

# SIGNATURE STEAKS

FROM THE GRILL, SELECTED FOR QUALITY



## RIB-EYE

our **recommendation**

250 gr    ♦    29.5

300 gr    ♦    38

Beautifully marbled, tender and full of flavour.

## TOMAHAWK 🔥

perfect for **sharing**

per 100 gr    ♦    10

*(Average weight: 900 - 1200 gr)*

Served whole.

A real showstopper, perfect for sharing.

*Ask us for the exact weight.*

## T-BONE STEAK

for the real **steak lover**

400 gr    ♦    39

Slow-grilled for a deep, robust flavour.

SERVED WITH **YOUR CHOICE OF**

Fries    ♦    Vegetables

COMPLETE YOUR MEAL

**WITH A SAUCE**

Mushroom sauce    ♦    4  
Pepper sauce    ♦    4  
Metaxa sauce    ♦    4.5  
Feta sauce    ♦    5

DELICIOUS **EXTRAS**

Extra fries    ♦    4  
Extra vegetables    ♦    8  
Extra rice    ♦    3.5

PAIR WITH **WINE**

Glass of house wine (dry / semi-sweet)    ♦    5.5  
Glass of Merlot    ♦    7  
Bottle of Cabernet Sauvignon    ♦    26.5

# STARTERS

## COLD STARTERS

### MOST POPULAR

#### Trio-Ellinic

9

Homemade herb butter with red and green pesto

### FEATURED DISH

#### Smoked Salmon

17

Mixed lettuce, mixed seeds, aged Greek cheese shavings (Kefalotyri), onions and croutons

*Recommended wine: our dry white house wine (+€5.5)*

### RECOMMENDED DISH

#### Pikilia (warm & koud)

21

A generous selection of our favourite hot and cold starters. Perfect for sharing (1-2 people).

*Pairs perfectly with a refreshing glass of Boutari Chardonnay (+€7)*

## KLASSIEK

### Olives and Greek Peppers

11

Greek olives & Greek peppers

### Feta with Tomato

12.5

A whole piece of feta with tomato, served with olives

### Tarama

9.5

Homemade Greek fish roe salad

## SPECIAL

### Carpaccio

17

Served with rocket, mixed nuts and dressing

### Tonosalata

15

Tuna salad with vegetables, mayonnaise, herbs and onions

## LICHT

### Homemade Herb Butter

5

### Tzatziki

8.5

Greek yoghurt with garlic and cucumber

All starters are served with fresh house baguette.

Complete your experience by adding a pita for €2 each.



# STARTERS

## HOT STARTERS

CHEF'S CHOICE

### Scampi Saganaki

15

Prawns cooked in a special tomato and cream sauce

*Recommended wine: a glass of Moschofilero (+€7)*

FEATURED DISH

### Kotosalata

17

Pieces of grilled chicken fillet with mixed lettuce, balsamic dressing, aged Greek cheese shavings, onions and a mild dressing

*Pairs perfectly with a refreshing glass of Chardonnay (+€7)*

## CLASSIC

### Dolmadakia

13

Stuffed vine leaves with minced meat and rice, topped with cream sauce

### Midia Tiganita

12

Crispy fried mussels, served with garlic sauce

### Stuffed Pepper

14.5

Pepper stuffed with minced meat and rice in tomato sauce

### Keftedakia

12

Meatballs in tomato sauce

### Tomato Soup

7

With croutons

## SEAFOOD

### Spicy Prawns

13.5

Fried prawns in a spicy sauce

### Kalamaria Tiganita

13.5

Fried calamari rings served with garlic sauce

## OVEN & CHEESE

### Feta Saganaki

13

Crispy fried feta with balsamic dressing

### Halloumi

11.5

Fried halloumi with tomato jam

### Spanakotiropita

11

Puff pastry filled with Greek feta and spinach

### Manitaria Tiganita

13.5

Fried mushrooms with vegetables

### Skordósomo

6.5

Greek oven-baked garlic bread with olive oil, garlic and oregano

## SPECIAL

### Xtapodi Scharas

19

Grilled octopus with balsamic dressing and onions

### Loukaniko

13.5

Traditional Greek sausage with mustard, balsamic dressing and onions

All starters are served with fresh house baguette.

Complete your experience by adding a pita for €2 each.

## MAIN COURSES

## CHEF'S SPECIALITIES

### MOST POPULAR

#### Beef Tenderloin

34

Tender beef tenderloin served with your choice of sauce.

Choice of sauce: mushroom, pepper or feta sauce.

*Pairs perfectly with a glass of red house wine or a bottle of Boutari Grande Reserve.*

### FLAMBÉED AT YOUR TABLE

#### Mythos Pan

34

Various pieces of fillet in mushroom sauce, flambéed at your table.

*Pairs perfectly with a bottle of Axia.*

### CHEF'S CHOICE

#### Metaxa Pan

36

Beef tenderloin in Metaxa sauce.

*Pairs perfectly with a glass of Boutari Merlot or a bottle of Boutari Cabernet Sauvignon.*

#### Beef Tenderloin Mavrodaphne

34

Tender grilled beef tenderloin prepared in a Mavrodaphne wine sauce.

#### Chicken Mustarda

25.5

Chicken fillet in a flavourful wholegrain mustard sauce.

#### Bekris Mezes

32

Pork and beef tenderloin in a spicy sauce.

#### Stuffed Pork Tenderloin

30.5

Pork tenderloin stuffed with smoked cheese and sun-dried tomato, served in a thyme sauce.

#### Arní Kótsi

27

Tender lamb shank, slowly cooked in the traditional Greek style.

#### Kota Rola

29

Chicken fillet stuffed with smoked cheese and Ardennes ham, topped with a special sauce and caramelised onions.

The dishes above are served with salad and fried potatoes.



# MAIN COURSES

FOR TWO OR MORE PEOPLE

CHEF'S CHOICE

## Chateau Briand

38 per person

250 g of tender beef tenderloin, served with mushroom sauce, cream sauce and sautéed vegetables.

*Pairs perfectly with a bottle of Grande Reserve.*

AANBEVOLEN GERECHT

## Gevarieerde Specialiteiten

34 per person

Souvlaki, lamb chops, salmon, king prawns, fried calamari rings and gyros with onions. Served with tzatziki and garlic sauce.

*Pairs perfectly with a glass of red house wine or a bottle of Axia.*

### Paris & Helena

33.5 per person

Beef tenderloin, king prawns, fried calamari rings, spicy prawns and gyros with onions. Served with tzatziki and garlic sauce.

### Rhodos Schotel

30 per person

Lamb chops, souzouki, souvlaki and gyros with onions. Served with tzatziki.

All dishes above are served with Greek salad and fries.



## VEGETARIAN

### Vegetarian Pan

24

A selection of vegetables with feta in tomato sauce.

The vegetarian dish above is served with salad and fries.

Full menu, including translations



Allergens & information

# MAIN COURSES

## GRILLED DISHES

### Paidakia 32

Four French-trimmed lamb chops, served with gyros and onions.

### Mythos Schotel 31

Pork tenderloin, beef tenderloin, souvlaki and a lamb chop, served with gyros and onions.

### Kip van de Grill 23.5

Traditionally grilled, lightly seasoned chicken fillet, served with onions.

### Leonidas 24

Two chicken fillet skewers, served with gyros and onions.

### Suzuki 22.5

Two seasoned minced-meat patties, served with gyros and onions.

### Aphroditi 25.5

Pork tenderloin, beef tenderloin and chicken fillet, served with gyros and onions.

The dishes above are served with salad, tzatziki, rice and fries.

### Mixed Grill 25.5

Souvlaki, souzouki and chicken fillet, served with gyros and onions.

### Gyros 21.5

Traditionally seasoned, roasted pieces of pork with onions.

### Gyros Special 23.5

Gyros with fried mushrooms, onions and bell pepper.

### Souvlaki 22.5

Two pork tenderloin skewers, served with gyros and onions.

### Bifteki 24

Seasoned minced meat stuffed with feta, served with gyros and onions.

## OVEN-BAKED DISHES

### Mousakas 25

An authentic Greek classic with layers of aubergine, potato, minced meat and béchamel sauce.

### Stamnas 29.5

Lamb stew with feta in a seasoned tomato sauce, served with Greek pasta (kritharaki).

### Kokinisto 29.5

Greek lamb and feta stew in a seasoned tomato sauce, served with Greek pasta (kritharaki).

The dishes above are served with salad and roasted potatoes.

### Gyros Juvetsi 24.5

Gyros in a creamy Metaxa sauce, finished with a double layer of gratinated cheese.

### Stifado 29.5

Greek veal stew with shallots in a red wine sauce.



# MAIN COURSES

## FISH DISHES

|                                        |             |                                                        |             |
|----------------------------------------|-------------|--------------------------------------------------------|-------------|
| <b>Kalamaria Tiganita</b>              | <b>25.5</b> | <b>Tsipoura</b>                                        | <b>28</b>   |
| Fried calamari rings                   |             | Whole grilled sea bream                                |             |
| <b>Pangasius Fillet</b>                | <b>25</b>   | <b>Mixed Fish</b>                                      | <b>30.5</b> |
| Served with garlic sauce               |             | Calamari, pangasius fillet, cod fillet and king prawns |             |
| <b>Solomos</b>                         | <b>28.5</b> | <b>Calamari &amp; King Prawns</b>                      | <b>31.5</b> |
| Salmon fillet in a creamy prawn sauce* |             | Fried calamari rings with king prawns                  |             |
| <b>Garides</b>                         | <b>33</b>   | <b>Glossa Tiganiti</b>                                 | <b>40</b>   |
| Fried king prawns                      |             | Fried sole                                             |             |
| <b>Bakaliaros</b>                      | <b>30.5</b> |                                                        |             |
| Fried cod fillet                       |             |                                                        |             |

Served with salad, garlic sauce and fries

\*Solomos is served with its own sauce

## CHILDREN'S MEALS

|                        |           |                                 |           |
|------------------------|-----------|---------------------------------|-----------|
| <b>Frikandel</b>       | <b>12</b> | <b>Chicken Fillet</b>           | <b>13</b> |
| <b>Chicken Nuggets</b> | <b>12</b> | <b>Souvlaki</b>                 | <b>14</b> |
| <b>Fish Fingers</b>    | <b>12</b> | <b>Calamari</b>                 | <b>15</b> |
| <b>Gyros</b>           | <b>13</b> | <b>Spaghetti with Meatballs</b> | <b>12</b> |

Except for the spaghetti, all dishes above are served with fries and apple sauce

Full menu, including translations



Allergens & information

# COMPLETE **YOUR MEAL**

## **SALADS**

|             |     |                |   |
|-------------|-----|----------------|---|
| Greek Salad | 11  | Cucumber Salad | 7 |
| Coleslaw    | 6.5 | Tomato Salad   | 7 |

## **SIDE DISHES**

|                                     |     |                               |     |
|-------------------------------------|-----|-------------------------------|-----|
| Extra Fries                         | 4   | Extra Rice                    | 3.5 |
| Potatoes au Gratin (in cream sauce) | 6.5 | White Beans (in tomato sauce) | 7   |
| Extra Moussaka                      | 9   | Extra Gyros (with onions)     | 10  |

## **SAUCES**

|                                                        |     |                      |     |
|--------------------------------------------------------|-----|----------------------|-----|
| Mayonnaise                                             | 1.5 | Spicy Tomato Sauce   | 3   |
| Ketchup                                                | 1.5 | Pepper Sauce         | 4   |
| Curry                                                  | 1.5 | Mushroom Sauce       | 4   |
| Apple Sauce                                            | 2.5 | Feta Sauce           | 5   |
| Garlic Sauce                                           | 3.5 | Mavrodaphne Sauce    | 4.5 |
| Metaxa Sauce                                           | 4.5 | Greek red wine sauce |     |
| Greek speciality sauce made with Metaxa (Greek brandy) |     |                      |     |



# HOUSE WINES & OUZO

## GLASS OR CARAFE

Our Greek house favourites for the table

### WINE BY THE GLASS OR CARAFE

|                                                | 1/4L | 1/2L | 1L   | Per glass |
|------------------------------------------------|------|------|------|-----------|
| <b>House Wine</b><br>White · Red · Rosé   Dry  | 8.5  | 14   | 23.5 | 5.5       |
| <b>Retsina</b><br>White   Dry                  | 8.5  | 14   | 23.5 | 5.5       |
| <b>Imiglykos</b><br>White · Red   Semi-sweet   | 8.5  | 14   | 23.5 | 5.5       |
| <b>Samos</b><br>White   Sweet dessert wine     | 9    | 14.5 | 24.5 | 6.5       |
| <b>Mavrodaphne</b><br>Red   Sweet dessert wine | 9    | 14.5 | 24.5 | 6.5       |



### OUZO BY THE GLASS OR CARAFE

|             | 1/4L | 1/2L | 1L | Per glass |
|-------------|------|------|----|-----------|
| <b>Ouzo</b> | 22   | 40   | 75 | 4.5       |

Full menu, including translations



Allergens & information

# WHITE WINE

PER **BOTTLE**

From fresh to full-bodied and rounded. Perfect with fish, chicken and light dishes.

POPULAR

**Chardonnay** (*Boutari*) 35

Full-bodied, rounded and lightly creamy  
Also available by the glass (€7)

FEATURED WINE

**Moschofilero** (*Boutari*) 27

Fresh, floral and elegant  
Also available by the glass (€7)

## FRESH & LIGHT

**Kretikos** (*Boutari*) 27

Light, smooth and delicate

**Atlantis Wit** (*Estate Argyros*) 31.5

Crisp, fresh and elegant

## SMOOTH & FRUITY

**Roussas Wit** (*Roussas Winery*) 35

Smooth, fruity and approachable

## AROMATIC & EXPRESSIVE

**Malagouzia** (*Alpha Estate*) 26.5

Aromatic, tropical and lightly spiced

# CHAMPAGNE

PER **BOTTLE**

Festive, refined and perfect for sharing

## PREMIUM

**Moët & Chandon Brut Impérial** 120

Elegant, refined and festive



GRAND VIN D'EUROPE D'EXTRA QUALITÉ

## RED WINE

PER BOTTLE

From smooth to powerful. Perfect with our grilled dishes.

POPULAR

**Grande Reserve** (*Boutari*) 35

From smooth to powerful. Perfect with our grilled dishes.

CHEF'S CHOICE

**Syrah** (*Boutari*) 32

Powerful, spicy and full of character

## SMOOTH & APPROACHABLE

**Merlot** (*Boutari*) 26.5

Soft, rounded and easy-drinking  
Also available by the glass (€7)

**Axia** (*Alpha Estate*) 26.5

Fruity and smooth with a hint of spice

## POWERFUL & FULL OF CHARACTER

**Cabernet-Sauvignon** (*Boutari*) 26.5

Powerful, full-bodied and rich in flavour

## ROSÉ WINE

PER BOTTLE

Fresh, fruity and perfect for sunny moments.

## FRESH & APPROACHABLE

**Rosé Sec** (*Boutari*) 24.5

Fresh, light and dry

**Rosé Demi Sec** (*Boutari*) 25.5

Soft, fruity and slightly sweet  
Also available by the glass (€6)

## FULL-BODIED & FRUITY

**Akakies** (*Kir-Yianni*) 26.5

Rich, fruity and smooth

**Vissinokipos Agiorgitiko** (*Palivou Estate*) 31.5

Fresh, fruity and lightly spiced

Full menu, including translations



Allergens & information

# DRANKEN

## SOFT DRINKS

|                               |      |                             |     |
|-------------------------------|------|-----------------------------|-----|
| Cola / Cola Zero              | 3.6  | Chaudfontaine               | 3.6 |
| Fanta                         | 3.6  | Still or sparkling (0.25 L) |     |
| Sprite                        | 3.6  | Sparkling Ice Tea           | 3.6 |
| Cassis                        | 3.6  | Served with ice and lemon   |     |
| Gingerale                     | 3.6  | Green Ice Tea               | 3.6 |
| Bitter Lemon                  | 3.6  | Served with ice and lemon   |     |
| Rivella                       | 3.6  | Tonic                       | 3.6 |
| Apple Juice                   | 3.6  | Served with lemon           |     |
| Orange Juice                  | 3.6  | Chocomel                    | 3.6 |
| Freshly Squeezed Orange Juice | 5.75 | With whipped cream (+€0.5)  |     |
|                               |      | Fristi                      | 3.6 |

|                                  |     |                                        |     |
|----------------------------------|-----|----------------------------------------|-----|
| Zagori                           | 6.5 | Souroti                                | 6.5 |
| Bottle of Greek still water (1L) |     | Bottle of Greek sparkling water (0.7L) |     |

## BEERS

|                   |                           |
|-------------------|---------------------------|
| DRAUGHT           |                           |
| Warsteiner        | 3.9 / 6<br>(0.25L / 0.4L) |
| Pater Linus Blond | 5.75                      |

|                                   |     |
|-----------------------------------|-----|
| BOTTLED                           |     |
| Mythos (Greek)                    | 4.5 |
| Jupiler                           | 3.9 |
| Liefmans                          | 4.5 |
| Palm                              | 3.9 |
| König Ludwig Wheat Beer           | 6   |
| Warsteiner - Alcohol-Free (<0.5%) | 4.5 |
| Warsteiner - Radler (2.5%)        | 4.5 |
| Warsteiner - Radler (0.0%)        | 4.5 |