



Menu

Spreads

Wood-Fired Homemade Bread <i>Served with olives, olive oil & Maldon salt</i>	70
Tzatziki <i>Greek yogurt, cucumber, garlic & fresh herbs</i>	450
Melitzanosalata <i>Roasted & smoked eggplant purée with peppers & herbs</i>	450
Tirokafteri <i>Greek feta cheese purée with fresh red chili & paprika</i>	750
Hummus <i>Tahini, lemon juice, olive oil, slow-cooked chickpeas</i>	450
Taramosalata <i>Fish roe, chives & green oil</i>	500



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Shërbimi nuk është i përfshirë / Service not included
Ju lutem njoftoni kamariern nëse keni alergji nga ndonjë ushqim
Please let us know if you have any food allergies!

Salads & Raw

Santorini Salad	1100
<i>Heirloom tomatoes, fresh anothotyros cheese, caper leaves, oregano, extra virgin olive oil</i>	
Beetroot Salad	1150
<i>Beets, fava cream, red radish, aged balsamic, hazelnuts</i>	
Spinach Pie Salad	1200
<i>Baby spinach, spring onion, dill, Greek feta, toasted sesame seeds in filo pastry</i>	
Horiatiki – Greek Salad	950
<i>Tomatoes, cucumber, olives, onion, peppers, Greek feta, oregano & olive oil</i>	
Tuna Steak Carpaccio	1350
<i>With olive oil, smoked salt flakes & pickled fennel</i>	
Greek-Style Seabream Ceviche	1300
<i>With tomato dressing, cherry tomatoes, shallots & capers</i>	



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Appetizer

Fried Potatoes <i>With goat cream cheese</i>	450
Wood-Fired Grilled Octopus <i>Slow-cooked and chargrilled with olive oil, fava, aged balsamic vinegar, stifado onions & crispy capers</i>	2200
Prawns Kataifi <i>Tiger prawns wrapped in kataifi filo, served with sweet chili mayo</i>	1050
Flaming Cheese Saganaki <i>Pan-fried Greek feta with ouzo, orange marmalade & lemon</i>	1500
Zucchini Chips <i>With mint & lemon yogurt sauce</i>	650
Crispy Calamari <i>Served with ouzo aioli</i>	900
Keftedakia <i>Beef meatballs with smoked yogurt, tomato marmalade & paprika</i>	1250

Seafood

Fresh Catch of the Day <i>Grilled with lemon oil & served with seasonal vegetables</i>	
Grilled Squid <i>With lemon olive oil & greens</i>	1500
Seabream Fillet <i>Served with sweet potato purée & seasonal greens</i>	1800



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Pasta & Risotto

Giouvetsi <i>Slow-cooked oxtail in tomato sauce with orzo & cream cheese</i>	1650
Shrimp Pasta <i>Wild shrimp with slow-cooked bisque and tomato sauce</i>	1500
Mixed Seafood Pasta <i>Wild shrimp, calamari & vongole in a bisque sauce</i>	1600
Mushroom Risotto <i>Shimeji mushrooms, truffle paste & parmesan</i>	1450
Shrimp Risotto <i>Wild shrimp with slow-cooked bisque and tomato sauce</i>	1600



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Wood-Fired & Grill

Greek-Style Chicken 2500

Thyme & mustard-marinated chicken, grilled & served with roasted potatoes

Lamb Chops 2200

Thinly sliced, grilled & served with lemon olive oil, roasted tomato & pepper

Beef Fillet (200g) 2800

Grilled fillet with oregano fries, béarnaise & chimichurri sauces



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Pizza

Margherita 750 L

Domate, mocarela, parmiggiano, borzilok
tomatoe, mozzarella, parmiggiano, basil

Prosciutto 950 L

Domate, mocarela, prosciutto cotto, borzilok
Tomatoe, mozzarella, ham, basil

Funghi 950 L

Domate, mocarela, kerpudha te fresketa, borzilok
Tomatoe, mozzarella, mushrooms, basil

Wurstel e patate 950 L

Mocarela, wurstel, patate, borzilok
Mozzarella, wurstel, potatoes, basil

Capricciosa 1150 L

Domate, mocarela, prosciutto cotto, kerpudha, Karcof, ullinj, borzilok
Tomatoe, mozzarella, ham, mushrooms, artichokes, olive, basil

4 Stinet 1150 L

Domate, mocarela, sallam napoli, prosciutto cotto, Kerpudha, ton, borzilok
Tomatoe, mozzarella, napoli salami, ham, mushrooms, tuna, basil

Tuna & onions 1150 L

Mocarela, ton, qepe, ullinj, borzilok
Mozzarella, tuna, onion, olive, basil



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Pizza

Diavola

1150 L

*Domate, mocarela, sallam pikant, borzilok
Tomatoe, mozzarella, spicy salami, basil*

Pizza 4 Cheeses

1150 L

*Mocarela, emental, gorgonzola, taleggio, parmigiano, Borzilok
Mozzarella, emental, gorgonzola, taleggio, parmiggiano, basil*

Primavera

1250 L

*Mocarela, proshute krudo, rukola, pomodorini Parmigiano, borzilok
Mozzarella, raw ham, arugula, cherry tomatoes, parmiggiano, basil*

Mortadella & Pistachio

1650 L

*Mocarela, provola, krem fistikesh, mortadella, rikota, fistiq, borzilok
Mozzarella, provola, pistachio cream, mortadella, ricotta, pistachio, basil*

Contadina

1250 L

*Mocarela, patellxhane, speca, kunguj, borzilok
Mozzarella, eggplant, pepper, pumpkin, basil*

Truffle Pizza

1450 L

*Mocarela, tartuf, spek, provola, parmigiano ,borzilok
Mozzarella, truffle, spek, provola, parmiggiano, basil*



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Desserts

Mosaiko <i>Rich chocolate salami with hazelnut Gianduja, Cacao Streusel and wild cherry compote.</i>	1100
Orange Pie With Mastiha Chantilly <i>Buttery orange pie with Mastiha-infused, Chantilly cream and Citrus fruit Sauce.</i>	950
HomeMade Bougatsa with Vanilla Cream (2-3p) <i>Crispy pastry with Vanilla custard, Cinnamon crumble & vanilla ice cream</i>	1400



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Verë e Bardhë / White Wine

Albizzia <i>chardonnay</i>	3,400
Pecorino	4,200
Greco di tufo docg	4,200
Fiano di avellino	4,200
Riesling	4,500
Pinot grigio Livio Feluga	5,900
Blange arneis bio	5,600
Terlaner <i>pinot,chardonnay, sauvignon</i>	5,200
Muller thurgau	5,200
Gewurztraminer	5,600
Sauvignon Livio Feluga	5,900
Winkl <i>sauvignon blanc</i> Terlan	6,000
Kreuth <i>chardonnay</i> Terlan	6,100
Dona luce <i>malvasia,greco, chardonnay</i>	7,200
Chablis premier cru <i>chardonnay</i>	8,100
Marina cvetic <i>chardonnay</i>	8,300
Vista mare gaja <i>vermentino, viognier</i>	12,500
Specogna ramato	12,200
Nova domus <i>chardonnay,sauvignon,pinot</i>	12,000
Quarz <i>sauvignon</i>	13,000
Terre alte <i>friulano, pinot, sauvignon</i>	17,800



Verë e Kuqe / Red Wine

Remole <i>sangiovese, cabern,sauvignon</i>	3,500
Primitivo di salento	4,000
Chianti Nipozzano <i>sangiovese,merlot,cab.Sav</i>	5,700
Primitivo di manduria	6,300
Le machiole <i>merlot,cab.Franc,cab.Sav.,syrah</i>	6,800
80 vecchie vigne <i>primitivo m.</i>	7,200
Edizione farnese	7,300
Marina Cvetic <i>riserva montepulciano</i>	6,800
Lucente	8,200
Amarone cesari <i>corvina veronese,rondinella,rossignola</i>	8,700
Brunello Frescobaldi <i>sangiovese</i>	12,500
Luce <i>sangiovese, merlot</i>	26,500



Verë Shqiptare / Albanian Wine

Sheshi I bardhe	3,300
Puls	3,300
Kallmet arberi	3,300
Nurellari	6,700

Verë Rose / Rose Wine

Alie	5,000
Studio miraval	5,000
Miraval	8,000
Ott	9,400



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Champagne & Francicorta

Alne <i>glera chardonnay</i>	3,500
Saomi <i>dry, brut</i>	3,500
Bellavista brut <i>77% chardonnay, 22% pinot noir</i>	7,800
Bellavista rose <i>62% chardonnay, 38% pinot noir</i>	12,000

Verë 0.375 / 0.375 Wine

Greco di tufo <i>loggia serra</i>	2,300
Fiano di avellino <i>terre dora</i>	2,300
Pinot grigio livio felluga	3,100
Sauvignon felluga	3,100
Sharis felluga <i>chardonnay, ribolla gialla</i>	2,900
Miraval rose	3,700
Bellavista brut	3,900
Marina cvetic <i>montepulciano</i>	3,500
Brunello di montalcino <i>sangiovese</i>	6,300



