






13:00 - 19:00

lunch menu


starters

-  "Saganaki" local cheese / cherry tomatoes / vegetables / basil 18,00€
-  Variety of grilled vegetables / chickpea hummus / tahini / rocket / sumac / "talagani" cheese 16,00€
- Mini Tacos / citrus / shrimp / basil pesto / tomato 20,00€
-  Ratatouille with vegetables from our garden / fresh tomato / cream of gruyere / herbs 14,00€

salads


- Caesar's / mesclun / croutons made from sourdough bread / local "sigklino" smoked pork 17,00€
With organic chicken from Laconia **or** Shrimps from Gythio **ή** 21,00€
-  Greek salad / tomato / cucumber / onion / pepper / capers 15,00€
Kalamata olives / local feta cheese
-  Salad leaves / wild rocket / cucumber / courgette / radish / spearmint 16,00€
pine nuts / citrus dressing
-  Beetroot salad / local traditional yoghurt / walnuts / herbs 14,00€

mains

- Open meat pie / fresh goat and sheep cheese / beef ragu / fresh herbs 19,00€
- Lamb chops Lollipop style / French fries / toasted bread / mustard sauce 27,00€
-  Greek pasta from Mani "tsouhti" / local myzithra cheese / fried egg 15,00€
- Risotto / cream of peas / asparagus / black garlic / local "sigklino" smoked pork 19,00€

desserts

- Greek Halva balottine / raisins / pine nuts / local honey / vanilla ice cream 11,00€
- Seasonal fruit selection 12,00€
- Ice creams & Sorbet 4,00€ / μπάλα

Please inform us of any food allergy or dietary requirement that we should be made aware of, when preparing your request.
The dish with the symbol  is suitable for vegetarians. Prices include all applicable taxes.