

Menu

King Size

Resto - Bar

Our Menu Selection

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BREAKFAST

Greek breakfast

Toasted bread, fresh bread, homemade jam, local honey, butter, feta, eggs of your choice yoghurt with honey, cherry tomatoes, cucumber, olives, natural orange juice and homemade sweet of the day

12€

High Protein breakfast

Cereal bar, 2 flavors of tahini spread, carob bread, multigrain bread kefir or almond milk, granola, honey, blueberries, blackberries.

12€**King size breakfast**

Toasted bread, fresh bread, butter, homemade jam, local honey, eggs of your choice, various cold cuts, cheeses, yoghurt with fruits, cherry tomatoes, cucumber, natural orange juice and homemade sweet of the day

16.5€**Scrambled eggs**

Scrambled eggs on toasted traditional bread

9€**Honey breakfast**

Natural honeycomb, 3 types of honey, bee pollen, cow's butter variety of breads, yogurt, nuts, fresh natural orange juice

11.5€**Healthy breakfast**

Smoked salmon, cherry tomatoes, avocado, poached eggs multigrain bread, cream cheese, cucumber, fresh natural orange juice

13.5€

OMELETTES

Plain**8€****Greek**

Potatoes, feta cheese, onion, tomato, pepper

10.5€**Vegetarian**

Onion, tomato, pepper, mushrooms, cheese

9€

Special

Ham, bacon, cheese, tomato, pepper, mushrooms

11.5€

SEAFOOD

Steamed mussels

With ouzo and fennel in their juices

11€

Grilled octopus

With split peas, Constantinople salad and aromatic salt of fresh oregano

20€

Grilled shrimps

With grilled vegetables, salt flavored with dried lemon peels and mint

20€

Grilled squid

With grilled vegetables and aromatic herb oil and lemon

20€

Stuffed grilled squid

With Cretan graviera cheese, tomato, pepper, aromatic oil and lemon and oregano salt

22€

Fried squid

With aromatic mint and lemon salt, homemade taramasalata dip and oil and lemon

17€

Fresh fish: sea bass or sea bream

With seven types of roasted vegetables and fresh oregano flavored lemon oil

22€

Fillet of fresh fish of the day on the grill

Smoked in natural lemon sticks with sautéed vegetable spaghetti with olive oil, fleur de sel and olive parsley flavoured oil - lemon dressing. It is served with the aromatic smoke of lemon sticks

27€***Tuna fillet**

With seven types of roasted vegetables, mashed sweet potatoes, chive and mint lemon-oil and lemon flavored salt

22€

Ask for the fish of the day

SALADS

Greek salad

Tomato, cucumber, pepper, olives, onion, feta

10€**Mirmizeli from Kalymnos**

Barley rusk, tomato, anchovies, capers, feta, fresh onion, olive oil, oregano, cucumber

11€**Caesar salad**

Lettuce, croutons, bacon, parmesan chips

12.5€**King size salad**

Mesclun of green vegetables with grilled chicken, smoked pork ham, grilled vegetables, fig vinaigrette, grated parmesan, served in a corn pita nest

14.5€**Summer salad**

Green leafy vegetables, watermelon, walnuts, feta dressing flavored with lime and ouzo

Chicken salad**11,5€**

Chicken fillet, lettuce, cherry tomatoes, cucumber, 3 types of peppers, spicy oil and lemon

Cretan rusk**10,5€**

Rusk, tomato, feta, olive slices, fresh oregano and superior olive oil

Smoked trout fillet salad**15€**

Smoked trout fillet, colorful vegetables, chives, lemon-mayo sauce on toasted traditional bread and parsley oil-lemon dressing

Burrata di buffala**15€**

Green leafy vegetables with grilled cherry tomatoes, yellow sun-dried tomatoes, authentic buffala mozzarella and basil pesto

Leafy vegetables salad**13,5€**

Grilled manouri cheese, pomegranate, semi-dried fig, fresh mushrooms, grape molasses vinaigrette served in a crispy French truffle crust

Seafood salad**20€**

Mesclun vegetables, smoked salmon, authentic crab meat, mussel meat, shrimps, lemon-lime-orange-mayo sauce

SNACKS

Toast**4€**

Ham or turkey, cheese, tomato

Special toast**5€**

Ham or turkey, cheese, egg, tomato

Greek sandwich

5.5€

Feta, tomato, pepper, onion, cucumber and olive paste

Chicken bites sandwich

6€

Lettuce, tomato, king size sauce

King size sandwich

6.5€

Chicken fillet, lettuce, tomato, king size sauce

Smoked turkey sandwich

6.5€

Multigrain bread, turkey, baby arugula, sun-dried tomato, parmesan flakes and basil oil

Trilogy of mini sandwiches

8.5€

Tuna-corn, peppers, mayonnaise, lettuce. Lettuce, tomato, guacamole. Prosciutto, grilled vegetables

***Salmon bagel**

8€

Corn bagel, smoked salmon, cream cheese, lettuce, avocado

***Club sandwich**

10€

Ham or turkey, cheese, tomato, lettuce, bacon, king size sauce. Served with fries and fresh salad

***Chicken club sandwich**

12€

Grilled chicken, cheese, lettuce, tomato, bacon, king size sauce. Served with fries and fresh salad

***Portion of french fries**

4.5€

King size fries

5.5€

Baby potatoes with a crust of Greek aromatic herbs

Choices of bread: traditional wheat or multigrain

BURGERS

*Hamburger

Patty made from 100% beef mince, lettuce, tomato, king size sauce, served with french fries and fresh salad.

10.5€

*Cheeseburger

Patty made from 100% beef mince, lettuce, tomato, cheddar, king size sauce, served with french fries and fresh salad.

11.5€

*Special burger

Patty made from 100% beef mince, egg, cheddar, lettuce, tomato, king size sauce, served with french fries, fresh salad.

12.5€

*Chicken burger

Breaded chicken fillet, lettuce, tomato, king size sauce, served with french fries and fresh salad.

13.5€

*King size burger

2 patties made from 100% beef mince, egg, cheddar, bacon, lettuce, tomato, king size sauce. Served with french fries & fresh salad.

17€

*Vegetarian burger

Vegetable patty, lettuce, tomato, King size sauce. Served with french fries and fresh salad

10.5€

PASTA

Napolitana

With fresh tomato sauce

11€

Bolognese

With beef mince and fresh tomato sauce

14€

Carbonara

With parmesan chips

14,5€

Arabiata

12€

Shrimp pasta

With fresh tomato, ouzo, garlic and fresh basil leaves

20€

Fresh ravioli pasta

Ravioli stuffed with sweet pumpkin and parmesan accompanied by shrimp bolognese and crispy fried onions

14,5€

***Seafood pasta**

Scallops, mussels, clams, shrimps, sea urchins, cooked in iodized seafood broth

45€

Vegetable orzo

Various seasonal vegetables, Domokos katiki cheese and aromatic chives

22€

***Crawfish orzo**

In crawfish bisque, red caviar from Mykonos kotsona, chives

22€

Chicken orzo

Chicken, fresh colorful vegetables, Kozani saffron, Cretan graviera flakes

17€

Vegetable orzo

15€

Various seasonal vegetables, Domokos katiki cheese and aromatic chives

Barley Pasta with Vegetables

15€

Seasonal vegetables with barley pasta

Barley Pasta with Shrimps

22€

Barley pasta with fresh shrimps

PIZZA

Margarita

11€

Tomato, cheese

Rocket spinach

13.5€

Rocket, spinach, mozzarella

Greek

14€

Tomato, onion, feta, olives, salami, cheese

Four cheese

14€

Edam, gouda, feta, roquefort

King size

15.5€

Ham, cheese, mushrooms, salami, bacon, pepper

Burrata di buffala

18.5€

Buffalo burrata, cherry tomatoes, basil pesto

Make your own pizza with ingredients of your choice

Bread 3€

Pita Bread 3€

Garlic Bread 3.5€
Garlic butter, parmesan fresh thyme.

GREEK DISHES

Slow cooked lamb in parchment 22€
Lamb slow-cooked in parchment with three types of peppers, cherry tomatoes, Cretan graviera cheese, olive oil, fresh thyme, served in a bundle

Pork marinated with Greek herb powder 21€
Pork marinated with mustard powder, smoked paprika, aromatic sun-dried tomato salt, three types of peppers, accompanied with baby potatoes and pitas

Homemade chicken gyros 18€
Homemade marinated chicken gyros with 11 herbs accompanied with grilled vegetables and pitas

Stuffed grilled sardine fillet 19€
Stuffed sardine fillets grilled with tomato - pepper and fresh oregano pesto on grilled zucchini

Pork neck steaks

16€

With grilled vegetables and grilled tomato, smoked paprika marjoram

Today's special

Ask us about the daily special dish

MAIN DISHES

Ribeye 300g

35€

Greek-raised beef with trilogy of gnocchi (beetroot - pumpkin - purple sweet potato) accompanied by butter flavored with coffee beans and 4 types of peppers. With roast sauce

Beef steak

22€

Greek-raised beef, baby potatoes with aromatic herb crust, aromatic mustard salt and oregano and roast sauce

Pork steak XL

22€

With baby potatoes, lemon-thyme, aromatic sun-dried tomato salt and fresh oregano

Grilled burger

16,5€

Made from 100% beef mince, with grilled vegetables and aromatic herb oil-lemon sauce

Stuffed burger

18€

Made from 100% beef mince, with Kalamata sfela feta, grilled vegetables, fresh oregano oil-lemon from extra virgin Messinian olive oil

Pork ribs on the bbq

20€

Marinated with mustard salt, thyme honey, orange, accompanied with grilled baked potato and roast sauce with honey and orange

Grilled chicken fillet

With seven types of grilled vegetables, baby potatoes, aromatic sun-dried tomato salt and fresh oregano

16,5€**Grilled beef fillet 300g**

with grilled vegetables, baked baby potatoes, roast sauce with trumpet mushrooms and semi-sweet wine, smoked salt and mustard butter

18€**Grilled lamb medallions**

With king oyster mushrooms, onions in the aromas of the stew and Samos vinsanto sauce with marjoram

40€**Grilled beef fillet 300g**

with grilled vegetables, baked baby potatoes, roast sauce with trombas and semi sweet wine, smoked salt and mustard butter

Grilled lamb medallions

With king oyster mushrooms, onions in the aromas of the stew and Samos vinsanto sauce with marjoram.

35€**Grilled Goat**

Tender goat meat grilled to perfection with aromatic herbs

23€

All main dishes can be served with pepper, ala creme, or roquefort sauce

APPETIZERS

HOT

Tomato fritters

7.5€

With cherry tomatoes, feta, fresh basil and yogurt dip with smoked tomato

Zucchini fritters

7.5€

Zucchini, fresh mint, feta, Cretan Graviera flakes

Saganaki

8.5€

In an aromatic crust of fresh herbs and sweet and spicy pepper jam

Grilled Greek salad

10€

With grilled tomatoes, feta, onion, grated kasseri cheese baked in the oven

Baked baby potatoes

10€

With citrus fruits and fresh thyme

Grilled halloumi cheese

With grilled tomatoes and mint salt

Crispy pancake of Greek cheeses

Breaded with xinotyri sheet and tomato jam with basil

Crispy pancake of Greek cheeses

Breaded with xinotyri sheet and tomato jam with basil

COLD**Tzatziki**

6€

White tarama

8€

Fava in 2 versions

7.5€

Classic, with caramelized onions and early harvest olive oil and balsamic fig spark

Smoked eggplant salad

7€

With grilled sweet red peppers, apple cider vinegar, early harvest olive oil

Savory salmon profiteroles

13.5€

With cream cheese, salmon brick, chives, green apple oil

Variety of cheeses - cold cuts for 2 people

25€

Variety of cheeses - cold cuts for 4 people

50€

CHILDREN'S MENU

Chicken bites

10€

Napolitana

7€

Bolognese

7.5€

DESSERTS

Chocolate crepe	8,5€
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Chocolate waffle	9,5€
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Fruit salad	9€
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Yogurt with honey	5,5€
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Ice cream	3€
Chocolate, vanilla, strawberry, banana	

Natural honeycomb with feta ice cream and sweet cherry	10,5€
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Chocolate burger	11€
Chocolate burger with biscuit, banana, in brioche bread with fresh fruits and hazelnut praline sauce	

PANNACOTTA	10€
Pannacotta with strawberry soup from fresh strawberries	

BAKLAVA ROLL	10,5€
With Aegina pistachio, butter flavored with orange blossom, ice cream - sweet - Kos cherry tomato	

ASK US ABOUT THE DESSERT OF THE DAY

All desserts are prepared by us and can be accompanied with yogurt, honey, biscuit, whipped cream, seasonal fruits and ice cream.

REFRESHMENTS

Soft Drinks

Cola	3.5€
Sprite	3.5€
Orange	3.5€
Lemon	3.5€
Tonic	3.5€
Ginger	4€
Ice Tea	3.5€

Premium Refreshments

Pink Grapefruit	5.5€
Aegean Tonic	5.5€
Ginger Beer	5.5€
Gentlemen Soda	5.5€

Redbull	5.5€
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Beers

Alfa	5.5€
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Mythos	5.5€
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Mammos	6€
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Fix	5.5€
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Fix Alcohol free	5.5€
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Draught Small - Large	
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Amstel	5.5€
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Heineken	6.5€
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Stella Artois	6.5€
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Becks	6.5€
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Bud	6.5€
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Corona	6.5€
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Desperado	7.5€
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Macfarland	
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Premium Beers

Erdinger	7.5€
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Duvel	8.5€
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Water

Small 0,5 Lt	0.5€
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Large 1,5 Lt	3€
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Carbonated 1 Lt	3€
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Sparkling Water 0,30 Lt	4€
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Sparkling Water 0,750 Lt	5€
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Pellegrino 0,750 Lt	6€
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RTD's & Spirits

Cider	6€
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Ouzo

Bottle 200ml**14€****Glass****4.5€****Tsipouro****Bottle 200ml****14€****Glass****4.5€****Ask for a range collection of beers*

COFFEE & DRINKS

Coffees

Espresso

3.5€

Double Espresso

4.5€

Affogato

6€

Cappuccino

4€

Cappuccino caramel

Double Cappuccino

5.5€

Latte

4.5€

Filter Coffee	4€
Flat White	4.5€
Freddo Espresso	4.5€
Freddo Cappuccino	4.5€
Freddo with ice cream	6€
Frappe	3.5€
Nescafe	3.5€
Greek coffee	2.5€
Double Greek coffee	3.5€
Irish coffee	6.5€
Americano	3.5€
Americano Double	4.5€
*Decaf:	
Espresso	3.5€

Nescafe

3.5€

Greek

2.5€

****Milk:****Almond milk****Coconut milk****TEA****Chocolate****Hot or Cold**

5€

Juices**Orange juice**

5.5€

Mixed with season fruits

6.5€

Smoothies**Banana twist:**

Banana, strawberry, almond milk, honey

7€

Exotic:

Pineapple, mango, coconut milk, ginger

7€

Ice cream Shake:

7€

Banana, chocolate ice cream, biscuits, milk

Oreo:

7€

Banana, vanilla ice cream oreo biscuits, milk

Beetroot:

Raspberries, strawberries, honey

Detox:

matcha, spinach, pineapple banana, lime juice

All smoothies can be mixed with water or yoghurt*HOMEMADE LEMONADE**

5.00€

Milk Shakes**Chocolate**

6.5€

Vanilla

6€

Banana

6€

Strawberry

6€

WINE LIST

White Dry Wine

Ktima Biblia Chora

30€

Sauvignon Blanc - Assyrtiko Kavala, Macedonia - North Greece

Akrani Chardonnay

30€

Chardonnay 100% Kos, Dodecanese - Greece

Hatziemmanouil

28€

Malagaousia - Assyrtiko Kos, Dodecanese - Greece

Petra Marinou

30€

Sauvignon Blanc - Assyrtiko Kos, Dodecanese - Greece

Gerovasiliou Estate

40€

Malagaousia - Assyrtiko Epanomi Thessaloniki, North Greece

Kir Yianni Samaropetra

30€

Sauvignon Blanc 100% Florina Macedonia, North Greece

Akrani Chardonnay

40€

Chardonnay 100% Kos, Dodecanese

Semeli Mantinia

28€

Moschofilero 100% Mantinia, Peloponnese – Greece

Papaioannou Chardonnay

28€

Chardonnay 100% Nemea, Peloponnese - Greece

Domaine Skouras Viognier

40€

Viognier 100% Peloponnese, Greece

Argyrou Atlantis

Assyrtiko - Aidani – Athiri Santorini, Greece

45€

Rose Wine**Avdiros Rose (Semi – Dry)**

Syrah - Pamidi Avdira, Xanthi - North Greece

30€

Petra Marinou Rose (Dry Wine)

Mavrothiriko - Moschato Kos, Dodecanese - Greece

30€

Barafakas Three Witches

(Semi - Dry, Semi - Sparkling) Agiorgitiko - Syrah - Moschofilero Nemea, Peloponnese - Greece

30€

Akrani Miniera Rose (Dry Wine)

Cab. Sauvignon - Sauvignon Blanc Kos, Dodecanese - Greece

45€

Melas Idylle D ' Achinos (Dry Wine)

Agiorgitiko - Grenache rouge Phthiotis, Central Greece

Petra Marinou Lango Mello

(Semi - Sweet) Mavrothiriko - Moschato, Kos, Dodecanese - Greece

30€

Lantides Ergo Rose (Dry Wine)

Agiorgitiko - Assyrtiko Nemea, Peloponnese - Greece

45€

Chateaux Miraval (Dry Wine)

Cinsegut, Grenache Rouge, Syrah Cotes de Provence, France

60€

Red Dry Wine

Triantafillopoulou Deipnos

30€

Cab. Sauvignon - Merlot Kos, Dodecanese- Greece

Thiomopoulos Atma

27€

Xinomavro - Mandilaria Naoussa, Macedonia - Greece

Petra Marinou Syrah

35€

Syrah 100% Kos, Dodecanese - Greece

Akrani Merlot

30€

Merlot 100% Kos, Dodecanese – Greece

Barrone Ricasoli Chianti Classico

40€

Chianti, Toscana - Italy

Alamos Malbec

40€

Malbec 100% Mendoza, Argentina

Vivlia Hora Plagios

50€

Merlot 100% Kavala Macedonia - Greece

DESERT WINE BY THE GLASS**Samos Vin doux (White Sweet Wine)**

Moschato Samou Samos North Aegean Sea – Greece

Mavrodafni Patron (Red Sweet Wine)

Mavrodafni Patra, Peloponnese - Greece

ATOMIC BOTTLE OF WINE 187.5ML

WHITE

Hatziemmanouil DRY 7€

Petra Marinou DRY 7€

Semeli Picollo Mondo (Semi - Sweet) 7€

ROSE

Hatziemmanouil DRY 7€

Petra Marinou Lango Mello (Semi – Sweet) 7€

RED

Hatziemmanouil DRY 7€

Semeli Picollo Mondo (Semi - Sweet) 7€

Sparkling Wines

Moët & Chandon Champagne 70€
Dry white, France

Luc Belaire Rose Dry Rose 80€/50€

Prosecco Bottega Poeti 80€/50€
Veneto, Italy

Semi - sweet Bottega Moschato Petalo
Veneto, Italy

COCKTAILS

Salt on My Skin

Tequila | Mezcal | Pepper | Piment | Raspberry. A sunburned kiss between smoke and sweetness. No sunscreen needed.

13€

Two Towels, One Chair

Rum | Passion Fruit | All Spice | Citrus. Too close, too hot, and nobody's moving. You're in now.

12€

Sticky Nights

Rum | Banana | Pineapple | Coconut. Warm air, loud music, fruit dripping down your wrist.

12€

No Flip-Flops Allowed

Gin | Green Apple | Ginger. Sharp, fresh, and not for the casually dressed.

12€

Meltemi Whisper

Gin | Mastiha | Mint | Strawberry Soda. That soft Aegean wind sweet, salty and gone in seconds.

12€

Sweat & Sunset

Vodka | Red Wine | Cherry | Coconut | Vanilla. Late sun, red lips, cold glass. Everything melts eventually.

13€

Sleepy Donkey

Vodka | Pear | Peach. Slow, lazy and dangerously smooth. Ride at your own risk.

13€

Golden Hour Lies

Vodka | Salted Caramel | Vanilla | Peach. Sweet words, golden glow, and promises nobody means.

12€

