



## CRISP SALADS

### V GREEK VILLAGE SALAD WITH FETA €11

Tomato, cucumber, green pepper, red onion, Feta, kalamata olives, and oregano. Served with tomato crostini, virgin olive oil, and lemon dressing.

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**VG Vegan option:** with vegan feta

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### VG GARDEN SALAD €11

Crispy greens with avocado, cherry tomatoes, crispy pita bread, toasted pine nuts with lemon & thyme vinaigrette.

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### WELLNESS SALAD €14.50

Mixed green leaves, grilled chicken breast, baked cherry tomatoes, quinoa, avocado, pomegranate, almond flakes, carrot ribbons, dressing of lavender-honey, mustard, and orange.

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**VG Vegan option:** Sweet potatoes and oyster mushrooms replacing chicken and maple syrup replacing honey.

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**Seafood option:** with King prawns €18.50

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### V CRISPY HALLOUMI SALAD €15

Crispy Halloumi, baked beetroot, avocado, and pomegranate on a bed of mixed leaves and drizzled with dry fig dressing.

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### V BURRATA SALAD €16.50

Fresh Burrata cheese with a selection of fine tomatoes, roasted yellow beet, baby rucola, avocado, carob rusk bread, black sea salt, balsamic glaze, and fresh aromatic basil pesto.

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## ISOLA BREADS

### ITALIAN ARTISAN FLATBREAD €15.50

Baked flat bread with prosciutto, mozzarella, Parmesan, cherry tomato, rucola, basil micro herbs, home-made basil pesto, balsamic glaze, and pine nuts.

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### MED BREADS €6

Accompanied with trio of dips; virgin olive oil with balsamic vinegar, tomato sauce with herbs, and spicy cheese dip.

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## ISOLA DIPS

### HOME-MADE TYROKAFTERI €6

Feta cheese crushed with Florina peppers and chilies with cucumber, fresh mint, and baked pita bites.

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### HOME-MADE CUMIN HUMMUS €6

Home-made hummus with cumin, served with baked pita bites, toasted almonds, and basil pesto.

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**VG Vegan option:** without basil pesto.

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### HOME-MADE TARAMOSALATA €6

Home-made fish roe dip topped with pink pepper corns and fresh dill, served with baked pita bites.

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## SHARING & SIDES DISHES

### VG BABY NEW POTATOES WITH HERBS €6

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### VG STUFFED FLORINA PEPPER €14

Marinated grilled Florina pepper stuffed with citrus-infused bulgur.

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### V 'KOLOKITHOKEFTEDES' & TZATZIKI €10

Fried courgette balls with cheese, spring onion, dill, and mint, served with tzatziki.

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### V WHOLE BAKED HALLOUMI €12

Traditional Halloumi with virgin olive oil, mint, and tomato marmalade.

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## MEDITERRANEAN TACOS

### VG ORGANIC MUSHROOM TACOS €12.50

Tacos filled with organic mushrooms, avocado, tomato salsa, and pickled red cabbage. Drizzled with parsley, Florina pepper, and lime dressing.

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### GRILLED PRAWN TACOS €15

Filled with Tarama (fish roe) and cucumber salad.

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### PULLED SHORT RIB BEEF TACOS €16.50

Tacos filled with smash avocado, tomato salsa, and pickled red cabbage. Drizzled with parsley, Florina pepper, and lime dressing.

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## SEAFOOD

### CRISPY BABY CALAMARI €14.50

Served with Greek pita, basil pesto, smoked aubergines, carob glaze, and tomato tapenade.

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### MEDITERRANEAN OCTOPUS €16.50

Served with fava purée, sun-dried tomato pesto, balsamic glaze, and capers.

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### MEDITERRANEAN SEABASS CARPACCIO €15

Marinated with citrus, served with lemon cream and charred pink grapefruit.

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### CITRUSY TUNA TARTARE €16

Pink tuna tartare on avocado-quinoa ratatouille and citrus vinaigrette.

**Option:** Salmon tartare.

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### TUNA TAGLIATA €19.50

Avocado-quinoa tabbouleh, beluga lentils, za'atar, cucumber ketchup, pickled beet root. Refined with lime zest and basil oil.

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### SEARED SEA BASS FILLET €19.50

Pan seared sea bass fillet with chili flakes, sumac, and fresh dill on a bed of aromatic bulgur drizzled with spicy citrus vinaigrette

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## MEAT

### MARINATED CHICKEN SKEWERS €15

Skewers of tender chicken thighs marinated in yoghurt, lemon, olive oil, oregano, peppers, and onion. Served with Greek pita and tzatziki.

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### BEEF SLIDERS TRIO €19.50

Mini brioche made burgers, tomato marmalade, avocado salsa, Tyrokafteri (spicy cheese), and crispy hiromeri (smoked dried ham).

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### MARINATED BEEF FILLET SKEWERS €32

Beef fillet marinated in olive oil with Mediterranean herbs, sumac, bell peppers, tomato, red onion, and Kalamata olives. Served with sauce Béarnaise and aubergines dip.

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### PUREBRED IBERICO TOMAHAWK €30

Grilled with beetroot and green apple chutney. Drizzled with Commandaria glaze.

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## PASTA

### CHICKEN & MUSHROOM ORZOTTO €16.50

Free-range chicken on a bed of orzo pasta with a medley of mushrooms and thyme jus. Garnished with black truffles and Xinomizithra cheese.

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### ORZOTTO PASTA WITH SLOW COOKED BEEF SHORT RIB "YUVETSI" €19

Served with aged Graviera cheese.

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### SEAFOOD ORZOTTO €19.50

Orzo pasta with octopus, baby calamari, prawns, mussels, sea bass, and lobster cream with Ouzo.

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### TAGLIATELLE WITH PRAWNS €22.50

Tagliatelle pasta with king prawns, cherry tomato, and fennel dolloped in a tomato-prawn bisque served with Parmesan flakes.

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## PLATTERS TO SHARE

### V ACAI & FRIENDS ENERGY BOWL €22

Organic acai, topped with home-made quinoa granola, variety of seasonal fresh fruits, cacao nibs, coconut flakes, caramelised peanuts, dried white mulberries, and peanut butter served in two bowls on a bed of decorated crushed ice.

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### SEASONAL FRESH FRUIT PLATTER FOR TWO €19

Chocolate and vanilla dips.

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**VG Vegan option:** without dips.

## SWEET TREATS

### HOME-MADE ORANGE PIE €8

A fresh take on a classic Greek dessert with our zesty orange cake syruped to perfection. Topped with a white chocolate soumada infused whipped ganache and accompanied by a scoop of creamy vanilla gelato. Finished with a drizzle of golden honey sauce, Cypriot orange segments and preserved kumquat.

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### HOME-MADE FRESH LEMON TART €9

With fresh berries and raspberry sauce.

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### CHOCOLATE TRIO INDULGENCE €9

Embark on a journey with our trilogy symphony of white, milk, and dark chocolate. Our signature warm chocolate soufflé alongside a scoop of intense chocolate gelato.

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### VG HEAVENLY VEGAN EXPERIENCE €9

Indulge in our heavenly vegan delight. A must-try combination of flavours of white chocolate and strawberries. Velvety white chocolate and strawberry mousse, and strawberry gel set on a moist vanilla sponge. Served with fresh strawberry coulis.

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### ICE CREAM €2.50 / per scoop

Vanilla ①⑥⑦⑧

dark chocolate ①③⑥⑦⑧

lemon ①③⑤⑥⑧

mastic ①③⑥⑦⑧

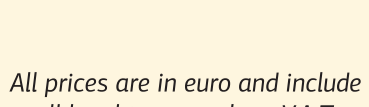
### ALLERGENS

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|---------------|------------|
| ① Gluten      | ⑧ Nuts     |
| ② Crustaceans | ⑨ Celery   |
| ③ Egg         | ⑩ Mustard  |
| ④ Fish        | ⑪ Sesame   |
| ⑤ Peanuts     | ⑫ Sulfites |
| ⑥ Soy         | ⑬ Lupin    |
| ⑦ Dairy       | ⑭ Molluscs |

\* Frozen

V Vegetarian

VG Vegan



All prices are in euro and include all legal taxes such as V.A.T.