



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	850

Salads

Big Greek salad (for two persons).....	1370
Green marouli salad with avocado	1550
Zucchini salad with truffle dressing.....	850
Salad with octopus, potato chips and lettuce.....	1550
Avocado with shrimps and Tarama sauce.....	1550
Tuna tartar with spicy Tarama sauce.....	1100
Hot smoked lamb with caponata	1200
Beef carpaccio with young parmesan	1200
Roast beef salad.....	1150
Beef tartare with crispy pita and parmesan	1200
Ramiro peppers with spicy feta cheese.....	850
Ceviche with salmon and avocado.....	1550
Cheese plate	2200

MENU

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В Греции все есть

HOT APPETIZERS

Lightly crispy zucchini and eggplant chips.....	790
Roasted Halloumi with black truffle.....	1100
Simmered eggplant with marbled beef	1250
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

MAIN COURSE

Lamb

Glazed lamb shank with fava	2900
Lamb ribs roasted in a wood-fired oven in rosemary and sweet pepper.....	3800
Lamb shoulder pulp baked in a roasting pan with onion and Kleftiko spices.....	2800
Stewed lamb meat with pepper sauce.....	2500

Chicken

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

Seafood

Octopus baked in a wood oven 100 g.....	1250
Squid with tomatoes and white wine.....	1400
Squid on open fire.....	1400
Gnocchi with tiger prawns in tomato sauce... 1400	
Grilled giant shrimp	1450
Roast of different fish.....	1750
Halibut steak from the oven with sweet potato and roasted peppers	2500
Octopus in white wine with herbs.....	2820

SOUPS

Pumpkin cream soup with feta cheese mousse	450
Seafood soup	850
Lamb broth soup with chicken meatballs.....	510
Tomato soup with ribs	850
Pink lentil vegetable soup.....	390

PIES

Pie with eggplant and stracciatella.....	1300
Chicken pie with halloumi cheese	780
Greek flatbread with cheese and spinach	550

GYROS

Gyros with lamb.....	1590
Gyros with turkey.....	1150

OYSTERS AND SEA URCHIN

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

Goat (cooked in a wood stove)

Goat shoulder in honey mustard sauce with thyme	2900
Goat ribs with stewed eggplant and barberry.....	3800
Katsikaki spiced goat stewed legs	3000

Lavraki (Sea Bass)

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

Beef (from the dry ripening chamber)

Grand beefstacka.....	1950
Ribeye on the bone 100 g.....	1700
Striploin.....	2700
Steak Denver	2100

Tsipura (Dorada)

Baked in a wood-fired oven	1250
Steamed in grape leaves.....	1250
Baked with tomatoes, capers and garlic	1250
On an open fire.....	1250
Wild dorado on ice 100 g	650

DESSERTS

Hand-made candy	100	Greek ice cream with honey.....	550	Athenian ruins (or the company).....	1200
Apricot-vanilla / Cherry-tonka beans / chocolate-waffle		Carrot cake	600	Sorbet.....	320
Assorted candies (3 pcs).....	280	Prague.....	700	Lemon-lime / mango / raspberry / blackcurrant	
Donuts Loukumados.....	350	Aphrodite's casket.....	900	Ice cream.....	350
Lemon tart.....	490			Vanilla / strawberry / walnut / caramel / chocolate	

Every Friday and Saturday at 21:30 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.



(Π)φαγορ
В Греции все есть

GREAT GREEK LUNCH

12:00-17:00 WORKDAYS

890 ₺

SALAD

Classic Greek

Caesar salad with chicken

SOUPS + 250 ₺

Cream-soup with squids and bacon

Chicken meatball soup

MAIN COURSE

Trout with potatoes baked in a wood-burning oven

Home-made chicken cutlet with mashed potatoes

DRINKS

Fruit drink or Americano

HAND-MADE CANDY + 100 ₺

Apricot-vanilla / Cherry-tonka beans / Chocolate-waffle

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