



ALL DAY MENU



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APPETIZERS

- Grilled Mastelo Cheese** from Chios with grilled mushrooms, tomato and red pepper coulis & basil pesto — 14 €
- Grilled Eggplant** eggplant marinated in vinaigrette, tomato sauce with garlic, arugula and pecorino cheese — 12 €
- Seabass Ceviche** with thinly sliced fresh sea bass marinated in lime, fresh coriander served with homemade focaccia scented with thyme, white fish roe and cucumber julienne — 20 €
- Marinated Octopus** octopus marinated in a white balsamic vinegar dressing and fresh herbs served with beans puree, olive marmalade, toasted bread and celery oil — 15 €
- Fresh Salmon Tartare** with fresh strawberries scented with lime, fresh herbs, sour cream and crispy crostini — 18 €
- Portobello Mushrooms** grilled mushrooms filled with slow cooked pulled goat, creamed cheese and caramelised onions — 15 €
- Smoked Mackerel** Grilled with beetroot cream, beetroot leaves, crispy crostini and fresh cream — 15 €
- Beef Carpaccio** thinly sliced marinated beef fillet with white truffle dressing, fresh rocket leaves, parmesan flakes and Dijon mustard — 17 €

SALADS

- Summer Salad** with variety of tomatoes and fresh herbs, Greek olives, homemade focaccia scented with thyme, grilled goat cheese and extra virgin olive oil — 14 €
- Green Bean Lemongrass** fresh green beans, iceberg, tomatoes, avocado, pecorino cheese and lemongrass vinaigrette — 16 €
- Caesars Salad** iceberg, crispy bacon, croutons, juicy chicken fillet, Caesars sauce and parmesan Reggiano — 17 €
- Greek Salad** variety of tomatoes, cucumber julienne, onion, peppers, fresh herbs, feta cheese and extra virgin olive oil — 14 €
- Spinach Salad** with fresh baby spinach leaves, grapes, roasted sunflower seeds, goat cheese and molasses dressing — 16 €
- Quinoa Salad** with three coloured quinoa, beluga lentils, grilled vegetables and honey vinaigrette — 15 €
- Octopus Salad** with fresh spinach leaves, octopus cooked in court bouillon, fresh herbs, turnip, brittle with sunflower seeds and a dressing with merlot wine — 16 €



RISOTTO

Risotto White Truffle creamy risotto with a variety of mushrooms, white truffle and Reggiano parmesan — 20 €

Risotto Vegetables creamy risotto with a seasonal vegetable ragout and parmesan — 16 €

Risotto Seafood creamy risotto with sea food and fresh herbs — 22 €

Risotto with Asparagus with chicken filet confit, green asparagus and smoked scamorza cheese — 18 €



PASTA

Spaghetti Vongole with steamed clams in light white wine sauce, garlic, fresh herbs and olive oil — 16 €

Mediterranean Pasta with Cretan 'striftaria' pasta, fresh tomato sauce, capers, olives, smoked mackerel and fresh herbs — 14 €

Mushroom Tagliatelles creamy mushroom sauce, porcini, parmesan and arugula — 18 €

Spaghetti with Fresh Pesto fresh homemade parsley pesto with roasted pistachios, parmesan and chicken — 17 €

Casa Del Mar Sea Food Linguini linguini with fresh sea food and a delicate sauce with wine, garlic, oyster and fresh herbs — 24 €

Mykonian Carbonara spaghetti with homemade carbonara recipe with bacon and Mykonian 'loutza' — 17 €

Orzo Coq au Vin orzo pasta with rooster slowly cooked in red syrah wine, fresh herbs and gruyere cheese — 18 €

Veal Ragout with Greek Chilopites slowly cooked beef in wine from Lemnos, fresh herbs and gruyere from Crete — 18 €

MAIN COURSES

- Chicken Sous Vide with Gorgonzola** chicken thigh filet cooked in sous vide served with gnocchi scented with truffle, light gorgonzola cream, crispy bacon and fresh herbs — 20 €
- Chicken Fillet** cooked with fresh herbs, seasonal vegetables and beurre blanc — 18 €
- Beef Tagliata** beef rib eye on the grill scented in fresh herbs with grilled vegetables and baby potatoes — 32 €
- Beef Filet** with potato pure scented with lime, grilled asparagus, wild mushrooms paste with fresh herbs and scented butter — 30 €
- Sea Bass Fricassee** fresh seabass filet with variety of seasonal roots, grilled chicory and creamy lemongrass sauce — 22 €
- Sea Bream with Tsipouro Sauce** fresh sea bream filet scented with fresh herbs and tsipouro sauce served with baby potatoes, grilled cherry tomatoes, mushrooms and fennel — 20 €
- Slowly Cooked Goat** with savoy butter, green peas, seasonal vegetables and lemon sauce — 20 €
- Bistecca di Maiale** Grilled pork steak with buttered green beans, potatoes with thyme and rosemary, tomato and red pepper coulis and beurre blanc sauce — 20 €
- Fresh fish of the day** (available upon preorder 24 hours prior) —

BURGERS AND MORE

- Classic Burger** beef burger in a soft bun with parmesan sauce and French fries — 20 €
- Chicken Caesars** sandwich with juicy chicken, iceberg, Caesar's sauce, parmesan served in a soft ciabatta bread and French fries — 16 €
- Steak Sandwich** with thinly sliced beef steak, caramelised onions, Dijon mustard, fresh arugula and provolone cheese served with French fries — 18 €
- Smoked Salmon** sandwich in whole-wheat bread with Greek katiki cheese, avocado and light lemon dressing — 16 €
- Fresh Sardines Sandwich** open sandwich with sardines grilled with fresh herbs served on toasted traditional bread, homemade potato salad, pickled peppers and lime vinaigrette — 16 €

VEGAN CHOICES

- Vegan Sandwich** in whole wheat bread with grilled vegetables, hummus and basil pesto sauce — 14 €
- Falafel burger** two falafel burgers in a soft bun with grilled vegetables, tahini sauce, arugula, tomato and summer salad — 18 €
- Vegan pizza** with tomato sauce, grilled vegetables, olives and basil pesto sauce — 15 €



DELI'S

Cheese and Cold cuts platter — 22 €

Fruit Platter — 18 €

PIZZA

Margarita with mozzarella, arugula and homemade tomato sauce — 12 €

Greca with feta cheese, olives, caramelized onion, chive, oregano from Syros and homemade tomato sauce — 16 €

Gorgonzola with crispy bacon, baked egg and chives — 16 €

Truffata scented with white truffle with mozzarella, arugula and homemade tomato sauce — 17 €

Black Forest with prosciutto cotto, wild mushrooms and fresh arugula — 14 €

DESSERTS

Choux with thyme honey ganache ganache filled with vanilla Madagascar ice cream and brittle with pistachio — 12 €

Chocolate Panna Cotta with sauce anglais scented with espresso and walnut brittle — 10 €

Crème 'Carmelenia' scented with Greek honey — 10 €

KID'S MENU

Chicken bites — 14 €

Fish and chips — 14 €

Meatballs — 14 €

The above dishes are all served with French fries and three colored rice



Eat well
Travel often
Laugh always

Please ask our waiters for dishes of the day, gluten- free options and fresh fishes.

To prepare the food we use olive oil or vegetable butter.

Sunflower oil is used to prepare fried dishes.

All our products are made from the freshest ingredients and depending on the season and availability, these materials may be fast- cooling (IQF method).

The consumer (customer) is not obliged to pay if he does not receive the legal document (proof-invoice).

Prices include VAT and municipality tax.

Please let us know about any allergies.

BEVERAGES & WINE



HOT & COLD BEVERAGES

Coffee, Tea, Ice- Tea, Chocolate	—	5,5 €
Espresso Shot	—	3,5 €
Fresh Juices	—	6 €
Fresh Smoothies	—	8 €
Homemade Milkshakes	—	8 €

REFRESHMENTS

Still Water (1,5L)	—	3 €
Sparkling water (250 ml)	—	4 €
Sparkling water (750 ml)	—	7 €
Soft Drinks	—	4 €
Energy Drinks	—	4 €
Beers	—	6 €



SPIRITS

Glass of Regular brands	12 €
Bottle of Regular brands	120 €
Glass of Premium brands	16 €
Bottle of Premium brands	150 €

WINE GLASSES 187 ml

Champagne glass	25 €
Sparkling wine	9 €
Dry wine	8 €

DRY WHITE WINE BOTTLES 750 ml

CYCLADES ISLANDS

Paraportiano Eco Farm of Mykonos Vioma Asirtiko, Athiri / P.G.I Cyclades	25 €
Santorini Sigala Estate Asirtiko/ P.D.O Santorini	48 €

MAINLAND

Thema Pavlidis Estate Sauvignon Blanc, Asirtiko / P.G.I. Drama	36 €
Sauvignon Blanc Alpha Estate Sauvignon Blanc/ P.G.I Florina	37 €
Chardonnay Domaine Gerovassiliou Chardonnay / P.G.I. Epanomi	40 €





COCKTAILS

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| Mojito
White Rum, fresh mint, brown sugar, soda water and lime juice | 15 € |
| Strawberry Daquiri
White Rum, triple sec, lime juice, sugar and fresh strawberries | 15 € |
| Caipirinha
Cachaca, lime juice and brown sugar | 15 € |
| Cosmopolitan
Vodka, triple sec, lime juice and cranberry juice | 15 € |
| Margarita
Tequila, triple sec, lime juice and salt | 15 € |
| Mai Tai
White Rum, Dark Rum, triple sec, lime juice, pineapple juice, orange juice and orgeat syrup | 15 € |
| Espresso Martini
Vodka, coffee liqueur and doppio espresso | 15 € |



DRY RED WINE BOTTLES 750 ml

MAINLAND

Xinomavro 'Skatzochiros' Alpha Estate Xinomavro / P.D.O Amintaios, Florina	—	36 €
Fleva Syrah, Domaine Skouras Syrah/ P.G.I Argolida	—	38 €
Katsaros Estate Cabernet Sauvignon, Merlot / Larissa	—	42 €
Chateau Julia, Domaine Costa Lazaridi Merlot/ P.G.I. Drama	—	52 €

INTERNATIONAL

Massolino Barolo Nebbiolo / Piedmont, Italy	—	87 €
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CHAMPAGNES AND SPARKLING WINE BOTTLES 750 ml

Bianco Nero Sparkling Rose Tsilili Winery Muscat Hamburg / Thessalia	—	34 €
Gancia Prosecco Brut Glera/ D.O.C Treviso	—	36 €
Gancia Moscato d'Asti Moscato Bianco / D.O.C Canelli Italy	—	36 €
Veuve Clicquot Champagne Brut Yellow Label Blanc Chardonnay, Pinot Meunier, Pinot Noir / France	—	170 €

DRY ROSE WINE BOTTLES 750 ml

MAINLAND

Techni Alipias Wine Art Estate Cabernet Sauvignon, Merlot, Nebbiolo, Sangiovese, Syrah / P.G.I Drama	—	29 €
Domaine Costa Lazaridi Merlot/ Drama	—	34 €
Biblinos Vivlia Chora Estate Syrah/ P.G.I Paggeo	—	42 €

INTERNATIONAL

Whispering Angel Rose Caves D'esclans Grenache, Rolle, Cinsault, Syrah, Tibouren/ Provence France	—	60 €
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AFTER DINNER GREEK DRINKS

(served by the glass)

Mastiha Liquer of Chios Island (40ml)	—	6 €
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GLASSES OF GREEK APERITIFS

Ouzo Kasanisto Stoupaki (200ml)	—	12 €
Tsipouro Tsantali Kanenas (200ml)	—	12 €