SNACKS

NIBBLES			
MIDDLES			
Pistachios	salted		3,20
Peanuts, s	alted		2,10
Black olive	s `Bedrossian´ with lemon & red pepper (with bread)		4,30
DIPS (with b	read)		
Joghurt di	p with fresh herbs (v)		4,30
Tomato bu	utter (v)		4,30
`Aioli´gar	ic & egg (v)		4,30
	SOUPS & STARTERS		
	5 p.m. to 11 p.m.		
	with bread		
Soup of th	e day		6,90
Red lentil:	soup with mint & lemon (v)		6,90
Salad mad	le of chickpeas, mint, dried apricots, onions & seeds (v)		7,90
King praw	ns with chili, olives, braised tomatoes & garlic (spicy)	portion	9,90

SALADS

7,90

6 p.m. to 10 p.m.

Colourful mixed Salad with bread

Various leaf salads I tomato I pepper I cucumber and onion with

Feta - Greek cheese with dried tomatoes & black olives (v)

Pumpkin- & sunflower seeds (v)	balsamic vinaigrette	10,90
Greek Feta cheese & black olives (v)	lemon dressing	14,50
Goat cream cheese with honey & dried tomatoes (v)	balsamic vinaigrette	15,50
Tandoori - Chicken fillet with curry - dip	balsamic vinaigrette	17,50
King prawns with chili & garlic (spicy)	lemon dressing	18,50

MAIN COURSES

6 p.m. to 10 p.m.

\/	E	C	F	ΓΔ	R	LE	5
v		u	_				

seasonal in red wine sauce & potatoes seasoned with thyme	15,50
mediterran in lemon - oregano sauce & potatoes seasoned with thyme (v)	15,50
HOUSE PASTA	
Penne Rigate with parmesan - thyme sauce, fresh seasonal vegetables, sun - dried tomatoes & fresh basil	16,50
LEMON CHICKEN	
with fresh mediterranean vegetables in lemon - oregano sauce &	20,90

MASALA (spicy)

Sittifficied fair to friedt 3ei ved with 1 3ed301 fai vedetable3 af id basi fatifice — ZZ.30	simmered lamp meat served	with seasonal vegetables and basmatirice	22,90
--	---------------------------	--	-------

MEDAILLONS OF THE PORK

potatoes seasoned with thyme (v)

in a tarragon - mustard sauce, served with green beans & potatoes	22,90
seasoned with thyme	

RUMPSTEAK (from Argentina)

seasoned with thyme

with nerb butter and a mixed salad	28,50
with cayenne onions, seasonal vegetables & potatoes seasoned with thyme	28,50
in a tarragon - mustard sauce served with green beans & potatoes seasoned with thyme	28,90
in red wine sauce served with mediterranean vegetables & notatoes	28,90

DESSERTS

Amarettini Tartufo	with Baileys chocolate sauce	6,50
Chocolate Cup -		
Chocolate / Vanilla Ice Cream	with chocolate sauce & roasted hazelnuts	6,50
Vanilla Ice Cream	with raspberry puree & roasted almonds	6,50
Greek Yoghurt	with roasted almonds & honey	6,50
Hazelnut Brownie	with cherries & vanilla ice cream	7,70