

### STaRTErS

<b>Fava</b> (yellow split peas) with siglino (smoked pork) and caramelized onions	€	7,00
<b>White taramosalata</b> (cod fish egg purée) with virgin olive oil	€	8,00
<b>Balsamic glazed octopus</b> with fava (yellow split peas) purée and fresh oregano	€	14,50
<b>Homemade ravioli</b> stuffed with feta cheese and vegetable sauce	€	9,50
<b>"Kagianas"</b> traditional omelette from Mani with "siglino" (traditional smoked pork), sausage and "mizithra" cheese	€	9,50
<b>Filo parcels</b> filled with manouri, pastrami (cured beef), almonds, red peppers from Florina, goat cheese & tomato sauce	€4,00/piece	
<b>Bread</b> with olives and olive oil	€	1,50

### SaLADS

<b>Mani-Mani</b> salad with lettuce, rocket, sun-dried tomatoes' dressing and manouri (soft, goat cheese)	€	9,50
<b>Greek salad</b> with tomatoes, cucumber, peppers, onion, rusk, groats and feta wrapped in flaky, in vinaigrette from sumac and mint	€	9,50
<b>Lentils</b> with fresh oregano, sundried tomato, onion, cappers, siglino (smoked pork) and orange sauce	€	9,00
<b>Chickpeas</b> flavored with cumin, cabbage with green apple vinaigrette and fresh mint	€	8,00
<b>Black-eyed beans</b> with anchovy marinated in herbs	€	10,50

## PaSTA

<b>"Tsouhtes"</b> (traditional pasta) with roasted sour mizithra cheese, mushrooms, siglino (smoked pork) covered with a fried egg	€	12,50
<b>Orzo</b> with four kinds of different mushrooms and truffle oil	€	12,50
<b>Hilopites</b> (Greek traditional pasta) with chicken, asparagus, sundried tomatoes, zucchini & fresh basil	€	13,00
<b>"Makarounes"</b> (traditional homemade pasta) with small pieces of tenderloin pork and julienne vegetables in mushroom sause	€	13,00

## MeAT/FiSH

<b>Pork tenderloin</b> with orzo served with manouri (soft cheese), figs with honey and almond sauce with sour mizithra cheese	€	15,00
<b>Grilled</b> veal meatballs on "pita" bread with smoked eggplant and light spicy yogurt cream	€	13,00
<b>Rooster</b> stuffed with mushrooms and pecorino cheese from Amfilochia in smashed potato with smoked pork and leek	€	14,50
<b>Pork belly</b> , slowly cooked with fruit chutney and ginger flavoured sauce with red pepper	€	14,00
<b>Fish Filet</b> in fresh vegetables' tabbouleh and fennel sauce	€	17,00
<b>Lamb</b> with greens, celeriac cream and sauce of its own broth	€	19,00

## SWeET eND

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

\*Frozen

The prices include all taxes / Market Manager: John Boutsikaris