Soup of the day 9.00€

Sourdough bread (per person) 3.00€
Florina pepper | grape molasses

Tzatziki avocado spread 11.00€
turnip I cucumber

Fava - green split peas 10.00€
truffle oil | chorizo from Drama |
fresh oregano

Tirokafteri - spicy cheese spread 8.00€
Florina pepper | Aleppo pepper |
ladenia - flatbread from Kimolos

Beetroots 11.00€
galomizithra - soft & fresh goat cheese |
orange | walnut | smoked oil

Cabbage & carrot salad 14.00€
sweet garlic emulsion |
Cretan apaki - smoked pork | sour apples

Spanakopita salad 13.00€
feta | hearbs | artesian phyllo dough

Beef carpaccio 17.00€
lemon-truffle oil vinaigrette |
Cretan graviera | kale

Piroshki tartare 13.00€
pickled cucumber | fried onion |
yolk fluid gel

French fries 9.00€
dry mizithra cheese | fresh oregano

Minced meat pies 15.00€
ground beef | eggplant | béchamel espuma

Black pork sausage 14.00€
apple marmalade | staka Cretan
cream cheese | pickled onion

Rooster meatballs 15.00€
tomato tartare | yogurt espuma

Kataifi cheese pie 17.00€
Aegina pistachios | honey

Bouyiourdi - spicy baked feta 12.00€
smoked graviera | sausage |
ladenia - flatbread from Kimolos

Trahanas 20.00€
Metsovone cream | smoked pancetta |
lemon verbena

Tender beef liver 26.00€
oil - lemon vinaigrette | pickles

Chicken asado 16.00€
flatbread | smoked yogurt | basil

Syzouma traditional pasta 25.00€
beef brisket | cream from graviera

Beef cheeks 36.00€
hilopites pasta | lemon thyme

Shi drum 18.00€
baked chickpeas - revithada
from Domokos | lemon | rosemary

Lamb in parchment (800gr) 38.00€
honey | mustard | rosemary

MEAT CUTS OF THE DAY

Ask us for the offered meat cuts

Side dishes for the Cuts & Lamb

+ Potato purée 10.00€
black truffle | brown butter

+ Mushrooms 10.00€
thyme | garlic

ASADOR

*Please let us know if you have any allergies or dietary restrictions