



Menu

TZATZIKI

Greek yoghurt, garlic and cucumber

ELIOTTI (bread)

Cyprus olive bread with onion and Kalamata olives

REVITHOKEFTEDES

Fried chickpea balls with mint, lemon, garlic, and cumin, herbs.
Gluten-free.

SPANAKOPITA

Spinach pie with onions, leek, herbs and feta in puff pastry

KEFTEDES

Greek meatballs. Lamb and pork with onion, garlic and mint

STIFADO

Juicy and tender, melt-in-the-mouth beef stew with a delicious, intense
tomato/onion-based sauce

GIANT BEANS IN TOMATO SAUCE

Giant lima beans with tomato, onions, garlic, celery, carrots,
timian, mint, cinnamon

PASTITSIO

Gluten pasta, eggs, milk, gluten flour, cheeses, butter, Beef mince,
cinnamon, nutmeg

HORIATIKI

Greek salad with tomato, cucumber, red onion, pepper, feta,
olives, vinegar and extra virgin olive oil

RAVANI

Flour and semolina, sugar, eggs, butter, lemon, mastic

NIGHT FOOD

Salade de boeuf

Cold cuts platter

DRINKS

Open bar with white, rose and red wine (list below)

Beer and liquor

Sodas and water





Wine list

BUBBLES

Villa Degli Olmi (Italy)
Corte del Rovi Prosecco N.V.

WHITES

Vignerons du Narbonnais (France)
Saint Baurois Grande Réserve Chardonnay 2024

Barbanera (Italy)
Pian Oro 2024

Tombacco (Italy)
Pecorino Terre di Chieti 2024

ROSE

770 Miles (US)
Zinfandel Rosé 2024

REDS

Castello di Cigognola (Italy)
L'Ala Barbera 2019

Fantini (Italy)
Edizione Cinque Autoctoni

Félix Solís (Spain)
Mucho Más Tinto N.V.

Castelo Giulio (Italy)
Brunello di Montalcino 2020

Chateau Purcari (Moldova)
Freedom Blend 2022

Camille Cayran Le Chêne (France)
Noir Côtes-du-Rhône-Villages 2022

Cielo e Terra (Italy)
Appassionante 2022

La Bollina (Italy)
Roppolo Primitivo 2021

Pelleriti Priore (Argentina)
1853 Old Vine Estate Selected Malbec

Villa Loren (Italy)
Amarone della Valpolicella 2021

Masca del Tacco (Italy)
Lu'Li Primitivo Edizione Limitata

El Enemigo (Argentina)
Cabernet Franc 2021

