



MENU

ΑΓΓΑΙΚΑ



Bread and dips.....0,90

APPETIZERS

1. **Handmade vine leaves** stuffed with rice with yoghurt.....6,50
2. **Feta pane** with honey and dark sesame.....5,50
3. **Trilogy of Greek Flavours** eggplant puree salad, hot spicy cheese salad, tzatziki.....9,00
4. **Stick zuchini** with yoghurt.....4,00
5. **Tomatoballs** with youghrt.....6,50
6. **Crispy sping rolls** with feta cheese, bacon, tomato and sweet and sour sause.....6,50
7. **Santorini Fava** with caramelized octapus and fresh onions.....12,50
8. **Mushrooms ragou** with visanto wine from Santorini and blue cheese.....7,00
9. **Fresh steemed mussel** with garlic and wine.....9,00
10. **"Theofanis" shrimps** with tomato sause, feta, ouzo and oregano.....13,50
11. **Fried squid**.....8,00
12. **Garlic Shrimps** with butter and thyme.....12,50
13. **French fries**.....3,50

APPETIZERS for passionate people

14. **Traditional meatballs** with tomato sause.....7,50
15. **Pastrami pie**.....6,50
16. **Eggplant spring rolls** with mozzarella, sause tomato, herbs and pesto basil.....6,50

SALADS

1. **Santorinia salad** with small tomatoes from Santorini, sour cucumber, onions, carrots, pepper from Florina, tender cheese, olives and oregano.....9,00
2. **"Theofanis"** green salad with baby leaves with herbs, mango, figs, apples, ground harel nut, manouri and balsamic vinegar vinaigrette.....11,00
3. **Greek salad** tomatoes, cucumbers, onions, olives, green peppers, cheese feta, oregon, olive oil.....6,50
4. **Traditional Cretan "ntakos"** with rusk, tomatoes, "xinomizythra", caper, chopped olives, oregano and olice oil.....6,50
5. **Caesar's salad** with fresh aisberg, grilled chicken, bacon, small tomatoes, flex parmezana, crouton and the classic anchovyvinaigrette.....9,00

MEDITERANEAN CUISINE

Greek traditionals cooked in the kettle

- Mousaka**.....9,50
- Stuffed tomatoes and peppers**.....7,50
- Beef cooked in tomato sause** with french fries or "chilopita" (homemade Greek pasta).....10,50

Feel free to ask us about our daily special



GRILLED MEAT

1. "Theofanis" **XXL pork steak** with smoked paprika..15,50
2. **Breast chicken** in the grill and pita bread.....8,50
3. **Tender pork chops** with tomatoes and smoked cheese...8,50
4. **Chicken burger** with "chalumi" (Cyprous cheese)and pita bread....9,00
5. **Tender buffalo burger** with tomatoes and pita bread...11,00
6. **Kebab filled** with cream cheese "philadelphia",and pita bread.....9.50
7. **Fillet steak** with dippers fries and dijon mustard.....14.50
8. **Beef soulder**.....19,00
9. **Pork tenderloin for two** with smoked paprika and pita bread.....25,00
10. **Rib Eye black Angus** 300gr with mashrooms ragou and sparagus.....28,00
11. **Khukle ham for two**, slowly cooked with thyme, potatos dippers and sause from the stew.....25,00
12. **Meatfood platter for 2 people** pork, chicken, kebab, sausage, pita bread and potatos.....25,00

All dishes are served with fresh salad or french fries or fresh vegetables



For all fries we use sunflower oil. The vegetables for salads are daily fresh, controlled, washed and prepared in our place. Feta is Greek. Prices in euro. All prices include taxes. Prices can change without forwarding.

MEDITERANEAN SEAFOOD

PASTA

- Lobster** 300-400 gr with "chilopita" (homemade Greek pasta)..22,50
- Linguini** with seafood.....14,50
- Pearl barley** with shrimps, tomato and basil oil.....17,50
- Seafood risotto** with cuttle fish ink.....15,50
- "Theofanis" shrimp pasta for two.....28,00
- Penne pasta** with chicken and onion, bacon, broccoli, whipping cream.....9,50
- Bolognese Linguini**.....7,50

SEAFOOD

GRILLED

- Shrimps**.....16,00
- Salmon**.....14,00
- Octapus**.....14,00
- Squid** 400-600gr.....13.50
- Sea bream** 400-600gr.....18.00
- Pagrus** 400-600gr.....25.00
- Sea bass** 400-600gr.....22.00
- Fish of the day** per kg.....55,00-60,00
- Seafood platter for 2 people**.....52.00
- Fish of the day, octapus, frying pan seafoods** (mussels -shrimps and shellfish) grilled squid

All dishes are served with fresh salad or french fries or fresh vegetables

DESSERTS

- Handmade baklava**.....5,00
- Orange pie** served with vanilla ice-cream.....7,00
- Cheesecake** served with sause chef.....7,50
- Chocolate pie** served with vanilla ice-cream.....6,50
- Banoffee pie** with crunchy kataifi.....7,00
- Variety of fresh fruit**.....8,00
- Ice cream** (vanilla, chocolate, caramel, banana, mango, cookies) **and sorbet** (lemon, strawberry)..2.50 per scoop

SOFT DRINKS 250 ml

Coca cola.....	2,50
Orangead.....	2,50
Lemonade.....	2,50
Tonic.....	2,50
Soda water.....	2,50
Bottled water big 1 lt.....	2,50
Bottled water small 500 ml.....	1,50
Sparkling water 750 ml.....	4,00
Sparkling water 330 ml.....	2,00

COFFEES / JUICES / DRINKS

Greek Coffee.....	2,00
Cappuccino.....	3,00
Nes cafe.....	3,00
Espresso.....	2,50
Nes cafe frape.....	3,00
Freddo espresso.....	3,50
Freddo cappuccino.....	3,50
Fresh orange juice.....	5,00
Tea.....	2,50
Hot chocolate.....	3,50

DRINKS

Vodka (Absolut).....	5,00
Whiskey (Johnny).....	5,00
Ouzo 200 ml.....	8,00
Glass Raki - Tsipouro.....	3,00
Gin Gordons dry.....	5,00
Ouzo glass.....	3,00

HOUSE WINES

White 500 ml.....	7,00
White 1 lt.....	14,00
Rose 500 ml.....	7,00
Rose 1 lt.....	15,00
Red 500 ml.....	7,00
Red 1 lt.....	15,00
Glass of wine.....	4,00
Glass of wine Sweet (Visanto).....	7,00

ΜΠΥΡΕΣ / BEERS

Alfa 500 ml.....	3,50
Amstel 500 ml.....	3,50
Fix Hellas 500 ml.....	3,50
Volcan Santorini 500 ml.....	5,50

WINES

WHITE WINES DRY

HATZIDAKIS SANTORINI ASSYRTIKO 750 ml.....	35,00
HATZIDAKIS SANTORINI NYKTERI 750 ml.....	37,00
GAVALAS SANTORINI ASSYRTIKO 750 ml.....	34,00
SANTO WINERY NIKTERI 375 ml.....	17,00
ATLANTIS 375 ml.....	14,00

ROZE WINES DRY

SANTO WINE 750 ml.....	27,00
ATLANTIS 750 ml.....	25,00
ATLANTIS 375 ml.....	14,00

RED WINES DRY

GAVALAS MAVROTRAGANO 750 ml.....	56,00
SIGALAS MM 750 ml.....	30,00
VEDEMA 750 ml.....	25,00
XATZIDAKIS MAVROTRAGANO 750 ml.....	50,00
ATLANTIS 375 ml.....	14,00
VEDEMA 375 ml.....	14,00

SPECIAL CHOISES

SANTO WINERY (SANTO BRUT) 750ml.....	40,00
ARGYROS ARGYROS SWEET WINE 20 YEARS OLD 500 ml.....	110,00
SIGALAS (VINSANTO) SWEET WINE 500 ml.....	80,00
CHAMPAGNE MOET & CHANDON BRUT 750 ml.....	120,00
CHAMPANGE MARTINI 750 ml.....	60,00
BIANCO NERO WHITE SPARKLE 200 ml.....	15,00
BIANCO NERO ROZE SPARKLE 200 ml.....	15,00

OUR MENU CONSISTS OF PURE INGREDIENTS
WITH OUR AIM ALWAYS BEING A BEAUTIFUL,
HEALTHY AND DELICIOUS PLATE,
WITH LOVE AND RESPECT FOR OUR CUSTOMER.

RESPONSIBLE FOR THE LOW: ARVANITIS MINAS

AT FRIES WE USE SUNFLOWER OIL
AND AT COOKED WE USE OLIVE OIL

*SHRIMPS, OCTAPUS, SQUIDS ARE FROZEN
OUR MEATS ARE FRESH