

## Starters Ορεκτικά

<b>Pita Πίτα</b>	5 €
<b>Pita with cheese &amp; honey Πίτα με τυρί &amp; μέλι</b> Warm pita bread topped with melt cheese and golden honey	7 €
<b>Mezzes μεζέδες</b> Tzatziki, Tarama, Hummus and pita bread	17 €
<b>Saganaki Σαγανάκι</b> Crispy fried feta, glazed with honey, and sprinkled with crushed potatoes	15 €
<b>Grilled Halloumi Χαλούμι στη σχάρα</b> Grilled halloumi cheese drizzled with pomegranate molasses, fresh herbs, almonds, and olive oil	14 €
<b>Fried Pumpkin fritters Μανιτάρια Τηγανητά</b> Crispy pumpkin fritters, topped with feta, rosemary, and citrus yogurt from the Peloponnese	15 €
<b>Tyropitakia Τυροπιτάκια</b> Crispy mini pastries filled with spinach and halloumi, served with a mild spicy feta cream	17 €
<b>Constantinople Salad Σαλάτα Κωνσταντινούπολης</b> Crunchy white cabbage, shredded carrots, and pomegranate, dressed in creamy tahini sauce	15 €
<b>Fried calamari Καλαμαράκια τηγανητά</b> Golden fried calamari and coliflower, paired with a lemon and chili aioli	18 €
<b>Scallop Carpaccio Καπρπάτσιο Χτένια</b> French scallop carpaccio with orange vinaigrette, soy, olive oil, and sesame seeds	18 €
<b>Eggs, Smoked Eel &amp; Celery Αυγά Μαϊονέζα &amp; Χέλι</b> Organic eggs served with smoked eel, mayonnaise, and mustard celery remoulade	8 €

## Main dishes Κύρια Πιάτα

<b>Falafel Φαλάφελ</b> Crispy chickpea balls, hummus, Greek-style lentil salad, and tahini sauce	17 €
<b>Sausages with Lentils Λουκάνικα με Φακές</b> Fennel sausages served with herbed stewed lentils	18 €
<b>Beef Kefta Κεφτεδάκια</b> Charcoal-grilled beef kefta, delicately spiced with cumin, cinnamon, onions, and pine nuts	20 €
<b>Spelt Risotto Ριζότο με ντίνκελ</b> Creamy spelt risotto with tender beetroot, feta, lemon, fresh herbs, and crunchy fennel	16 €
<b>Chicken Souvlaki Σουβλάκι κοτόπουλου στα κάρβουνα</b> Marinated chicken skewers grilled over wood fire, served with roasted root vegetables, fresh yogurt, and feta	23 €
<b>Roast Lamb Shoulder Αρνί Ψητό</b> Tender lamb shoulder confit, paired with Greek ratatouille, feta, and anchovy dressing	27 €
<b>Moussaka Μουσακάς</b> Slow-cooked beef cheek, gratinated with sheep cheese, layered with tender eggplant and confit tomatoes	26 €
<b>"Bouille Abaisse" of Kakavia Κακαβιά</b> Aromatic fish broth with prawns, tender potatoes, and spicy Greek chili aioli	29 €
<b>Charcoal-grilled Octopus Χταπόδι στα κάρβουνα</b> Tender charcoal-grilled octopus, served with fava purée and Kalamata olive condiment	28 €
<b>Sea Bass Fillet Λαβράκι</b> Grilled sea bass fillet with hummus, piquillo pepper vinaigrette, and Spelt Risotto with Beetroot, Feta, and Yogurt.	28 €
<b>Grilled scallops Χτένια στη σχάρα</b> Seared scallops served with hilopites (Greek handmade pasta), smoked pork belly, and pumpkin purée	28 €



**Desserts** Επιδόρπια

**Galaktoboureko** Γαλακτοπούρεκο 9 €  
Caramel cream encased in crispy, golden phyllo pastry

**Riz au lait** Ρυζόγαλο 9 €  
Rice pudding infused with Tonka bean, garnished with raspberries, lychee, and crunchy pistachios

**Mousse au chocolat** Μους Σοκολάτας 10 €  
Rich chocolat mousse served with hibiscus-poached pear

**Orange cake** Πορτοκαλόπιτα 9 €  
Moist orange cake served with fresh yogurt and homemade citrus marmalade

**Cream Puffs** Ρουφηξιές κρέμας 9 €  
Golden, crispy choux pastry filled with a smooth cream made from Greek honey and pistachios.

**Berthillon Ice Cream & Sorbets** Παγωτά & Σορμπέ 5/9 €  
Artisan ice creams and sorbets  
Mango, blueberry, pear, cacao, strawberry, rose raspberry, roasted pineapple with basil, black chocolate, Pine nut praline, vanilla, black sesame



For the allergen table, please ask for a waiter.

All our meat and poultry originate from France.

All prices include sales tax and service charge.