

Japanese Stories

Japanese Starters

EDAMAME | 5.00

Soya beans steamed & salted

SHRIMP TEMPURA SALAD | 9.00

*Fried shrimp, mixed veg, mayo
& vinaigrette sauce*

SALMON TARTARE | 10.00

*Salmon, avocado, cucumber,
salt & pepper*

TUNA TARTARE | 11.00

*Chopped tuna fillet, slow cooked beetroot,
cucumber, chilli, sesame oil*

SALMON ROSE [4PCS] | 9.00

Salmon, rice & flame mayo

FRIED SHRIMP [5PCS] | 8.00

Fried ebi & mayo

Maki Rolls

SALMON MAKI | 6.00

Fresh Salmon

TUNA MAKI | 6.50

Fresh Tuna

VEGGIE MAKI | 5.00

Cucumber, Avocado & Carrots

EBI MAKI | 7.00

Fried Shrimp

Nigiri 3pcs

SALMON | 6.00

TUNA | 6.00

SEABASS | 6.00

SHRIMP | 6.00

AMBERJACK | 6.00

EEL | 6.00

Sashimi 3pcs

SALMON | 7.00

TUNA | 8.00

SEABASS | 8.00

SHRIMP | 8.00

AMBERJACK | 7.00

EEL | 8.00

Inside Out Rolls

ALASKA | 8.00

Fresh salmon, Philadelphia, avocado
& white sesame

TUNA AVOCADO | 8.50

Fresh tuna, cream cheese, avocado
& black sesame

CALIFORNIA | 8.00

Crab, avocado, cucumber, mayo
& red tobiko

SPICY CRAB | 9.00

Crab, avocado, spicy mayo
& kimchi sesame

SPICY SALMON | 7.00

Fresh salmon, onion, spicy mayo
& white sesame

SPICY SHRIMP | 10.00

Spicy mayo, red tobiko, avocado, crab,
cucumber & shrimp on top

SPICY TUNA | 10.00

Tuna fillet, spicy sauce, fresh onion,
red tobiko & black sesame

SMOKED SALMON | 8.00

Smoked salmon, avocado,
philadelphia & green tobiko

TEMPURA SHRIMP | 9.00

Fried shrimp, carrots, white and
black sesame & mayo

Sushi Combo

36 PCS | 40.00

4 X Tuna Maki, 4 X Salmon Maki,
4 X Alaska, 4 X California,
2 X Nigiri Amberjack, Shrimp,
Seabass, Tuna & Salmon
2 X Sashimi Amberjack, Shrimp,
Seabass, Tuna & Salmon

Distinto Special Rolls

CITRUS TUNA | 10.00

Fried shrimp, avocado,
wasabi mayo & tuna on top

BATANGAS | 10.00

Fried shrimp, eel sauce, spicy mayo
& salmon on top

VOLCANO | 11.00

Crab, shrimp ball, avocado & spicy mayo

ROCK STAR | 10.00

Crab, avocado, cucumber, salmon
& Tuna on top

RAINBOW | 9.00

Crab, avocado, cucumber, salmon, tuna,
sea bass & shrimp on top

SMOKED EEL KABAYAKI ROLL | 11.00

Fried shrimp, cucumber, avocado with
smoked eel on top & chives

GUAKAMOLE ROLL | 11.50

Fire cooked salmon with guacamole
and dill on top

MANGO CRUNCH | 10.00

Fried shrimps, avocado, mango sauce,
black sesame & crunchy tempura flakes on top

SALMON TERIYAKI | 11.00

Fried shrimp, avocado, cucumber,
flamed salmon on top with teriyaki sauce

ZAKURA | 11.00

Shrimp tempura, avocado, cucumber,
king crab on top

BEEF FILLET ROLL | 12.00

Asparagus, grilled mushrooms,
teriyaki sauce with beef carpaccio on top

Maki Mix Combo

24 PCS | 28.00

4 X Citrus, 4 X Shrimp Tempura,
4 X Alaska, 4 X California,
4 X Smoke, 4 X Batangas

distinto
Dinner



Mediterranean Stories

Burgers and Snacks

SPICY CHICKEN BURGER | 8.00

Chicken fillet, cheese, bacon, onions,
sweet chilly and guacamole

CHICKEN BURGER | 7.00

Chicken patty, cheese, bacon, tomato,
lettuce, mustard sauce

CRISPY SMOKED PORK | 8.00

Breading pork fillet, lettuce, tomato,
caramelized onions, smoked mayo sauce

TEXAS BURGER | 8.00

Beef patty, cheese, onion rings, tomato,
bacon, with pickle mayo sauce

VEGETARIAN BURGER | 6.00

Grilled vegetables, sundried tomato,
chaloumi cheese with basil pesto

CHICKY CLUB | 7.00

Chicken, ham, cheese, tomato, lettuce,
mustard sauce

HAM CLUB | 6.50

Ham, cheese, tomato, lettuce,
bacon, mayo

ARAVIKI PITTA | 6.50

Chicken, bacon, lettuce, tomato,
cheddar cheese, mustard sauce

Bao-Buns

STREET BAO | 8.00 (2pcs)

Pork filet, cheddar cheese sauce
with caramelized onions

CRISPY CHICKEN | 7.00 (2pcs)

Breading crispy chicken, cucumber,
peanut butter, mayo sauce

PRAWN TEMPURA | 9.00 (2pcs)

Shrimp spicy mayo, cabbage,
carrot and avocado

Starters

FETA | 8.00

Whole grain crust with sesame and honey

MUSHROOMS | 11.00

Mushrooms variety, hazelnut praline,
Naxos graviera cheese

ARANCINO | 9.00

Fried parmesan risotto filled with chicken
vegetables and sweet chili sauce

ITALIANA PINSA | 10.00

Arugula, pomodoro, prosciutto,
mozzarella and truffle oil

CHICKEN PARMESAN | 10.00

Chicken patty with parmesan, tempura
and sweet chilly sauce

Salads

MISHURI | 10.00

Mixed salad with mushroom, grilled manouri cheese,
prosciutto and black sugar vinaigrette

DISTINTO | 12.00

Mixed salad with beef tagliata,
cherry tomato, plums and pecorino cheese

QUINOA SALAD | 11.00

Chicken quinoa vegetables with ponzu dressing

CEASAR | 9.00

Chicken, bacon, tomato, croutons,
green salad, mustard sauce, parmesan

GREEK SALAD | 10.00

Cretan carob ntakos, cherry tomatoes,
pickled cucumber, olives peppers
and feta cheese mouse

distinto
Dinner

Pasta

LINGUINE SHRIMP | 15.00

Shrimp pasta with Kozani saffron and Napoli sauce

PENNE BBQ | 8.00

Chicken bacon with cream and BBQ sauce

PUMPKIN RAVIOLI | 10.00

Cherry tomatoes, prosciutto, basil with soft white cheese

LINGUINE PORK | 9.00

Pork fillet with Napoli sauce, basil, pesto, sambuca and mozzarella cheese

PENNE CHICKEN | 8.50

Mushrooms, peppers, chicken with tarragon sauce

LINGUINE CARBONARA | 8.00

With heavy cream and bacon

RAVIOLI MUSHROOM | 13.00

Napoli sauce, beef fillet, porcini mushrooms and feta cheese mouse

LINGUINE SALMON | 12.00

Linguini pasta with smoked salmon, tomatoes with vodka in a pink sauce

Risotto

TRUFFLOTO | 15.00

Mushrooms variety and truffle

CHICKMUSH | 12.00

Chicken, mushrooms feta cheese with porcini sauce

KRITHARAKI | 13.00

Chorizo shrimps mint and orange

BEEF KRITHAROTO | 14.00

Orzo Pasta with beef tagliata, porcini mushrooms, cherry tomatoes, and feta cheese mouse

KRITHAROTO SHRIMP | 14.00

Orzo pasta with shrimps, smoked salmon, saffron and lime

Meat

CHICKEN TALLIATE | 10.00

Chicken fillet, sauté mushrooms, crispy prosciutto on Greek yogurt with truffle sauce

CHALOUMI | 14.00

Pork fillet stuffed with haloumi cheese, bacon, sweet & sour sauce

T-BONE STEAK | 19.00

Feta cheese mousse, cherry tomato plums and fried potato wedges

TRUFFLE TAGLIATA | 26.00

Beef tagliata, truffle sauce and celeriac puree

CHICKEN BURGER | 9.50

Parmesan sauce and potato wedges

BEEF NAPOLEON | 10.00

Beef patty with grilled tomato, bacon, parmesan flakes and cocktail sauce

Fish

SALMON FILET | 16.00

Cherry tomato confit, herbs powder, baby carrots and citrus mayo

SALMON BURGER | 15.00

Quinoa with vegetables and citrus fruits

SEABASS FILET | 15.00

Poached vegetables with saffron sauce

distinto
Dinner

Desserts

NEW YORK CHEESECAKE | 6.50

*Baked American cheesecake
with traditional Greek spoon sweet sour cherry*

RED VELVET CAKE | 6.50

Cream cheese and forest fruits

ORANGE PIE | 6.50

*With almond crumble, white chocolate namelaka
served with vanilla ice cream*

GANACHE | 6.50

Black bitter chocolate with peanut butter wafer

CHOCO LOVERS 7.00

*Black bitter chocolate bavaroise,
milk chocolate cremeux, white chocolate namelaka*

ÉCLAIR BANOFFEE 7.00

*Pat a shoux, banana cream, butter caramel,
chocolate feuilletine and milk chocolate cremeux*

Beers

HEINEKEN | 4.00

HEINEKEN LIGHT | 4.00

ΑΛΦΑ | 4.00

SOL | 6.00

AMSTEL RADLER LEMON | 4.00

FISCHER | 4.00

DUVEL | 6.00

MC FARLAND | 6.00

BUD | 6.00

FIX DARK | 5.00

ERDINGER | 6.00

ESTRELLA | 11.00

Local Beers

MAMOS | 4.00

VASTA BEER | 6.00

Red Wines

ΑΝΑΞ | 42.00

Syrah

Αμπελώνες Αντωνόπουλου, Αχαΐα-Πελοπόννησος

ΝΕΑ ΔΡΥΣ | 37.00

Cabernet Sauvignon, Cabernet Franc

Αμπελώνες Αντωνόπουλου, Αχαΐα-Πελοπόννησος

ΑΡΩΜΑ ΛΟΦΟΥ | 14.00

Αγιωργίτικο, Cabernet Sauvignon

Achaia clauss, Αχαΐα-Πελοπόννησος

ΓΕΡΟΝΤΟΚΛΗΜΑ | 34.00

Βερτζαμί, Merlot

Αμπελώνες Αντωνόπουλου, Αχαΐα-Πελοπόννησος

ΙΔΙΩΤΙΚΗ ΣΥΛΛΟΓΗ | 20.00

Merlot, Μαυροδάφνη

Αμπελώνες Αντωνόπουλου, Αχαΐα-Πελοπόννησος

ΜΟΡΦΕΑΣ | 39.00

Μαυροδάφνη Ξηρή

Αμπελώνες Αντωνόπουλου, Αχαΐα-Πελοπόννησος

SYRAH | 23.00

Syrah

Κτήμα Ορφανού, Αχαΐα

White Wines

ΑΝΑΞ | 48.00

Chardonnay

Αμπελώνες Αντωνόπουλου,

Αχαΐα-Πελοπόννησος

ΑΡΩΜΑ ΛΟΦΟΥ | 14.00

Μοσχοφίλερο, μαλαγουζιά, chardonnay

Achaia Clauss,

Αχαΐα-Πελοπόννησος

ΙΔΙΩΤΙΚΗ ΣΥΛΛΟΓΗ | 18.00

Chardonnay

Αμπελώνες Αντωνόπουλου,

Αχαΐα-Πελοπόννησος

ΑΔΟΛΗ ΓΗΣ | 23.00

Chardonnay, Ασπρούδι, Λαγορθί, Ροδίτης

Αμπελώνες Αντωνόπουλου,

Αχαΐα-Πελοπόννησος

ΜΑΛΑΓΟΥΖΙΑ | 20.00

Μαλαγουζιά

Αμπελώνες Αντωνόπουλου,

Αχαΐα-Πελοπόννησος

ΟΡΦΙΚΟΣ ΟΙΝΟΣ | 38.00

Αθήρι, Ρομπόλα

Αμπελώνες Αντωνόπουλου,

Αχαΐα-Πελοπόννησος

ΜΑΛΑΓΟΥΖΙΑ | 22.00

Μαλαγουζιά

Κτήμα Ορφανού,

Αχαΐα-Πελοπόννησος

ΜΑΚΡΙΑ ΡΑΧΗ | 29.00

Μοσχάτο, Riesling

Αμπελώνες Αντωνόπουλου,

Αχαΐα-Πελοπόννησος

Rose Wines

ΑΡΩΜΑ ΛΟΦΟΥ | 14.00

Μαυροδάφνη, Cabernet Sauvignon, Syrah

Achaia clauss, Αχαΐα-Πελοπόννησος

ΑΔΟΛΗ ΓΗΣ | 23.00

Cabernet sauvignon

Αμπελώνες Αντωνόπουλου, Αχαΐα-Πελοπόννησος

MERLOT ΟΡΦΑΝΟΥ | 20.00

Κτήμα Ορφανού, Αχαΐα-Πελοπόννησος

INTERNATIONAL WINE SELECTION

White

SANTA MARGHERITA | 38.00

Pinot Grigio
Santa marherita doc tuscanys-Ιταλία

JIM BARRY LODGE HILL RIESLING | 52.00

Riesling
Claire valley-Αυστραλία

VACHERON SANCERRE | 56.00

Sauvignon Blanc
Domaine vacheron sancerre loire -Γαλλία

Rose

WHISPERING ANGEL | 49.00

Grenache, Rolle, Cinsault, Syrah
Chateau d'esclans-domaine sacha lichine -Προβηγκία

MINUTI | 48.00

Grenache, Cinsault & Syrah
Chateau minuti-cotes de provence-Προβηγκία

CHATEAU MIRAVAL ROSE | 48.00

Cinault, Grenache, Rouge, Syrah
Chateau miraval provance -Γάλλια

Red

VINA ERRAZURIZ | 40.00

Carmenere
Vina errazuriz estate -aconcagua-Χιλή

VALMOISSINE | 38.00

Pinot Noir
*Domaine de valmissine, louis latour aupsvar -
coteaux d*

distinto
Dinner

Cocktails

SINGLE HELIX

Maker's Mark Bourbon Whiskey,
Spicy Vanilla, Cinnamon, Lime, Bitters, Ginger Beer

-6€-

DOUBLE HELIX

Green Tea Passion Infused **CIROC Vodka, ROOTS**
Tentoura, Green Apple, Vanilla, Lime

-6€-

NORTHERN RUBY

Porto Semi-Dry Red Wine, Coffee Liqueur, Vanilla,
Cinnamon, Nutmeg, Lime

-6€-

GINIOUS

Gordon's Dry Gin,
Peach, Bergamot, Lime

-6€-

FORBIDDEN CASK

Pampero Especial Dark Rum, Apricot,
Tonka, Chocolate Bitters

-6€-

NIGHTOWL

Don Julio Tequila Silver, Mezcal,
Agave, Lime, Prosecco

-6€-

BELSAZAR'S SECRET

Amaro Herbal Liqueur, Belsazar Red Sweet Vermouth,
Bergamot

-6€-

distinto
Dinner

Energy Mineral Soft Drinks

Avra Mineral Water 500ml | 0.50

Avra Mineral Water 1000ml | 1.00

Pellegrino 250ml | 2.50

Pellegrino 750ml | 5.00

Soda Water | 2.00

Coca-Cola | 2.00

Coca-Cola Zero | 2.00

Coca-Cola Light | 2.00

Fanta Orange/Lemon | 2.00

Fanta Orange Without Gas | 2.00

Sprite | 2.00

Tonic | 2.00

Infused Tonic Aromatic | 4.00

Pink Grapefruit 3 Cents | 4.00

Gentleman's Soda 3 Cents | 4.00

Ginger Beer 3 Cents | 4.00

Tonic Water 3 Cents | 4.00

Aegean Tonic 3 Cents | 4.00

Red Bull 250ml | 4.50