

TAPAS MENU

BURRATA (D, V) Heritage tomatoes, mixed leaves, basil dressing	12.5
PROSCIUTTO AND MELON Honey melon, parma ham, arugula & balsamic	12.5
DAKOS (G, D, V) Marinated tomatoes & cucumber, feta, olives on rusk bread	10
HALLOUMI (D, V) Grilled local cheese with honey and chilli	10
SICILIAN CAPONATA (G, V) Marinated aubergine in sweet and sour sauce served with crostini bread	12
LOUKANIKΑ AL TINTO (A, D, S, G) Sautéed local sausage in red wine	12
CALAMARI (M, G, E, Y) Fried calamari with spicy mayo	12
GAMBAS AL AJILLO (B, D, G) Sautéed prawns with garlic, lemon juice, paprika, parsley	14
GRILLED OCTOPUS (M) Με ρίγανη και λεμόνι	19.5
BBQ CHICKEN SOUVLAKI (G, Y, D) Lime yoghurt & tomato cucumber salsa	14
RIB-EYE (A, D) Σάλτσα με Κουμανταρία και πράσινο πιπέρι	22
TRIPLE COOKED POTATOES (V) Homemade hand-cut potatoes	7
MEDITERRANEAN GRILLED VEG (V) A medley of seasonal vegetables	7
MIXED LEAVES SALAD (V) With tomatoes and cucumbers	7

PINSA ROMANA

MARGHERITA (G, D, Y) Tomato, buffalo mozzarella, basilico	15.5
PROSCIUTTO (G, D, Y) Tomato, mozzarella, parma ham, arugula, parmesan	16.5
SALMONE (G, D, F, Y) Smoked salmon, tomato, mozzarella, caramelised onions, feta	18
TARTUFO (G, D, Y) Tomato, mozzarella, bacon, tartufata	16.5
DIAVOLA (G, D, V) Tomato, mozzarella, spicy salami, chilli	17
VEGAN (G, Y, V) Tomato confit, marinated aubergine, arugula	14

What is "Pinsa"?

Pinsa is an oval, flatbread made by hand, unlike traditional pizza. Its dough, a mix of soy, rice, and wheat flour, makes it a healthier alternative. Fermented for up to 72 hours and baked at a lower temperature, Pinsa offers a unique and nutritious twist on classic pizza.

COAST PLATTER	22
Assortments of cold cuts with Italian breads, cheeses and salads	

DESSERTS

TIRAMISU (G, D, E) Coffee-soaked ladyfingers, mascarpone cream, and a dusting of cocoa powder	7
PANNACOTTA (D) Infused with vanilla, served with a vibrant berries coulis	7
LAVA CAKE (G, D, E, N) With a molten chocolate centre, served with a scoop of vanilla ice cream	7
PINSA NUTELLA (G, D, E, N) Nutella, marshmallow, roasted almonds	9

PLEASE ASK YOUR SERVER FOR OUR DAILY CHEF SPECIALS

All dishes on our menu are indicated with the abbreviations below for the most common allergens. If you suffer from a food allergy or intolerance, please let the head waiter know when placing your order.

A Alcohol, G Gluten, N Nuts, V Vegetarian, D Dairy, E Egg, P Peanuts, C Celery, F Fish, M Molluscs, S Sulphur Dioxide, L Lupino, Y Soy, U Mustard, K Sesame, B Seafood