



APPETIZERS

Greek olives..... 650

Meze

Classical hummus..... 300
 Baked eggplant spread..... 660
 Tzatziki (Greek yogurt with cucumber and simmered garlic)..... 320
 Smoked cod and mullet mousse..... 480
 Meze set 3 pcs..... 990

Salads

Big Greek salad (for two persons)..... 1790
 Green marouli salad with avocado..... 1550
 Zucchini salad with truffle dressing..... 850
 Salad with octopus, potato chips and lettuce..... 1850
 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..... 1350
 Roast beef salad..... 1150
 Beef tartare with crispy pita and parmesan..... 1300
 Ramiro peppers with spicy feta cheese..... 850
 Ceviche with salmon and avocado..... 1550
 Cheese plate..... 2200

MENU

(π)φαγηρ
 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..... 1050
 Orzo with bottarga and seafood..... 1680
 Spaghetti with shrimp and tuna sauce..... 1100

SOUPS

Pumpkin cream soup with feta cheese mousse..... 450
 Seafood soup..... 850
 Lamb broth soup with chicken meatballs..... 510
 Tomato soup with ribs..... 950
 Pink lentil vegetable soup..... 390

PIES

Pie with eggplant and stracciatella..... 1300
 Chicken pie with halloumi cheese..... 780
 Greek flatbread with cheese and spinach..... 990

GYROS

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

OYSTERS AND SEA URCHIN

Sea urchin..... 450
 Mediterranean oyster..... 680
 Pink pearls..... 680

MAIN COURSE

Goat

(cooked in a wood stove)

Goat shoulder in honey mustard sauce with thyme..... 3500
 Goat ribs with stewed eggplant and barberry..... 3900
 Katsikaki spiced goat stewed legs..... 3000

Lamb

Glazed lamb shank with fava..... 3000
 Lamb ribs roasted in a wood-fired oven in rosemary and sweet pepper..... 3900
 Lamb shoulder pulp baked in a roasting pan with onion and Kleftiko spices..... 3500
 Stewed lamb meat with pepper sauce..... 2500

Chicken

Chicken in the «nest» phyllo with black truffle..... 1650
 Chicken in pepper glaze..... 1200

Beef

(from the dry ripening chamber)

Grand beefstacka..... 2250
 Ribeye on the bone 100 g..... 1800
 Striploin..... 2700
 Steak Denver..... 2200

Lavraki (Sea Bass)

Baked in a wood-fired oven..... 1290
 Steamed in grape leaves..... 1290
 Baked with tomatoes, capers and garlic..... 1290
 On an open fire..... 1290
 Wild sea bass on ice 100 g..... 750

Seafood

Octopus baked in a wood oven 100 g..... 1350
 Squid with tomatoes and white wine..... 1400
 Squid on open fire..... 1400
 Gnocchi with tiger prawns in tomato sauce... 1500
 Grilled giant shrimp..... 1550
 Roast of different fish..... 1750
 Halibut steak from the oven with sweet potato and roasted peppers..... 2500
 Octopus in white wine with herbs..... 2900

Tsipura (Dorada)

Baked in a wood-fired oven..... 1290
 Steamed in grape leaves..... 1290
 Baked with tomatoes, capers and garlic..... 1290
 On an open fire..... 1290
 Wild dorado on ice 100 g..... 750

DESSERTS

Hand-made candy..... 100
 Apricot-vanilla / Cherry-tonka beans / chocolate-waffle
 Assorted candies (3 pcs)..... 280
 Donuts Loukumados..... 350

Greek ice cream with honey..... 550
 Carrot cake..... 600
 Prague..... 700
 Aphrodite's casket..... 990

Athenian ruins (or the company)..... 1200
 Sorbet..... 320
 Lemon-lime / mango / blackcurrant
 Ice cream..... 350
 Vanilla / strawberry / 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.



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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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