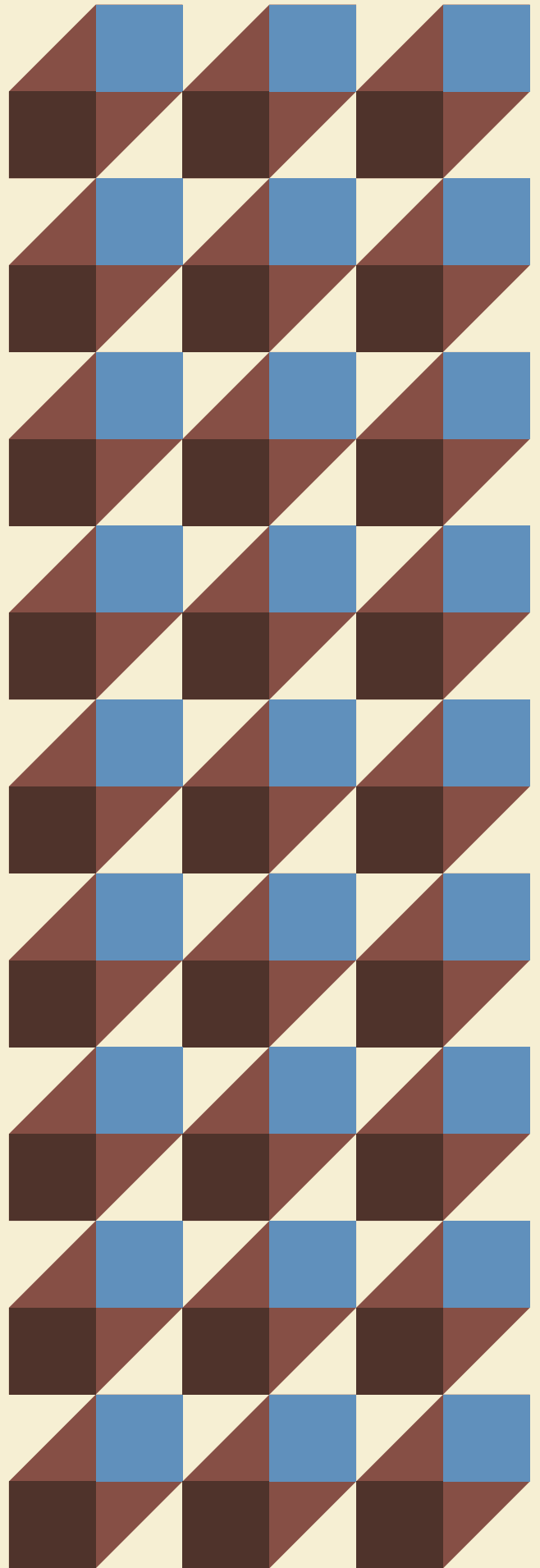


LUNCH

épico



Prozimenio psomi or pita
Sourdough bread or pita

with mini tzatziki dip

8€

MEZEDES STARTERS

VEGETARIAN

Krios mezes

Traditional Greek mezes

tzatziki, tirokafteri, melitzanosalata, humus with grilled pita, pickled green peppers and cherry tomatoes

36€

Zestos mezes

Hot mezes

grilled loukaniko from Mykonos, keftedakia, kotompoukies, red pepper from Florina, tirokroketa and grilled pita bread

52€

DAIRY FREE

Taramosalata

Tarama

white fish roe, capers and extra-virgin olive oil

18€

GLUTEN FREE

Chtapodi sti schara

Grilled octopus

served with humus and pomegranate molasses

30€

Gemisto calamari

Stuffed grilled calamari

with spicy feta cheese mousse and green salad

30€

DAIRY FREE

Souvlaki thalassinon

Seafood souvlaki

with grilled Greek chard and lemon vinaigrette
with extra-virgin olive oil

36€

VEGETARIAN

Strapatsada

Traditional scrambled eggs

with tomatoes, feta cheese, spicy green peppers and poached egg

22€

SALATES SALADS

VEGETARIAN

Choriatiki salata

Traditional Greek salad

tomato salad with feta cheese, cucumber, onions, olives and carob rusks

25€

VEGAN & GLUTEN FREE

Superfood salad

with quinoa, cherry tomatoes, sweetcorn, blueberries, avocado, green leaves and passion fruit dressing

25€ add chicken 12€ / tuna 18€ / shrimp 18€

VEGETARIAN

Burrata

served with grilled red peppers from Florina and pearls of balsamic reduction

26€

DAIRY FREE

Prasini salata

Calamari salad

green salad with grilled calamari, avocado, cherry tomatoes, cucumber, fresh herbs and lemon vinaigrette with extra-virgin olive oil

29€

ZYMARIKA PASTA/RISOTTO

Pappardelle pasta

with slow-cooked chicken ragù

26€

Kritharaki

Orzo seafood pasta

with orzo pasta, calamari, octopus, shrimps,
cherry tomatoes and tomato sauce

36€

GLUTEN FREE

Lemon risotto

with sautéed prawns and zucchini

34€

GLUTEN FREE

Spanakorizo

Spinach risotto

carparoli rice with creamed spinach,
roasted scallops and dill

38€

KIRIOS PIATA MAIN COURSES

GLUTEN FREE

Spalomprizola

Beef Rib-eye steak 300g

with baby potatoes and grilled asparagus

62€

Pidakia arnisia

Grilled lamb chops

with aromatic herbs, tzatziki, country fries,
and crispy pita bread

45€

GLUTEN FREE

Tsipoura plaki

Oven-baked Sea Bream

with fennel, onion, cherry tomatoes and extra-virgin olive oil

66€

GLUTEN FREE

Psari Imeras

Catch of the Day

with steamed or grilled vegetables, extra-virgin olive oil
and lemon

140€ per kg

GARNITOURES SIDE ORDERS

VEGETARIAN & GLUTEN FREE

Patatesournou

Roasted baby potatoes

with garlic, butter and thyme

12€

VEGETARIAN & GLUTEN FREE

Psita H' vrasta lachanika

Grilled or steamed summer vegetables

with extra-virgin olive oil

14€

VEGETARIAN

Patates tiganites

Country fries

with sautéed prawns and zucchini

12€

VEGETARIAN & GLUTEN FREE

Rizi

Basmati rice

with extra-virgin olive oil, lemon zest and herbs

10€

EPIDORPIO DESSERTS

VEGETARIAN

Zesto biskoto

Soft cookies

cookies with chocolate chips, hazelnuts
and vanilla ice cream

26€

VEGETARIAN

Galaktompourekko

crispy phyllo, semolina custard, citrus syrup
and kaimaki ice cream

22€

VEGETARIAN

Pagomeno giaourti

Frozen yoghurt

yoghurt with candied cherries and pecan nuts

20€

VEGETARIAN

Trigono Panoramatos

phyllo pastry with crème pâtissière and pistachio ice cream

18€

Frouta epochis

Seasonal fruits

22€

Fresko pagoto

Selection of artisanal ice creams

6€

Freskia granita

Selection of artisanal sorbets

6€

Piatela Ellinikon tirion

Greek cheese platter

22€

Below is the list of officially recognized food allergens. If you have an allergy to any of the following, kindly inform our service team so they can assure the safety of your meal.

eggs-gluten-milk-peanuts-sesame-nuts
fish-celery-crustaceans-mustard
cereal-soy-lupin-sulfites-molluscs.

All our prices are in euros and inclusive of 24% VAT and all legal taxes.

Consumer is not obliged to pay if the notice of payment (Receipt-Invoice) has not been received.

