



Signature Menu by Executive Chef George Kottaridis

Bread & Spreads (for 2 persons) 6€

Bread selection, avocado cream, fish roe dip

COLD STARTERS

Kinilaw Summer Fusion 21€

Catch of the day fillet, coconut vinegar, celery, onion, ginger, grapes, chili, tobiko

Mediterranean Poisson Cru 19€

Diced catch of the day, pineapple, cucumber, tomato, radish, spring onion, chili, coconut milk

Langoustine Tartar 23€

Marinated langoustine, citrus infusion, passion fruit, cucumber, celery, bell pepper, herb oil

Caribbean Seared Tuna 20,5€

Spice-crusted tuna, dark rum dressing, lime, chili

Anchovy Crostini 14€

Toasted bread, guacamole, salt & vinegar cured anchovy, cucumber, garlic sprouts, citrus pearls

HOT STARTERS

Crispy Sardines 13,5€

Herb-crusted sardines, savory, lemon zest, beetroot mousse

Mussels of Morea 18€

Steamed mussels, ouzo, fennel, tomato sauce, sfella cheese crumble

Maharaja's Mussels 19€

Sauteed mussels, curry, ginger, mustard spinach, Grand Marnier, coconut milk

Red Lentil Fava with Marinated Octopus 15€

Red lentil purée, octopus, tomato jam, vanilla, lemongrass

Shrimp Croquettes 14,5€

Shrimp, finely chopped vegetables, herbs, aged graviera cheese béchamel, roasted pepper sauce

SALADS

Monastery Salad 13€

Tomato, cucumber, pepper, onion, capers, olives, celery, lallagi crispy dough strip, a selection of Greek cheeses (Sfela & Naxos graviera), savoy, extra virgin olive oil

Watermelon & Arugula 14€

Wild rocket, lollo rosso lettuce, watermelon, dried figs, breadstick, feta cheese, walnuts, balsamic cream

Southern Summer 15€

Mixed salad, octopus, melon, apricot, smoked graviera cheese, hazelnuts, citrus vinaigrette

MAIN COURSES

Catch of the Day 60-120€/Kg

*Catch of the day, straight from the sea
(please ask our staff for today's selection)*

Seafood Pasta 20€

*Linguine, mussels, shrimps, clams, scallops,
Napoli sauce, shellfish bisque*

Mushroom Pappardelle 18€

*Pappardelle, mushroom selection, onion, bell pepper,
sun-dried tomato, parsley, thyme, garlic, truffle oil*

Tunna Fillet Penne 22€

*Lemon penne, Mediterranean herbs,
tunna fillet, honey, confit cherry tomatoes*

Fish Fillet "Briam" 24€

*Catch of the day fillet, baked vegetables, roasted garlic cream,
herbs, pumpkin seed oil*

Red-Tinted Fish Fillet 23€

*Catch of the day fillet, fava purée, seasonal greens,
garlic-tomato sauce, celery*

DESSERTS

Citrus Ekmek 7€

*Phyllo pastry, citrus cream, whipped cream,
roasted hazelnuts, almond flakes*

Chocolate Fondant Duo 7€

*Warm double chocolate cake, cocoa, rum, orange,
Aegina pistachio, sea salt flakes, vanilla ice cream*

We use extra virgin olive oil in all our dishes.

For frying, a blend of vegetable oils is used (cottonseed oil or/& sunflower oil or/& soybean oil or/& corn oil or/& palm oil).

Octopus, anchovies, sardines, shrimps & langoustines products are frozen. Please ask our staff about the availability of our fresh catch options.

Please inform our staff of any allergies or intolerances before placing your order.

All prices include VAT and all legal charges.



WATER / SOFT DRINKS

<i>Minoan water carton 1L</i>	3,00 €
<i>Xino Nero sparkling water 750ml</i>	6,00 €
<i>Kliafas orange soda, sour cherry soda, lemonade</i>	2,50 €
<i>Coca cola, Coca cola zero</i>	3,00 €
<i>Fever Tree soda, tonic, pink grapefruit</i>	3,50 €

BEERS

<i>Septem Mylos lager 330ml</i>	6,00 €
<i>Katsika pilsner 330ml</i>	8,00 €

OUZO

<i>Gatsios "Meltemi" 200ml</i>	9,00 €
<i>Pitsiladi 200ml</i>	14,00 €
<i>Barbayianni Green Label 200ml</i>	10,00 €

TSIPOURO

<i>Idoniko Tsipouro 200ml</i>	12,00 €
<i>Gatsios Tsipouro 200ml</i>	11,00 €
<i>Mavro Rodo Tsipouro 200ml</i>	10,00 €

SPIRITS

<i>Beefeater Gin</i>	9,00 €
<i>Absolut Vodka</i>	9,00 €
<i>Cazadores Blanco Tequila</i>	11,00 €
<i>Olmecca Altos Reposado Tequila</i>	14,00 €
<i>Havana Club 3*</i>	9,00 €
<i>Appleton Estate Reserve 8y Rum</i>	13,00 €
<i>Famous Grouse Whiskey</i>	9,00 €

APERITIFS & VERMOUTH

<i>Campari</i>	11,00 €
<i>Noilly Prat Original Dry</i>	11,00 €
<i>Carpano Antica Formula</i>	12,00 €

LIQUEURS & DIGESTIFS

<i>Tentura Roots Kanela</i>	9,00 €
<i>Skinos Mastiha</i>	10,00 €
<i>Cointreau Triple Sec.</i>	10,00 €
<i>Kahlua Coffee Liqueur</i>	10,00 €
<i>Baileys Irish Cream</i>	11,00 €
<i>St. Grmain Elderflower</i>	15,00 €



WHITE WINES (bottle)

<i>Sigala Santorini, Assyrtiko 750ml</i>	160,00 €
<i>Santorini Argyros, Assyrtiko 750ml</i>	105,00 €
<i>Gerovassiliou, Malagouzia 750ml</i>	54,00 €
<i>Orealios Gaea San Gerasimo, Robola 750ml</i>	45,00 €
<i>Gaia Monograph, Assyrtiko 750ml</i>	35,00 €
<i>Roussos Estate, Assyrtiko / Malagouzia / Monemvasia 750ml</i>	28,00 €

WHITE WINES (glass 150ml)

<i>Gaia Monograph, Assyrtiko</i>	8,50 €
<i>Roussos Estate, Assyrtiko / Malagouzia / Monemvasia</i>	7,00 €

ROSÉ WINES (bottle)

<i>T-Oinos Vineyards Mavrose, Avgoustiatis / Mavrotragano 750ml</i>	105,00 €
<i>Alpha Rosé, Xinomavro 750ml</i>	64,00 €
<i>Seiradi PFC Rosé, Monemvasia / Mandilaria 750ml</i>	44,00 €
<i>Gaia 4-6H, Agiorgitiko 750ml</i>	36,00 €
<i>Kir-Yianni Akakies Rosé, Xinomavro 750ml</i>	30,00 €
<i>Semeli Oreinos Helios Rosé, Agiorgitiko 750ml</i>	32,00 €

ROSÉ WINES (glass 150ml)

<i>Kir-Yianni Akakies Rosé, Xinomavro</i>	7,50 €
<i>Semeli Oreinos Helios Rosé, Agiorgitiko</i>	8,00 €

RED WINES (bottle)

<i>Naoussa Boutari Red, Xinomavro 750ml</i>	33,00 €
<i>Thymiopoulos Atma Red, Mandilaria / Xinomavro 750ml</i>	28,00 €

RED WINES (glass 150ml)

<i>Thymiopoulos Atma Red, Mandilaria / Xinomavro</i>	7,00 €
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SPARKLING WINES (bottle)

<i>Prosecco Corte Molino 750ml</i>	28,00 €
<i>Prosecco Santa Margherita Di Valdobbiadene 750ml</i>	45,00 €
<i>Tselepos Amalia Brut, Moschofilero 750ml</i>	60,00 €
<i>Tselepos Amalia Brut Rosé, Agiorgitiko 750ml</i>	60,00 €
<i>Moët & Chandon Brut Champagne 750ml</i>	150,00 €
<i>Moët & Chandon Rosé Champagne 750ml</i>	180,00 €

SPARKLING WINES (glass 150ml)

<i>Prosecco Corte Molino</i>	7,00 €
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COCKTAILS

AEGEAN HUGO

St. Germain Elderflower, Corte Molino prosecco, mint, Fever Tree soda 11,00 €

VENETIAN SPRITZ

Select aperitivo, Corte Molino prosecco, Fever Tree soda 11,00 €

BELLINI

Peach purée, Corte Molino prosecco 11,00 €

BUMBO

*Appleton Estate Reserve 8y old rum, fresh lime juice, sugar,
Angostura bitters, nutmeg* 14,00 €

NEGRONI SBAGLIATO

Campari, Carpano Antica Formula, Corte Molino prosecco 13,00 €

PAPA DOBLE

Havana Club 3 Años, fresh grapefruit & lime juice, Luxardo Maraschino 12,00 €

SHERRY COBBLER

Cruz Del Mar Amontillado, orange, sugar 12,00 €

BOTANICAL DRINKS (0% ALCOHOL)

VIRGIN MARY

Tomato juice, lemon, hot sauce, Worcestershire, spices 7,00 €

PEACH TEA COOLER

Black tea, peach, fresh lime juice, Fever Tree soda 7,00 €

GINGER NO-JITO

Lime, mint, sugar, Holy Ginger, Fever Tree soda 7,00 €

WANDERING PATH SPRITZ ZERO

*Pathfinder non-alcoholic spirit, fresh grapefruit & lime juice,
syrup, Fever Tree soda* 9,00 €

BERRY BLAST

Berries, fresh lemon juice, passion fruit, black tea, cranberry juice 8,50 €

SHIRLEY TEMPLE TWIST

Liber Grenadine, fresh lemon juice, Holy Ginger, Fever Tree soda 8,00 €

LEMON SPRITZ

Fresh lemon juice, mint, syrup, black tea, Fever Tree soda 7,00 €