloumi, spinach pie and Greek salad

Step 2: Grill mix with lamb racks, Greek mince steaks, chicken fillet and Greek sausage (pork). Served with fried wedge potatoes

465 KR / PERSON

CYPERN MEZE DELUXE

Step 1: Tzatziki, feta cheese dip, hummus, grilled pita bread, saganaki, halloumi, feta cheese pie, dolmadakia and Greek salad

Step 2: Grill mix with lamb racks, rib eye, chicken fillet and Greek sausage (pork). Served with fried wedge potatoes

565 KR / PERSON

PREMIUM MEZE EXPERIENCE

Step 1: Greek salad fusion. Zucchini croquettes with feta cheese cream and basil oil, Baby squid with tzatziki and a dressing of lemon and olive oil, Grilled shrimp marinated with lime and chili, served with green salad, Grilled halloumi with tomato marmalade, Oven-roasted beets in foil, served with cream cheese, orange, and caramelized walnuts.

Step 2: Grilled ribeye, sliced in tagliata style, served with hasselback potatoes and truffle cream, slow-cooked lamb shank, served on baking paper with oven-roasted potatoes and melted cheese.

Step 3: Bougatsa with vanilla cream and ice cream. (alternative: Baklava with vanilla ice cream)

695 KR / PERSON

CHILDREN'S MENU

PORK TENDERLOIN SKEWER

served with potato wedges and tzatziki

145 KR

CHICKEN FILLET ON SKEWER

served with potato wedges and tzatziki

145 KR

GRILLED BIFTEKI

beef patty served with potato wedges and tzatziki

145 KR
