

LUNCH MENU

ANTIPASTI

Bruschetta al Pomodoro 8

Four (4) slices of toasted bread with fresh tomato, feta cheese, thyme & olive oil.

Bruschetta al Pesto 9

Four (4) slices of toasted bread with basil pesto, mozzarella, prosciutto crudo & balsamic glaze.

Arancini di Zucchine 12

Two (2) crispy risotto croquettes with zucchini, feta cheese & mozzarella, served with a light yogurt sauce.

Carpaccio di Manzo 15

Thinly sliced Black Angus beef fillet with arugula, parmesan flakes, truffle mayo, olive oil, lemon & Kythira sea salt.

Millefoglie di Verdure 12

Warm vegetable mille-feuille with layers of zucchini & eggplant, San Marzano sauce, mozzarella, basil oil & parmesan cream.

Antipasto Platter 26

Selection of cheeses & cured meats

INSALATE

Caprese di Bufala 12

Fresh tomato, mozzarella di bufala, arugula, basil oil & balsamic glaze

Tsirigotiki (Kytherian) Salad 13.5

Fresh tomato, cucumber, pickled onions, wild capers, Kythirian Rusks with olive oil & crumbled feta cheese

INSALATE

...continued

Green Salad 12.5

Iceberg lettuce, arugula, walnuts, dried cranberries, orange vinaigrette & parmesan flakes

EXTRAS: Prosciutto Crudo 2.5

Caesar 15

Iceberg lettuce, chicken, bacon, croutons, caesar dressing & parmesan flakes



Quinoa Salad 14

Quinoa with arugula, cherry tomatoes, cucumber flakes, avocado mousse & sour cream

PIZZA ROMANA

EXTRAS:

Burrata 3.5 / Prosciutto 2.5

Margherita 13

San Marzano tomato sauce, Fior di Latte mozzarella & basil



Marinara 12

San Marzano tomato sauce, garlic, capers, olive oil, olives & fresh thyme

Al Pistacchio 18

Basil pesto, Fior di Latte mozzarella, Parmigiano Reggiano, mortadella, burrata di bufala & pistachios from Aegina

Mpotzio 17

San Marzano tomato sauce, Fior di Latte mozzarella, prosciutto, arugula & truffle oil

Parmigiano e Miele (Bianca) 15.5

White base with Fior di Latte mozzarella, guanciale, parmesan flakes, thyme honey & black pepper



Peperoni Piccante 15.5

San Marzano tomato sauce, Fior di Latte mozzarella, spicy pepperoni, onion, parmesan & chili oil

CLUB SANDWICH

EXTRAS:

Breaded Chicken 3

Club Sandwich 12

With toasted sandwich bread, bacon, cheese, turkey, tomato, lettuce & mayonnaise. Served with potato chips



Spicy



Vegan

Extra virgin olive oil is used in all salads and sunflower oil for frying. Avocado, carpaccio, country-style potatoes, smoked salmon, mussels, shrimp, crab meat and salmon are sourced from frozen products.

The weight of all meat and fish is calculated before cooking with a deviation of $\pm 10\%$.

Freshly frozen ingredients may also be used in the above preparations.

PASTA

	Spaghetti Pomodoro 13 Spaghetti with San Marzano tomato sauce, basil & olive oil
	Rigatoni Carbonara 16 Rigatoni with guanciale, egg yolk, Parmigiano Reggiano, Pecorino Romano & freshly ground black pepper
	Linguine al Salmone 20 Linguine with smoked salmon, vodka sauce & lime zest
	Linguine Pollo 18 Linguine with chicken, mushrooms, parmesan sauce & truffle oil
	Pappardelle Bolognese 16 Pappardelle with beef ragù, pecorino cheese & herb oil
	Linguine Pesto Avocado 17 Linguine with avocado pesto, cashews, pine nuts, arugula, garlic, basil & lemon
	Spaghetti al Ragù di Verdure 14 Spaghetti with seasonal vegetables, San Marzano tomato sauce & capers EXTRAS: Burrata 3.5

SECONDI

Tagliata Black Angus 25 280g Black Angus flank steak served with a side* of your choice
Pollo alla Griglia 17 400g grilled chicken thigh fillet with mustard & tarragon sauce, served with a side* of your choice
Seafood Orzotto 28 Creamy orzo with shrimp, mussels and crab meat, simmered in a velvety seafood bisque, finished with aromatic herbs and Parmesan cheese
Trastevere Burger 16 180g beef patty with provolone, prosciutto crudo, arugula, confit cherry tomatoes, pickled onions & aioli mayo in potato buns. Served with country-style fries
Salmone al Limone 24 240g grilled salmon fillet with refreshing quinoa, asparagus & lemon vinaigrette

***Add a side of your choice: +3**

Sautéed baby potatoes with fresh butter / Fresh grilled seasonal vegetables / Mixed green salad

SPECIALTY COFFEE*

***Specialty Coffee** is the freshly roasted coffee that results from excellent quality beans, which are grown in the perfect conditions and provide unique flavors.



Freddo Espresso	4.5	Freddo Cappuccino	4.8
Espresso single shot (Stretto / Normale / Lungo / Macchiato)	3.5	Espresso double shot (Normale / Lungo / Macchiato)	4
Cappuccino single shot	4.4	Cappuccino double shot	4.8
Americano	4	Filter coffee	4.5
Flat White (Cold / Hot)	4.8	V60 - Ethiopia	5
Latte (Cold / Hot)	4.8	Cold Brew	5.5
Espresso Affogato	7	Greek coffee (Single)	3.5
		Greek coffee (Double)	4

CHOOSE: Single variety coffee +€0.5 / Plant milk +€0.5

Our coffee is **100% Arabica** and is a blend of 4 different varieties of coffee, from 4 different countries.

CHOCOLATES & BEVERAGES

Ice Tea (Ask us about the flavors)	5.5
Hot Tea (Ask us about the flavors)	4.5
Chocolate (Cold/Hot)	5.5
Milkshake	7

JUICE

Fresh Orange Juice	5.5
Fresh Lemon Juice With agave syrup	6
Fresh Lemon & Ginger With agave syrup & ginger	6
Fresh Lemon Juice & Forest Berries	6

SMOOTHIES

Strawberry Power	7
Strawberry, banana, peach	
Love Berry	7
Raspberry, blueberry, banana, pineapple	
Melon Splash	7
Strawberry, mango, melon	
Green Energy	7
Broccoli, spinach, celery, banana, pineapple	

SOFT DRINKS

Water Lefka Ori 1lt	2.5
Aqua Panna – Natural Mineral Water 750ml	5
San Pellegrino – Sparkling Natural Mineral Water 750ml	7
Samaria Sparkling water 330ml	4
Carbonated drinks (Pepsi, Ivi, 7up) 330ml	3.5
Lipton Ice Tea Peach / Lemon / Green	4

PREMIUM SOFT DRINKS (200ml)

Elderflower Tonic (Fever Tree)	5
Mediterranean Tonic (Fiver-Tree)	5
Ginger Beer (Double Dutch)	5

APÉRITIFS

Mpotzio Spritz	10
Mastiha Liqueur, Italicus Rosolio di Bergamotto, Prosecco, Soda Water	
Aperol Spritz	10
Aperol, Prosecco, Soda water	
Pink Spritz	10
Campari, Mastiha, Orange Bitters, Grapefruit Soda, Mint	
Hugo Spritz	10
St-Germain Elderflower, Prosecco, Soda water, Δυόσμος	
Aegean Spritz	10
Votanikon Gin, Otto's Athens Vermouth, Aegean Tonic	

BEERS

DRAFT



Fischer 400ml, Pilsner, 5% Alc.

5.5

MICROBREWERIES



Kakia Melissa - Kythira Microbrewery 500ml, Lager, 5% Alc.

9

Kiria Toula - Sourmena Brew 330ml, IPA 6% Alc.

8

Ikariotissa 330ml, Honey Red Ale, 5% Alc.

8

BOTTLE



Mamos 500ml, Pilsner, 5% Alc.

5.5

ALFA 500ml, Lager, 5% Alc.

5.5

Lagunitas 355ml, IPA, 6,2% Alc.

8.5

Erdinger 330ml, Weiss, 5.3% Alc.

7.5

Sol 330ml, Exotic Lager, 4.5% Alc.

6

Heineken 0% 330ml, Lager, Alcohol Free Beer

6

SPIRITS

Ouzo Plomari 200ml

12

Ouzo Kazanisto 200ml

13

Ouzo Babatzim 200ml

12

Ouzo Hedoniko 200ml

12

Ouzo Matarelli 200ml

13

Tsipouro local 200ml

11

Tsipouro Mavro Rodo 200ml

12

Tsipouro Tsililis without anise 200ml

12

Tsipouro Tsililis with anise 200ml

12

Tsipouro Hedoniko 200ml

13

Tsipouro Agioneri 200ml

13

Ouzo or Tsipouro ποτήρι χύμα

4

Ouzo or Tsipouro καραφάκι χύμα

11

WINE LIST

WHITE WINES - DRY



House Wine by the Glass, Nikolaou wine cellar - Savvatiano	4.5 / -
Iliopetra (Kythera) - Assyrtiko, Monemvasia, Malagouzia	7.5 / 34
Pelagios Zephyros (Kythera) - Roditis, Assyrtiko	7 / 30
Ble Trakter Kir-Yianni - Chardonnay, Assyrtiko, Viognier	7.5 / 34
Atlantis Estate Argyros - Assyrtiko	8 / 48
Sauvignon Blanc Gerovasiliou Estate - Sauvignon Blanc	66
Pinot Grigio Valdadige DOC Santa Margherita - Pinot Grigio	8 / 42
Cassandre Sorian Sélection - Vermentino, Grenache Blanc	7.5 / 36
Exinta Ennea Vimata Barafakas Winery - Malagouzia	8 / 40
Kydonitsa Tsimbidi - Kydonitsa	44
Logos Chardonnay Bio Domaine Zafeirakis - Chardonnay	48
Enstikto Silva Wines - Vidiano	66
Optimum NOVUS - Moschofilero	48

RED WINES - DRY

Mavri Limni (Kythera) - Avgoustiatis	7.5 / 34
Paranga Kir-Yianni - Merlot, Xinomavro, Syrah	7.5 / 34
Limniona Zafeirakis - Limniona	68
Earth and Sky Thymiopoulos Vineyards - Xinomavro	58
Agiorgitiko by Gaia, Gaia Wines - Agiorgitiko	42
Castellare di Castellina - Chianti Classico DOCG 2024	12 / 56
Le Volte dell'Ornellaia - Toscana IGT 2023	72
Casanova di Neri - Brunello di Montalcino DOCG 2019	126

ROSÉ WINES - DRY

Paranga Flowers Kir-Yianni - Xinomavro, Merlot	7 / 28
Amuse Muses Estate - Mouhtaro, Sauvignon Blanc	44
Agathoto Rosé Kir-Yianni - Xinomavro	52

SEMI-SWEET

La Mello NOVUS	7 / 30
White (Moschofilero, Roditis, Muscat)	
Roz Votsalo Dourakis	7 / 32
Rosé, Grenache rouge	

ALCOHOL FREE - 0%

Divin Origine Sauvignon Blanc - White, Sauvignon Blanc	8 / 36
Divin Origine Rosé - Blend Rosé	8 / 36

SPARKLING WINES

Prosecco DOC - Godibile - White Prosecco	9 / 36
Bianco Nero Sparkling - Semi-Dry, White or Rosé	9
Moscato d'Asti DOCG - Semi-Sweet, White	9

PANCAKES

Pancakes with chocolate praline	9.5
Pancakes with chocolate praline & 1 scoop of ice cream	12.5
Pancakes with white chocolate	10.5

EXTRAS: +€0.5
Oreo / Biscuit / Banana

WAFFLE

Waffle with chocolate praline	10
Waffle with chocolate praline & 1 scoop of ice cream	12.5

EXTRAS: +€0.5
Oreo / Biscuit / Banana

ICE CREAM



1 scoop 3.4

Vanilla	Milk Chocolate	Sorbet Strawberry
Kaimaki	Salted Caramel	Sorbet Mango
Cookies	Stracciatella	

DESSERTS

Tiramisu	10
Cannoli (2 pie.)	10
Orange pie	7 / with ice cream 10
Walnut pie	7 / with ice cream 10
Brownies	7 / with ice cream 10

Smoothies & Pancakes are frozen. For any allergy please contact our waiter.
The business has printed forms near the exit of the restaurant to record any complaints.
Consumption of alcoholic beverages by persons under the age of 18.
Consumer is not obliged to pay, in cash or by card, if he/she is not provided with a valid payment receipt.
Prices are in euros & include all legal charges.