

## APPETIZERS

### Meze

Classical hummus.....	200
Taramasalata.....	310
Baked eggplant spread.....	570
Stewed pepper spread.....	420
Tzatziki (Greek yogurt with cucumber and simmered garlic).....	210
Smoked cod and mullet mousse.....	480
Tirocafteri - spicy anthotyros cheese mousse.....	430
Meze set 3 pcs.....	750
Gluten-free bread.....	250

### Salads

Big greek salad (for two persons).....	1370
Green marouli salad with avocado.....	1200
Mini octopus salad with olives, capers and pickled onions.....	1800
Salad with octopus, potato chips and lettuce.....	950
Avocado with shrimps and Tarama sauce.....	1440
Octopus carpaccio with yuzu tahina.....	1300
Nicaea salad with homemade tuna confit.....	1250
Tuna tartar with walnuts.....	820
Tuna tartar with spicy tarama sauce.....	980
Greek fish ceviche with sweet potatoes in red orange sauce.....	1380
Hot smoked lamb with caponata.....	1200

## TERRACE

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Greece got everything

## HOT APPETIZERS

Lightly crispy zucchini and eggplant chips.....	590
Roasted Halloumi with black truffle.....	1100
Fried artichokes with bottarga.....	1260
Baked mussels with spinach and truffle.....	1600
Simmered eggplant with marbled beef.....	780
Baked eggplant with octopus.....	1800
Dolma with langoustines.....	1380
Open dolma with goat and rice popcorn.....	1100
Musaka with duck with sweet potato.....	1600
Musaka with stewed brisket.....	890

## PASTA

Creamy orzo with pumpkin cream with sun-dried tomatoes and spinach.....	790
Orzo with bottarga and seafood.....	1680
Orzo with stewed lamb.....	1450

## SOUPS

Pumpkin cream soup with feta cheese mousse.....	390
Seafood soup.....	750
Soup on chicken broth with orzo and lemon-egg cream.....	410
Lamb soup with lima beans.....	920
Lamb broth soup with chicken meatballs.....	510
Pink lentil vegetable soup.....	450

## VEGETABLES

Spinach with white raisins and cashews.....	420
Cauliflower steak in carrot sauce, with chia seeds.....	720

## MAIN COURSE

### Goat (Cooked in a wood stove)

Goat shoulder in honey mustard sauce with thyme.....	2300
Goat ribs with stewed eggplant and barberry.....	3600
Katsikaki spiced goat stewed legs.....	3000

### Beef (From the dry ripening chamber)

Skirt steak with nuts and capers.....	2200
Stewed rib with a side dish of chopped green peas.....	2500
Stifado (stewed in thick sauce).....	2100
Grand beefstacka.....	1250
Tibon 100 gr.....	1400
Striploin 100 gr.....	1260
Ribeye on the bone 100 gr.....	1700

### Lamb

Lamb leg in mustard sauce with salty lemon.....	2800
Lamb ribs roasted in a wood oven in rosemary and sweet pepper.....	3600
Lamb shoulder pulp baked in a roasting pan with onion and Kleftiko spices.....	2200
Stewed lamb meat with pepper sauce.....	1550

### Chicken

Lemon chicken with cauliflower cream.....	1050
Chicken in the «nest» phyllo with black truffle.....	1300

### Octopus

Crispy Octopus with fava.....	2760
In white wine with herbs.....	2820
Octopus baked in a wood oven 100 gr.....	1100

### Squid

Battered (Kalamarakia tiganita).....	1200
Stuffed squid with Lemonelo sauce.....	1280
Squid with tomatoes and white wine.....	1400
On open fire.....	600

### Crab

Crab phalanges with fragrant oil and capers.....	2500
Orzo with crab and cuttlefish ink.....	2300
Crab cutlets with broccoli and chilli mousse.....	1700

### Shrimps

Grilled in cheese-tomato sauce.....	1900
Grilled giant shrimp.....	1430

### Lavraki (Sea Bass)

Lavraki dakos with capers and croutons.....	1600
Steamed in grape leaves.....	1200
Baked with tomatoes and capers.....	1100
On an open fire.....	1200
Stew in white wine.....	1020

### Tsipura (Dorada)

Steamed in grape leaves with spicy fish stock.....	1150
Baked with tomatoes, capers and garlic.....	1150
On an open fire.....	1150
Stew in white wine.....	1600

### Tuna

Tuna fillet with spicy salsa and green beans.....	1800
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### Cod

Cadaifi cod with saffron sauce, asparagus and spinach.....	1350
Roast of different fish.....	1500



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## APPETIZERS

### Meze

Classical hummus .....	200
Baked eggplant spread.....	570
Tzatziki (Greek yogurt with cucumber and simmered garlic).....	210
Smoked cod and mullet mousse.....	480
Meze set 3 pcs.....	750

### Salads

Big Greek salad (for two persons).....	1370
Green marouli salad with avocado.....	1350
Salad with octopus, potato chips and lettuce.....	950
Avocado with shrimps and Tarama sauce.....	1550
<b>New!</b> Avocado with crab.....	2100
Salmon carpaccio with capers and seaweed sauce.....	1050
Tuna tartar with spicy Tarama sauce.....	980
Hot smoked lamb with caponata.....	1200
Beef carpaccio with young parmesan.....	950
<b>New!</b> Assorted Artemis.....	1800
<b>New!</b> Marbled beef tataki.....	1100
<b>New!</b> Roast beef salad.....	1050
Beef tartare with crispy pita and parmesan.....	1050
Ramiro peppers with spicy feta cheese.....	850
<b>New!</b> Ceviche with salmon and avocado.....	1550
Wild fish ceviche.....	1650
<b>New!</b> Cheese plate.....	2200

## MENU

(π)φαγητό

В Греции все есть

## HOT APPETIZERS

Lightly crispy zucchini and eggplant chips.....	590
Roasted Halloumi with black truffle.....	1100
Baked mussels with spinach and truffle.....	1800
Simmered eggplant with marbled beef.....	1050
Baked eggplant with octopus.....	1800
Musaka with stewed brisket.....	1200

## PASTA

Creamy orzo with pumpkin cream with sun-dried tomatoes and spinach.....	950
Orzo with bottarga and seafood.....	1680
Spaghetti with shrimp and tuna sauce.....	1050

## OMELETTES

<b>New!</b> Greek omelette.....	850
<b>New!</b> Omelette with truffle.....	850
<b>New!</b> Omelette with slightly salted salmon.....	850
<b>New!</b> Omelette with beef bacon.....	850

## SOUPS

Pumpkin cream soup with feta cheese mousse.....	390
Seafood soup.....	750
Lamb broth soup with chicken meatballs.....	510
Tomato soup with ribs.....	850
Pink lentil vegetable soup.....	450
<b>New!</b> Cheese and corn soup with beef bacon.....	750
<b>New!</b> Solyanka with seafood.....	750

## PIES

Chicken pie with halloumi cheese.....	780
<b>New!</b> Spinach and salmon pie.....	1480
Greek flatbread with cheese and spinach.....	550

## GYROS

Gyros with lamb.....	1450
Gyros with turkey.....	1050
Gyros with halloumi and eggplant.....	900

## OYSTERS AND SEA URCHIN

Sea urchin.....	390
Sea urchin with black caviar and spices.....	1050
Mediterranean oyster.....	620
Pink pearls.....	680

## MAIN COURSE

### Goat (cooked in a wood stove)

Goat shoulder in honey mustard sauce with thyme.....	2300
Goat ribs with stewed eggplant and barberry.....	3600
Katsikaki spiced goat stewed legs.....	3000

### Beef (from the dry ripening chamber)

Grand beefstacka.....	1450
T-bone 100 g.....	1400
Ribeye on the bone 100 g.....	1700
Striploin.....	2700
<b>New!</b> Steak Denver.....	2100
<b>New!</b> Burger with simmered cheeks.....	1150

### Chicken

Chicken in the «nest» phyllo with black truffle.....	1450
Chicken in pepper glaze.....	1100

### Lamb

Lamb leg in mustard sauce with salty lemon.....	2800
Lamb ribs roasted in a wood-fired oven in rosemary and sweet pepper.....	3600
Lamb shoulder pulp baked in a roasting pan with onion and Kleftiko spices.....	2200
Stewed lamb meat with pepper sauce.....	1750

### Lavraki (Sea Bass)

Baked in a wood-fired oven.....	1250
Steamed in grape leaves.....	1200
Baked with tomatoes and capers.....	1100
On an open fire.....	1200
Wild sea bass on ice 100 g.....	650

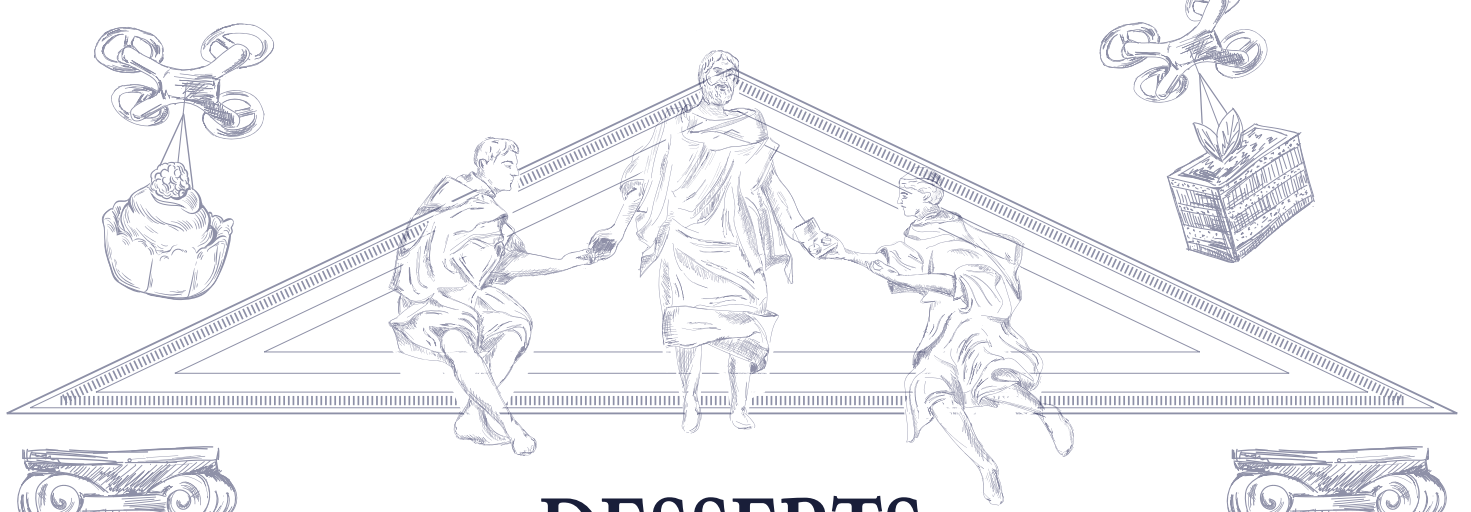
### Seafood

Octopus in white wine with herbs.....	2820
Octopus baked in a wood oven 100 g.....	1200
Squid with tomatoes and white wine.....	1400
Squid on open fire.....	950
Grilled giant shrimp.....	1430
Roast of different fish.....	1750
Halibut steak from the oven with sweet potato and roasted peppers.....	2100
<b>New!</b> Salmon in peach glaze.....	2450

### Tsipura (Dorada)

Baked in a wood-fired oven.....	1350
Steamed in grape leaves with spicy fish stock.....	1150
Baked with tomatoes, capers and garlic.....	1150
On an open fire.....	1150
Wild dorado on ice 100 g.....	650

Every Friday and Saturday at 22:00 we smash plates while our waiters dance a traditional Greek dance. The cost of 10 plates is 1000 rubles. Dear guests, if you are allergic to any product, please notify your waiter about this. The menu is an advertising product of our restaurant.



# DESSERTS

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Greece got everything

Dessert Pomegranate.....	600
Athenian ruins .....	1200
Aphrodite's casket.....	670
Prague.....	550
Christmas miracle.....	750
Carrot cake .....	550
Donuts Loukumados.....	200
Greek ice cream with honey .....	450
Ice cream.....	360
Vanilla / strawberry / walnut / caramel / pistachio / chocolate	
Raspberry (100g).....	900
Blueberry (100g).....	550
Strawberry (100 rp.).....	500



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**(Π)φαγορ**  
В Греции все есть

**GREAT  
GREEK LUNCH**

**700 ₺**

**SALAD**

Greek salad  
Lettuce salad  
Nikian salad

**SOUPS + 200₺**

Lamb and lima bean soup  
Chicken meatball Soup  
Tomato soup with lentils

**MAIN COURSE**

Spaghetti with squid in tomato-cream sauce  
Braised eggplant with marble beef  
Gyros

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