

LUNCH



SNACKS

STREET FEAST

Bao Buns

CHICKEN (2τμχ)8.00
Breaded crispy chicken, cucumber, peanut butter, mayo sauce

STREET BAO (2τμχ)8.50
Pork filet, cheddar cheese sauce with caramelized onions

PRAWN TEMPURA (2τμχ)9.50
Prawn tempura, curry sauce, carrot cucumber mix

Club

HAM CLUB.7.50
Ham, cheese, tomato, lettuce, bacon, mayonnaise

CHICKY CLUB8.50
Chicken, ham, cheese, tomato, lettuce, yellow sauce

ARAVIKI PITA.8.00
Chicken, bacon, lettuce, tomato, cheddar cheese, mustard sauce

Burgers

PULLED PORK8.50
Slow cooked pork meat, pecorino cheese, pickled onions, coleslaw and tartare sauce

CRISPY CHICKEN8.50
Whole grain tempura chicken, παρμεζάνα, guacamole, onion rings and garlic mayo

TEXAS.9.00
Beef patty, cheese, onion rings, tomato, bacon, with pickle mayo sauce

DISTINTO SMASH BEEF9.50
Beef patty, smoked cheese from Vermio, tomato, iceberg, caramelized onions and sweet & sour mustard source

VEGETARIAN.7.50
Grilled vegetables, sundried tomato, chouloumi cheese with basil pesto

LUNCH

Starters

FETA.	8.00
<i>Whole grain crust with sesame and honey</i>	
ARANCINO.	9.50
<i>Fried parmesan risotto filled with chicken, vegetables and sweet chili sauce</i>	
ITALIANA PINSA	10.00
<i>Arugula, pomodoro, prosciutto, mozzarella and truffle oil</i>	
SALTED KNAFEH.	10.00
<i>Goat cheese, Greek kataifi fig marmalade with roasted pistachios of Aegina</i>	
CHICKEN CROQUETTE	14.00
<i>Chicken croquettes filled with metsovone cheese, tomato tartare and black garlic aioli</i>	
VEGGIE MOUSAKA.	15.00
<i>Mushrooms bolognese, roasted sweet potato, aubergine cream and coconut bechamel</i>	

Salads

MISHURI.	10.00
<i>Mixed salad with mushroom, grilled manouri cheese, prosciutto and black sugar vinaigrette</i>	
QUINOA SALAD	11.00
<i>Chicken quinoa vegetables with ponzu dressing</i>	
CEASAR	10.50
<i>Chicken, bacon, tomato, crouton, green salad, mustard sauce and parmesan</i>	
GREEK SALAD	10.00
<i>Cretan carob ntakos, cherry tomatoes, pickled cucumber, olives peppers and feta cheese mouse</i>	
SHRIMP TEMPURA.	11.00
<i>Celeriac, pineapple, cabbage, raisin with Greek yogurt kimchi</i>	
DISTINTO	15.00
<i>Mixed salad with beef tagliata, cherry tomato plums and pecorino cheese</i>	

Pasta

PORK LINGUINE	9.00
<i>Pork fillet with Napoli sauce, basil, pesto, sambuca and mozzarella cheese</i>	
CARBONARA LINGUINE	9.00
<i>With heavy cream and bacon</i>	
BBQ PENNE	9.50
<i>Chicken bacon with cream and BBQ sauce</i>	
CHICKEN PENNE.	9.50
<i>Mushrooms, peppers, chicken with tarragon sauce</i>	
PUMPKIN RAVIOLI	10.00
<i>Cherry tomatoes, prosciutto, basil with Anthotyro (soft white cheese)</i>	
MUSHROOM RAVIOLI	13.00
<i>Napoli sauce, beef fillet, porcini mushrooms and feta cheese mouse</i>	
SALMON LINGUINE	14.00
<i>Linguini pasta with smoked salmon, tomatoes with vodka in a pink sauce</i>	

SHRIMP LINGUINE	17.00
<i>Shrimp pasta with Kozani saffron and Napoli sauce</i>	

Risotto

CHICKMUSH.	12.00
<i>Chicken, mushrooms feta cheese with porcini sauce</i>	
SHRIMP KRITHAROTO	15.00
<i>Orzo pasta with shrimp, salmon and champagne sauce</i>	
TRUFFLOTO	16.00
<i>Wild mushrooms variety and truffle</i>	

LUNCH

Meat

CHICKEN TALLIATE 11.00
*Chicken fillet, sauté mushrooms, crispy prosciutto
on Greek yogurt with truffle sauce*

CHICKEN PARMESAN 10.50
*Chicken patty with parmesan sauce
served with fried potato wedges*

BEEF NAPOLEON 11.50
Grilled tomato, bacon, sauce and parmesan flakes

STAVLISIA STEAK 17.00
Pork steak with bbq sauce and fried potato wedges

T-BONE STEAK 23.00
*Feta cheese mousse, cherry tomato plums
and fried potato wedges*

TRUFFLE BEEF FILET 29.00
*Beef fillet with truffle sauce,
served with fried potato wedges*

BLACK ANGUS RIB-EYE STEAK 39.00
Smoke sauce and sweet potato puree

MIX GRILL FOR ONE 14.00

MIX GRILL FOR TWO 28.00

**All roasts can also be grilled*

Fish

SEABASS FILET 15.00
Poached vegetables with Kozani saffron sauce

SALMON BURGER 16.00
Quinoa with vegetables and citrus fruits

SALMON FILET 17.00
*Cherry tomato confit, herbs powder, baby carrots
and citrus mayo*

Desserts

CHOCOLATE SOUFFLE 6.00
Served with chocolate sauce and vanilla ice cream

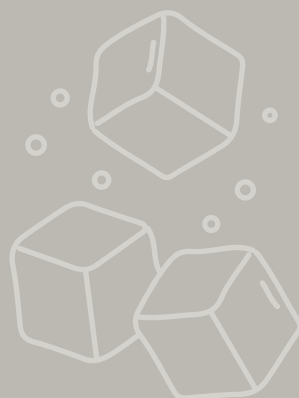
ORANGE PIE 6.50
*With almond crumble, white chocolate namelaka
served with vanilla ice cream*

CHEESECAKE OF THE DAY 7.00

COFFEE CARAMEL TART 8.00
*Espresso flavoured cremeux with caramel,
milk chocolate namelaka, almond tarte
madagascan vanilla ice cream*

LEMON PIE 8.00
*Lemon ganache, yuzu cremeux, lemon sablé
and lemon cake*

DRI



NKS

BEERS & WINES

Beers

STELLA ARTOIS 5.00

With 600 years of Belgian origin and tradition, Stella Artois is the world's best-selling premium lager. Refreshingly flavorful, with a clean finish and a hint of lively bitterness.

ABV: 5,0% | Bottle 330ml.

BECK'S 4.00

Beck's has been produced since 1873 in Bremen, Germany and is the No. 1 German export beer in the world. Premium pilsner with a pleasant bitterness and a refreshing, slightly fruity finish.

ABV: 5,0% | Bottle 275ml.

BUD 6.00

NO. 1 beer in sales in the world! Produced since 1876 in America. Lager beer with a balanced taste, characteristic for its aromas of honey and citrus fruits, its golden color and its light and refreshing taste.

ABV: 5,0% | Bottle 330ml.

CORONA EXTRA 6.00

NO. 1 Mexican Beer in the world! With 100% natural ingredients, lager beer was first brewed in Mexico in 1928. Its dry, crisp and cool taste makes it unbeatable. It is drunk straight from the bottle, hence it is always accompanied by a fresh slice of lime, an essential element of its enjoyable experience!

ABV: 4,5% | Bottle 330ml.

LEFFE BLONDE BEER 7.00

Pale Ale with subtle notes of vanilla and clove. Dry, fruity and gently malty with a slightly bittersweet finish.

ABV: 6,6% | Bottle 330ml.

LEFFE BRUNE BEER 7.00

Dark Ale with roasted caramel aromas and a slightly sweet finish.

ABV: 6,6% | Bottle 330ml.

FRANZISKANER WEISS 7.00

Franziskaner has become one of the world's leading wheat beers thanks to the Bavarian Weissbier tradition. Made with only natural ingredients, it has a subtle bitter taste and a cloudy appearance provided by yeast. A particularly refreshing light beer characterized by the absence of bitterness and notes of spices

ABV: 5,0% | Bottle 500ml.

ESTRELLA 11.00

A beer with intensity, character and complexity, originating from Spain. Complex aromas such as citrus, coriander, nectarines, orange peels and ginger herbs.

ABV: 4,6% | Bottle 750ml.

Draught

STELLA ARTOIS 4.00

Local Beers

MAMOS 4.00

A Greek beer characterized by its full taste, its rich foam and the special aroma of hops.

ABV: 5,0% | Bottle 330ml.

Alcohol free

STELLA ARTOIS 0% 5.00

Sparkling Wines

Italy

MONTELVINI

SPUMANTE DOLCE 25.00 / 7.00

Moscato

MONTELVINI

PROSECCO DOC EXTRA DRY 30.00 / 7.00

Glera

Sweet Wines

MAVRODAPHNE "601" RESERVE 24.00

PGI, Achaia Clauss

Mavrodaphne from Patras 100%

MOSCHATOS RIO PATRAS 35.00

PGI Moschatos Píov, Parparousis Winery

Moscato White 100%

WINES

White Wines

Region of Achaia

AROMA LOFOU 22.00 / 5.00

PGI Achaia, Achaia Clauss

Moschofilero, Malagouzia, Chardonnay

CUVEE III WHITE 24.00

PGI Achaia, Mega Spileo Estate

Malagouzia - Assyrtiko - Chardonnay

ADOLI GIS 29.00 / 7.00

PGI Achaia, Antonopoulos K. Vineyards

Lagorthi - Roditis - Chardonnay

MALAGOUZIA 28.00 / 7.00

PGI Achaia, Orfanos Estate

Malagouzia

THE GIFTS OF DIONYSUS 29.00

PGI Achaia, Parparoussis Winery

Sideritis

KARAKAXA 36.00

PGI Achaia, Kordas Family

Malagiouzia

ANAX 78.00

PGI Achaia, Antonopoulos K. Vineyards

Chardonnay

Rest of Greece

ZaZaZu 23.00 / 6.00

Crete, Lyrarakis Wines

Vilana, Vidiano, Muscat of Spina

ALCHYMISTE 24.00

Ionia, Kefalinia, Sklavos (Estate)

Vostilidi, Moshatela, Robola from Kefalinia

ESTATE APOSTOLAKIS 26.00

PGI. Magnisia

Assyrtiko, Trebbiano

SAUVIGNON BLANC 33.00

PGI Florina, Vegoritiss Winery

Sauvignon blanc

THEMA 42.00 / 8.00

PGI. Drama, Ktima Pavlidis

Sauvignon blanc - Assyrtiko

OVILOS 65.00

PGI. PANGEON, Ktima Biblia Chora

Assyrtiko - Sémillon

Rose Wines

Region of Achaia

AROMA LOFOU 22.00 / 5.00

PGI Achaia, Achaia Clauss

Mavrodaphne - Cabernet Sauvignon - Syrah

ADOLI GIS 30.00 / 6.00

PGI Achaia, Antonopoulos K. Vineyards

Syrah - Cabernet Sauvignon

FRAGOSIKIA 34.00

Achaia, Rouvalis Winery

Roditis

Rest of Greece

MERLOT 24.00 / 5.00

Nemea, Dimopoulos Microwinery

Merlot

AKISSARE 32.00

PGI Ikaria, Karimali Winery

Phokiano

LENGA PINK 32.00

Varietal Wine, Avantiss Estate

Mavrokountoura - Gewürztraminer

THEMA 35.00

PGI Drama, Ktima Pavlidis

Tempranillo

IDILLE D'ACHINOS. 39.00

PGI Thessalia, La Tour Mellas Estate

Agiorgitiko - Grenache - Syrah

WINES

Red Wines

Region of Achaia

AROMA LOFOU 22.00 / 5.00

PGI Achaia, Achaia Clauss

Agiorgitiko - Cabernet Sauvignon

CHECKMATE. 20.00 / 5.00

North Achaia, Kintonis Winery (Dry Red)

Agiorgitiko

CUVEE III RED 26.00 / 5.00

PGI Achaia, Mega Spileo Estate

Cabernet - Mavrodaphne - Agiorgitiko

GERONTOKLIMA. 38.00

PGI Achaia, Antonopoulos K. Vineyards

Vertzami, Merlot

MAVRO KALAVRYTINO. 43.00

PGI Achaia, Tetramythos Winery

Mavro Kalavrytino

.....

Rest of Greece

MERLE. 29.00

PGI Imathia, Dalamara Winery

Merlot

DOROTHEA 33.00 / 7.00

PGI Naousa

Xinomavro

METH' IMON "L" 42.00

Larissa, Dougos Winery

Limniona

AVATON 58.00

PGI Epanomi, Domaine Gerovassiliou

Limnio, Mavrotragano, Mavroudi

EMPHASIS. 58.00

PGI Drama, Ktima Pavlidis

Tempranillo

distinto

SINCE 2004