



All Day

Treasures & Pleasures

Starters

- 9,40€ Mac & cheese croquet** Croquette with elbow pasta, béchamel sauce, melted cheddar, breaded in janapese panko, served with a refreshing yogurt sauce
- 13,20€ 3 burger Mesquiteers** Mini burger sliders with fluffy Brioche bread, slow cooked black Angus beef, french lettuce, tomato and truffle mayo sauce
- 11,70€ Chicken tacos** Roasted chicken with pico de Gallo, dry onion, lime and sour cream
- 9,50€ Greek Bruschetta** with feta mousse, fresh herbs and tomato jam
- 19,00€ Antipasti plate** with international delicatessen cuts and freshly cut cheeses, seasonly dried fruits served with homemade jams
- 9,90€ Chicken Bites** Crispy chicken breast bites, served with 2 sauce, bbq and hot chilli

Pizza or Burger?

- 17,00€ Pizza prosciutto** Tomato sauce, mozzarella, prosciutto and truffle oil
- 14,00€ Pizza special** Tomato sauce, mozzarella, ham, bacon, mushrooms, pepper
- 13,00€ Pizza margarita** Tomato sauce, mozzarella, fresh basil
- 17,00€ Pizza Pepperoni** Tomato sauce, mozzarella, blue cheese and pepperoni
- 16,00€ Burger BBQ** With 100% Black Angus minced beef, lettuce, iceberg, melted cheddar cheese, tomato and bbq sauce
- 14,00€ Burger Crispy Chicken** With tomato, arugula, parmesan flakes, onion and honey mustard sauce
- 17,00€ Burger Jack Daniels** With slow cooked beef in JD sauce, cheddar, bacon and tomato

#Burgers are served with country potatoes

Sweet Endings

- 9,50€ Chocolate Souffle** With orange zest, served with caramel ice cream
- 8,80€ Banoffee** With our own fluffy busquit, dulce de leche, banana and flavored whipped cream
- 10,50€ Deconstructed Orange Pie** Syrupy crispy fillo in pieces, orange mousse, dried orange and kaymaki ice cream
- 9,20€ Cheesecake NY style** Bisquit base, cream cheese and passion fruit jam

Salad time

- 13,50€ Chicken & Quinoa** Organic farmed quinoa with marinated chicken breast, cherry tomatos, fresh herbs, baked cashews and sweet mustard sauce
- 14,00€ Shrimp Salad** chopped avocado, shredded ginger, valley shrimps, french lettuce, chives and molasses sauce
- 12,50€ Caprese** colorful cherry tomatoes covered with our own basil pesto, fresh herbs and fresh Buffalo mozzarella
- 14,50€ Veniero salad** Chicken Nuggets, roasted almond filet, roquefort, hand made crouton, parmesan flakes, cranberries and rich honey sauce

Main dishes

- 24,00€ Picanha** Gourmet beef fillet, served with sweet potatos púree and Santorine's Vinsanto sauce
- 17,00€ Chicken Fillet** Free range chicken breast, colorful quinoa and honey sauce
- 21,00€ Salmon** With citrus fruit sauce and bio celery root púree
- 17,00€ Orzo shrimp** flavored red sauce, homemade basil pesto, valley shrimps, shredded pecorino and lime

Fresh Pasta

- 14,00€ Carbonara Italiana** With guanciale, pasteurized egg yolk, pecorino and smoked salt
- 15,00€ Pappardelle Alfredo** Marinated chicken, mushrooms, white sauce and crispy bacon
- 17,00€ Pappardelle Ai Ragù** Black Angus beef with its broth, cacio e pepe creme and truffle paste
- 13,00€ Spaghetti Napolitana** Flavored red sauce from colorful cherry tomatoes, basil leaves and extra virgin olive oil



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Refreshments

6,50€ Milk shake (Vanilla, chocolate, strawberry, Oreo)

Ice Cream

3,50€ Ice cream 1 scoop

7,00€ Ice cream 2 scoops

10,50€ Ice cream 3 scoops

Ask us about the flavors

Smoothies

7,00€ Smooth operator
(Almond milk, honey, yogurt, spinach, banana)

7,00€ Natural Day
(Celery, carrot, apple, Ginger, pineapple, Agave, lemon)

7,00€ Wake Up
(Papaya, coconut milk, whey Protein, Granola)

Coffee corner

3,70€ Greek coffee

4,10€ Greek coffee double

3,90€ Espresso
(stretto, lungo, macchiato)

4,40€ Espresso double

4,50€ Espresso freddo

6,50€ Affogato

4,30€ Cappuccino

4,90€ Cappuccino double

4,50€ Cappuccino latte

4,80€ Cappuccino viennois

4,80€ Cappuccino freddo

4,50€ Frappe-Nescafe

4,50€ Filter coffee

6,90€ Irish coffee

Chocolate corner

5,50€ Chocolate hot / cold

5,70€ White chocolate hot / cold

5,90€ Chocolate viennois

6,10€ Mochaccino hot / cold

5,90€ Freddoccino

Tea corner

4,90€ Tea
(Tearoute)

6,50€ Arizona (ice tea)
(Granada, Green, Lemon, Peach, Blueberry)

Soft Drinks

4,90€ Perrier 330ml

2,90€ AYRA Carbonated Natural Mineral Water 330ml 1.5L

4,50€ Coca Cola, Coca Cola Zero, Fanta, Sprite

5,50€ Tuborg Soda 250ml

5,50€ Tuborg Tonic 250ml

5,50€ Tuborg Pink Grapefruit & Sanguine 250ml

5,50€ Fever Tree Ginger Ale

5,50€ Fever Tree Mediterranean Tonic

Energy Drink

6,50€ Red Bull

4,90€ AMITA
(Lemon, Orange, Cranberry, Pineapple, Mixed)



Fresh Juice

5,50€ Orange

6,50€ Mixed

6,50€ Homemade lemonade
•(natural lemon juice, honey, Ginger ale)
•(natural lemon juice, sanguine juice, Pink Grapefruit soda)

Extras

2,50€ Ice cream (scoop)

1,30€ Liqueur, Cognac

0,70€ Whipped cream

0,50€ Honey

0,50€ Syrup various flavors

WINE LIST



WHITE

26,00€ **7,00€** AGRIMI KOKKOTOS (Roditis/Savvatiano)

32,00€ **9,00€** MIKRI ARKOUDA
(Chardonnay, Asyrtiko, Malagouzia)

38,00€ **11,00€** KTIMA ALFA MALAGOUZIA

32,00€ KOKKOTOS CHARDONNAY

33,00€ PALIVOS PETRINES PLAGIES
(Chardonnay, Malagouzia)

39,00€ PALIVOS VIOGNER

42,00€ KTIMA ALFA (Sauvignon Blanc)



ROZE

26,00€ **7,00€** ONIROPAGIDA (Syrah)

32,00€ **9,00€** VISSINOKIPOS
(Agiorgitiko)

32,00€ BEE semi sweet (Agiorgitiko)

39,00€ KTIMA ALFA ROSE
(Xinomavro)



RED

26,00€ **7,00€** ONIROPAGIDA (Syrah)

32,00€ **9,00€** 3 LOFOI KOKKOTOS (Agiorgitiko)

32,00€ PALIVOS NEMEA (Agiorgitiko)

38,00€ KTIMA ALFA SYRAH

39,00€ LAZARIDIS CHATEAU JULIA
(Merlot)

45,00€ KTIMA ALFA ERYTHRO
(Merlot, Syrah, Xinomavro)



Sparkling

28,00€ **7,50€** Moscato d'asti

28,00€ **7,50€** Prosecco

110,00€ Moët Champagne 750 ml

145,00€ Moët Ice Champagne 750 ml

160,00€ Moët Rosé Champagne 750 ml

380,00€ Dom Perignon 750 ml