

## Appetizers

<b>Fish veloute soup</b>	<b>8,50 €</b>
<b>Handmade fried potatoes</b>	<b>4,90 €</b>
<b>Fava with caramelized onion</b>	<b>5,40 €</b>
<b>Taramosalata mousse with smoked salmon</b>	<b>7,00 €</b>
<b>Eggplant salad</b>	<b>7,00 €</b>
<b>Spicy Cream Cheese sauce</b>	<b>7,00 €</b>
<b>Tzatziki</b>	<b>3,80 €</b>
<b>Pumpkin balls with yoghurt dip</b>	<b>6,50 €</b>
<b>Cod meatballs with garlic dip</b>	<b>7,50 €</b>
<b>Baked eggplants with tomatoes</b>	<b>7,00 €</b>
<b>Grilled smoked sausage</b>	<b>6,00 €</b>
<b>Trilogy with crispy garlic bread, fava, cheese and Katiki</b>	<b>7,00 €</b>
<b>Grilled Chios cheese mastelo with lemon marmalade</b> (traditional cheese from Chios)	<b>7,50 €</b>
<b>Bruschetta with shrimp and cucumber pickle intarama mousse</b>	<b>8,50 €</b>
<b>Anchovy fillet marinated in filet and olive oil with Magadascar pink pepper and capers</b>	<b>7,50 €</b>
<b>Smoked mackerel with boiled potato, lemon and spring onion</b>	<b>8,90 €</b>
<b>Freshly fried anchovy</b>	<b>7,60 €</b>

<b>Tuna ceviche</b> marinated in citrus juice, tomato, cucumber, parsley cap and spring onion	<b>15,00 €</b>
<b>Steamed mussels</b> in shell with green onion, wine and lime	<b>15,00 €</b>
<b>FreshGreek octopus</b> (myconian recipe)	<b>14,00 €</b>
<b>Fresh Greek Euboean squid</b>	<b>48,00 €/kg</b>



## Salads

<b>Roasted vegetable</b> millefeuille with caramelized onion and balsamic cream	<b>7,50 €</b>
<b>Seasonal greens</b>	<b>5,50 €</b>
<b>Peasant salad</b> with barley and capers	<b>8,50 €</b>
<b>Me Gusto</b> salad with lettuce rocket avocado sour cream walnuts dried fig sesame and lemon vinaigrette	<b>8,80 €</b>
<b>Seafood</b> with cous cous quinoa shrimp* mussels and wild rocket	<b>11,50 €</b>



## Main Dishes

<b>Ravioli stuffed with spinach in smoked paprika sauce and Florina pepper</b>	<b>10,00 €</b>
<b>Tuna fillet with teriyaki vegetables</b>	<b>20,00 €</b>
<b>Linguini with shrimp* tomato sauce and basil</b>	<b>14,00 €</b>
<b>Cuttlefish risotto with cuttlefish ink in shellfish broth</b>	<b>15,00 €</b>
<b>Tagliatelle with smoked salmon smothered in dill vodka and rocket</b>	<b>13,00 €</b>
<b>Shrimp* grilled with oil lemon</b>	<b>14,50 €</b>
<b>Cod with garlic sauce</b>	<b>9,50 €</b>
<b>Grilled sea bass fillet with filet mash</b>	<b>16,00 €</b>
<b>Beef burger with potatoes and mushroom cream</b>	<b>9,50 €</b>
<b>Bream</b>	<b>42,00 €/kg</b>
<b>Fagri</b>	<b>50,00 €/kg</b>
<b>Fresh Fish</b>	<b>60,00 €/kg</b>

## Desserts

<b>Cheesecake Strawberry</b>	<b>6,50 €</b>
<b>Cheesecake Chocolate with chocolate syrup</b>	<b>6,50 €</b>
<b>Semifredo caramel with biscuits &amp; forest fruits</b>	<b>6,50 €</b>
<b>Creme brulee</b>	<b>6,50 €</b>
<b>Abstract Apple pie with vanilla cream, cookie and caramel syrup</b>	<b>6,50 €</b>



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Health Officer

Eftychia Kallianga

WE USE SUNFLOWER OIL IN THE POTATOES AND IN ALL FRIED DISHES.

WE USE OLIVE OIL IN SALADS AND IN ALL COOKED OR MARINATED DISHES

\* the product is frozen\*\* the product is from fish farming

MARKET REGULATION: 4/28-11-2012

CONSUMER IS NOT OBLIGED TO PAY IF HE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT-INVOICE)