

STaRTErS

Soup of the day	€	6,00
Fava (yellow split peas) with siglino (smoked pork) and caramelized onions	€	7,00
White taramosalata (cod fish egg purée) with virgin olive oil	€	8,00
Balsamic glazed octopus with fava (yellow split peas) purée and fresh oregano	€	14,00
"Travihtes" , fried dough with diced "kefalotyri" (hard cheese)	€	7,00
Homemade ravioli stuffed with feta cheese and vegetable sauce	€	9,50
"Kagianas" traditional omelette from Mani with "siglino" (traditional smoked pork), sausage and "mizithra" cheese	€	9,50
Veal liver with baked beetroot in a honey sauce	€	10,50
Filo parcels filled with manouri, pastrami (cured beef), almonds, red peppers from Florina, goat cheese & tomato sauce	€	4,00/piece
Bread with olives and olive oil	€	1,50

SaLADS

Mani-Mani salad with lettuce, rocket, sun-dried tomatoes' dressing and manouri (soft, goat cheese)	€	9,50
Greek salad with tomatoes, cucumber, peppers, onion, rusk, groats and feta wrapped in flaky, in vinaigrette from sumac and mint	€	9,50
Lentils with fresh oregano, sundried tomato, onion, cappers, siglino (smoked pork) and orange sauce	€	9,00
Chickpeas flavored with cumin, cabbage with green apple vinaigrette and fresh mint	€	8,00
Mani's potato salad with olives, siglino (smoked pork), onions, pepper and orange	€	8,50

PaSTA

"Tsouhtes" (traditional pasta) with roasted sour mizithra cheese, mushrooms, siglino (smoked pork) covered with a fried egg	€	12,00
Orzo with mussels*, shrimp* and squid* in shellfish sauce	€	16,00
Orzo with four kinds of different mushrooms and truffle oil	€	12,00
Hilopites (Greek traditional pasta) with chicken, asparagus, sundried tomatoes, zucchini & fresh basil	€	13,00
"Makarounes" (traditional homemade pasta) with small pieces of tenderloin pork and julienne vegetables in mushroom sauce	€	13,00

MeAT/FiSH

Pork tenderloin with orzo served with manouri (soft cheese), figs with honey and almond sauce with sour mizithra cheese	€	14,00
Grilled veal meatballs on "pita" bread with smoked eggplant and light spicy yogurt cream	€	13,00
Rooster stuffed with mushrooms and pecorino cheese from Amfilochia in smashed potato with smoked pork and leek	€	14,00
Pork belly , slowly cooked with fruit chutney and ginger flavoured sauce with red pepper	€	13,50
Fish Filet in fresh vegetables' tabbouleh and fennel sauce	€	16,50
Lamb with greens, celeriac cream and sauce of its own broth	€	18,00
Pork Stew with chard, myronia, kafkalithres and celeriac roots in egg-lemon sauce	€	13,00
Ossobuco with potato puree and herb flavored sauce	€	15,00

SWeET eND

Crispy Orange pie with yogurt ice-cream	€	5,50
"Diples" (traditional dessert from Mani region) with thyme honey flavored cream and walnuts	€	5,50
Traditional Milk Pie with sour cherry and burnt meringue	€	6,00
Chocolate Mille-feuille with caramelized hazelnuts	€	6,00

*Frozen

The prices include all taxes / Market Manager: John Boutsikaris