



**We welcome you on a journey of taste & quality
in the magical setting of the Medieval Town of Rhodes.**

**In 1969 our father, George Hatzikelis took this Knightly
house
and opened a bakery.**

**In 1982 he decided to change it into a fish restaurant.
Since then, Hatzikelis restaurant is among the top choices
for those who enjoy seafood dishes in the Medieval Town
of Rhodes.**

**Our love for our local traditional cuisine with
Mediterranean and Greek accents, our first grade
ingredients which are chosen with care in combination
with our excellent service and our passion for cooking,
brought us to the top preferences over the years.**

**For us cooking is a magical journey.
A timeless trip in taste, to other countries and other
times.**

**A journey that needs the involvement of all the senses
and the success of which can only be judge on your plate.
A trip where in our luggage we have fresh fish, shellfish &
dozen of other seafood (and not only) delicacies.**

**A journey with all of you fellow travelers, we create
seafood dishes with substance and flavor plucked from
the heart.**

**We invite you to taste our delicious delicacies that will
satisfy even the most demanding gourmet in a Medieval
environment.**

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**Please let us know
of any food allergy or food intolerance
Thank you.**



Salads BIO HELLAS

HATZIKELIS | 12^Y

barley rusk topped with diced tomatoes, arugula, pickles, crumbled feta cheese & olive oil

GREEK SALAD | 9^Y

ripe tomato wedges, lettuce, cucumber slices, green peppers, olives, red onion, feta cheese & oregano

FISHERMAN'S SALAD | 15

green salad, shrimps, crab meat, salmon fillet & cherry marmalade dressing

ARUGULA WITH PARMESAN | 12^Y

arugula & tomato tossed with honey dressing topped with Parmesan flakes

Appetizers

TZATZIKI DIP | 5

Greek strained yoghurt, grated cucumber garlic, vinegar & extra virgin olive oil

OVEN BAKED FETA CHEESE | 7

Feta cheese, sliced tomatoes, peppers red pepper flakes & oregano

EGGPLANT BUREK | 12^Y

with zucchini stuffing, feta cheese & coriander

ROASTED EGGPLANT SALAD | 9^Y

Grilled eggplant flesh, feta cheese, onions, parsley, vinegar, olive oil & garden herbs

STUFFED BAKED MUSHROOMS | 9^Y

topped with spinach au gratin

ZUCCHINI FRITTERS | 7

& garden herbs fried until golden brown

CHEESE CROQUETTES | 7

various grated Greek cheese fried to perfection both crunchy & creamy

PASTIRMALI | 12

Armanian pastrami in crispy phyllo with kasseri cheese & warm tomato salad

GRILLED VEGETABLES | 6

bell pepper, aubergine, zucchini, tomato

Pasta

LOBSTER LINGUINE | 48

with onion, garlic, basil, fresh diced tomato, spices, olive oil & real butter

BOTTARGA & SEA URCHIN LINGUINE | 35

cherry tomatoes, garlic, lemon zest olive oil & grated egg yolk, butter

SEA URCHIN LINGUINE | 25

cherry tomatoes, hint of garlic, lemon zest, olive oil & real butter

SHRIMP LINGUINE | 20

with onion, garlic, basil, fresh diced tomato, spices, olive oil & real butter

SEAFOOD LINGUINE | 19

with calamari, octopus, cuttlefish, mussels & clams with onion, garlic, basil, fresh diced tomato, spices, olive oil & real butter

CUTTLEFISH BLACK LINGUINE | 19

cuttlefish with ink, garlic, wine & spices

OCTOPUS LINGUINE | 19

tomato, onion, garlic, ginger and olive oil

Seafood Appetizers

FISH ROE DIP | 6

(Taramosalata)
cured white fish roe, potato puree, extra virgin olive oil & lemon juice

TUNA SALAD | 10

flaked tuna on a lettuce bed, cubed onions & homemade mayo

MUSSELS SAGANAKI | 14

fresh mussels sauteed with fresh tomato feta cheese & Greek herbs

MARINATED STEAMED MUSSELS | 14

parsley, garlic, with onions, lemon

SHRIMP SAGANAKI | 14

shrimps sauteed with fresh tomato feta cheese & Greek herbs

SHRIMPS WITH OUZO CREAM | 14

shrimps, carrots, milk cream, herbs & ouzo

SYMI SHRIMP | 15

exclusive mini shrimps from Symi sauteed

SHRIMPS COCKTAIL | 12

medium & one large shrimp on a lettuce bed, with homemade cocktail sauce

FRIED CODFISH | 11

(Bakaliaros) served with garlic dip

FRIED CALAMARI | 14

battered calamari rings

OCTOPUS FRITTERS | 9

chopped octopus, garlic, onions, peppermint & garden herbs fried until golden brown

GRILLED OCTOPUS | 14

grilled on charcoal

CUTTLEFISH | 14

sauteed in wine with ink & spices

SEAFOOD DOLMADES | 12

vine leaves stuffed with finely chopped cuttlefish, shrimps, calamari, rice & herbs

FRESH SALMON CARPACCIO | 15

marinated for 2 days in vodka with with spices & dill, served with capers

FRESH SMALL FISH | 12

breaded in flour & fried crunchy

Risotto

with parboiled rice

SEAFOOD | 16

with calamari, octopus, cuttlefish, mussels, clams, herbs, real butter, tomato sauce & Parmesan

SHRIMP | 20

with onion, garlic, basil, fresh diced tomato, spices, olive oil, real butter & Parmesan

FRESH MUSSEL | 17

with fresh diced tomato, ginger, herbs, real butter & Parmesan cheese

CUTTLEFISH BLACK RISOTTO | 17

cuttlefish with ink, garlic, wine & spices

VEGETARIAN | 15^Y

with fresh vegetables, onion, garlic, basil & olive oil



Fish & Seafood

for more info ask your waiter!

FRESH FISH
OPEN SEA LOCAL / kg | 65
(Red Snapper / Grouper / Dentex / Sea Bass etc.)

LIVE LOBSTER / kg | 96

JUMBO SHRIMP / kg | 96

RED KING CRAB (Kamchatka) | 270

SWORDFISH | 15 
served with fried potatoes & vegetables

SOLEFISH FRIED | 20 
served with fried potatoes & vegetables



★ Our Recommendations ★

FISHERMAN'S PLATTER for 2 | 90
lobster, fresh grilled fish, fresh marinated mussels, clams, shrimps saganaki, octopus salad & fried calamari

MIX SEAFOOD PLATE | 45
fresh fish, calamari & grilled octopus served with fried potatoes & vegetables

FISH PLATE PORTION | 28
with fried potatoes & vegetables

FRESH SALMON WITH LEEKS | 15
with lemon sauce, caramelized onions & parsley flavored olive oil

Meat Lovers

SURF & TURF | 38
beef fillet with 3 tiger shrimps, white vegetable sauce sauteed with Chardonnay wine

ANGUS RIB EYE STEAK | 35
U.S.D.A Beef

FRESH GRILLED BEEF FILLET | 25
Choice of sauce +3 euro
Pepper, Bearnaise, Blue Cheese, Demi glace minion

GRILLED PORK FILLET | 12

GRILLED CHICKEN FILLET | 9

GRILLED LAMB CHOPS | 17

FRIED BEEF MEATBALLS | 12

PORK GYROS PLATE | 13
with tzatziki, tomato, onions, pita bread & fried potatoes

MIXED GRILL FOR 2 PERSON | 55
chicken fillet, pork gyro, village sausage, beef meatballs, lamb chops, tzatziki & fried potatoes

****Meat Lovers plates are served with french potatoes vegetables**

Raw Bar

LIVE SEA URCHINS portion | 15

LIVE CLAMS portion | 14

LIVE OYSTERS portion | 25

SEAWEED portion | 15

GREY MULLET BOTTARGA portion | 18

APHRODISIAC PLATE | 35

shrimps, sea urchins, mussels, clams, limpets, seaweed, salmon caviar, bottarga powder & tar tar sauce

SALMON & SHRIMP MOUSSE | 15
served with refreshing mint-orange salad & brick caviar

SHRIMP & SPINACH SOUFFLE | 15
with Hollandaise sauce

KING SCALLOPS | 15
oven baked with garlic & cheese

STUFFED GRILLED CALAMARI | 16
stuffed with cheese with mustard sauce

GRILLED CALAMARI | 16
with olive oil & lemon sauce with parsley

Greek Tradtional

GREEK PLATE | 17
five different Greek specialties

MOUSSAKA | 9
eggplants, potatoes, minced beef & béchamel sauce baked in the oven

STUFFED TOMATOES & PEPPERS | 9
stuffed with minced beef & rice

SOUTZOUKAKIA | 9
minced beef meatballs in tomato sauce



Bread per person 300gr | 1
Extra Virgin Olive Oil Bottled | 3

White Wine

VILLARE EMERY V.Q.P.R.D.

Variety: Athiri 100%

White-golden color, pleasant and intense fruity aromatic bouquet reminiscent of melon and caramel, with refreshing, and velvety taste.
750ml | 28

ATHIRI MOUNTAIN SLOPES EMERY V.Q.P.R.D.

Variety: Athiri 100%

Golden highlights, discrete, fruity aroma and velvety taste.
Aging potential 20 years after harvest.
Serving suggestion best served about 10 °C.
750ml | 28

RODOS 2400 V.Q.P.R.D.

Variety: Athiri 100%

White – yellow brilliant color with aromas of exotic fruits, apple and white peach together with elegant floral scents. Rich, fine balanced mouth.
750ml | 28

SELECTIONS CAIR RHODES

Variety: Malagouzia – Sauvignon Blanc

An astonishing dry white wine, result of a well – balanced mix of the island of Rhodes at the optimum altitude of 500 meters.
750ml | 28

ALPHA ESTATE V.Q.P.R.D. RHODES

Variety: Sauvignon Blanc

Bright yellow color vivid floral, citrus and exotic fruit aromas vigorous mouth. Full of freshness with nice acidity.
750ml | 65

VIOGNIER GEROVASILIOU ESTATE

Variety: Viognier

A great choice to be served chilled 10-12 °C paired nicely with fresh crab or lobster, salads featuring asparagus, shrimps, Asian cuisine and fresh grilled fish.
750ml | 45

GEROVASILIOU ESTATE

Variety: Malagouzia (50%), Asyrtiko (50%)

Bright blonde color with greenish shades, it has a distinctive nose with impressions of exotic fruit and notes of green pepper, Jasmine, orange, melon and lemon.
On the palate it has a rich, round feel with a lemony aftertaste.
750ml | 35

VIVLIA CHORA OVILOS

Variety: Asyrtiko 40%, Semillon 60%

A yellow - green in color wine that is matured in oak barrels for 5-6 months with the distinctive aroma of apricot and honey a characteristic of Semillon wine.
750ml | 65

ESTATE VIVLIA CHORA

Variety: Asyrtiko 40%, Sauvignon Blanc 60%

This Greek white wine is manufactured at the Estate Vivlia Chora which is located nearby Kavala at the foot of the mountain.
Great with fish, lobster and seafood risotto.
750ml | 35

MAGIC MOUNTAIN Private collection of Niko Lazaridi

Variety: Sauvignon Blanc

Aging in oak barrels. Clear golden yellow color with a wealth of aromas that resemble ripe coffee and nuts served at 10-12 °C.
750ml | 65

CHATEAU Niko Lazaridi

Variety: Sauvignon Blanc - Semillon - Ugni Blanc

Bright color with intense green and yellow highlights with fine, intense, fruity aromas
Impressive progress in the mouth with a distinctive pleasant acidity and clean, fruity aftertaste.
750ml | 35

White Wine

AMETHYSTOS ESTATE COSTA LAZARIDI

Varieties: Sauvignon Blanc, Semillon, Asyrtiko

The white amethyst based on two French noblemen and aromatic varieties departing from the explosive acidity of Greek Asyrtiko. Easy and elegant white, preferred fanatically and drunk with great ease and pleasure.

750ml | 35

HATZIMICHALIS ESTATE

Variety: Sauvignon Blanc

Typical aromas of cassia leaves, flower and freshly cut grass.

Great structure and duration.

750ml | 35

MOSCHOFILERO MANTINIA BOUTARI V.Q.P.R.D.

Variety: 100% Moschofilero

Bright bland in color with greenish shades, it has a distinctive nose with impressions of exotic fruit and notes of green pepper, Jasmine, orange, melon and lemon.

On the palate it has a rich, round field with a lemony aftertaste.

750ml | 28

KIR YIANNI TESSERIS LIMNES

Varieties: Chardonnay 60%, Gewurztraminer 40%

Special white wine with aromas and acidity that captivate.

The blend of varieties in the special line making promises exotic tasty trips.

750ml | 35

THALASSITIS SANTORINI V.Q.P.R.D.

Variety: Assyrtiko

Assyrtiko from Santorini vineyards, white wine, dry, balanced, fruity with rich, full bodied flavor. Served at 10-12 °C.

750ml | 65

MOSCATO D'ASTI

Variety: 100% Muscat

Ruby color, sweet palate, with nuances of green apple, vanilla and pleasant aftertaste.

750ml | 30

SIGALAS - ASSYRTIKO - ATHIRI

Varieties: Assyrtiko 75%, Athiri 25%

Beautiful white wine, beautiful flavors, bright acidity and lasting freshness.

Color arouses interest.

750ml | 70

LITTLE ARK LANTIDIS

Varieties: Assyrtiko, Malagousia

Quality wine from the tested blend of Assyrtiko - Malagousia that aromaticity guarantees freshness in the same package

750ml | 35

CARAMELO TSANTALI

Variety: 100% Chardonnay

Intense aromas of flowers and yellow fruit. Mellow balanced taste with soft and pleasant aftertaste. With just ten ABV.

750ml | 25

CHARDONNAY TATAKIS

Variety: 100% Chardonnay

Beautiful fruity aromatic character with excellent acidity and pleasant aftertaste.

750ml | 30

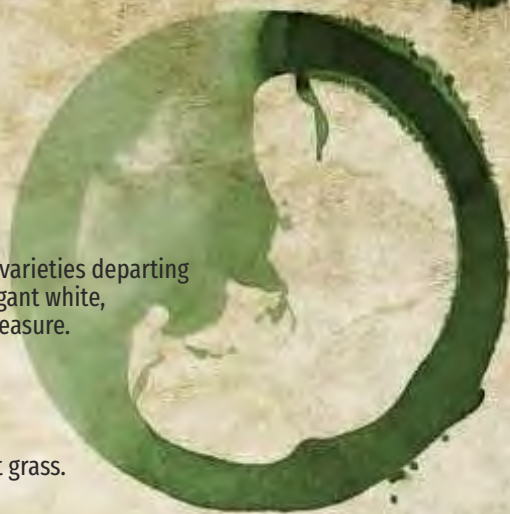
ATHIRI KOUNAKI

Variety: Athiri 100%

vibrant, light yellow color with a brilliant green hue that is characteristic of its variety. The aroma is intensely fragrant and evokes a range of sensations that are both playful and sophisticated.

Notes of ripe stone fruit, such as luscious apricot and juicy peach, are balanced by a rich minerality that speaks to the terroir of the vineyard.

750ml | 28



Red Wine

ALPHA ESTATE

Variety: Xinomavro - Merlot - Syrah

Deep ruby color with purple hints. Powerful, pungent aromas of sweet cherry, candied plum and toasty vanillin oak. Full body and jeep in dark fruit flavors.

750ml | 65

TWO OLIVES KIR YIANNI

Varieties: Syrah 60%, Merlot 30%, Xinomavro 10%

Concentrated fragrance of jam, from small red fruits and cocoa. Full in the mouth, robust and well structured, with tight but not aggressive tannins.

750ml | 40

GEROVASILIOU ESTATE

Varieties: Syrah, Merlot

Characteristics of ripe fruit (jam Syrah) and quite peppery (green pepper Merlot).

Served at 18 °C.

750ml | 40

VIVLIA HORA

Varieties: Merlot 50%, Cabernet Sauvignon 50%

Deep red color. Composite clean scent of ripe red fruit, candy, cedar, chocolate and spices. Full bodied flavor.

750ml | 40

MERKOURI ESTATE

Varieties: Refosco, Mavrodaphne

Deep red color with a wonderful bouquet, balanced mouth and velvety finish with fine tannins. Served at 18 °C.

750ml | 50

KATSAROU ESTATE

Varieties: Cabernet Sauvignon, Merlot

Deep red color with complex aromas of cedar and chocolate, rich with a dense, velvety taste. Served at 18°C.

750ml | 50

KAPNIAS HATZIMICHALI ESTATE 2004

Varieties: Cabernet Sauvignon Fyme

Deep red color with floral aromas of violet, red fruits and wood.

Served at 18°C.

750ml | 70

OAK BLEND KOUNAKI

Varieties: 30% C. Sauvignon 30%

Merlot 30% Syrah 10% Amoriano

A stunning dark red wine .

The aroma is complex and enticing, with notes of dark red fruits such as blackberry, cherry, and black currant intermingling with delicate hints of violet and small red berries. the barrel has imbued this wine with subtle undertones of chocolate, tobacco, tea, and cedar, creating a rich and nuanced bouquet that is sure to tantalize the senses.

750ml | 40

HATZIMICHALI ESTATE

Variety: Syrah

From 4,75 hectares of the selected single vineyard "Drisbay" at the Slopes of Knimis. Deep red colour with violet hues. In the nose the aromas of ripe fruits and marmalade prevail, while in the background the most dominant ones are the discreet aromas of sweet spices and dried tomatoes. Strength, richness, warmth and generosity are the characteristics of a wonderfully balanced and structured wine. Complex, intense touch and long warm aftertaste with hints of black pepper.

750ml | 40

HATZIMICHALI ESTATE

Variety: Cabernet Sauvignon

Rich aromas of dark fruit and pleasant hints of oak from barrel.

Full and dense in the mouth.

750ml | 40

KORMILITSA TSANTALI

Varieties: Cabernet Sauvignon, Limnio

A wine of deep scarlet red color that reflects the complexity and imposing character. On the nose, an ethereal, elegant bouquet of dark skinned fruits (like plums and forest berries), violet, licorice and seductive tones of underground vegetation. A hint of peppery plants quietly makes its presence known. In the mouth there is a muscular and exuberant structure supported by robust tannins and a balanced acidity.

A very complex wine with a remarkable aftertaste.

750ml | 90

Rose Wine

GRAN ROSE EMERY V.Q.R.R.D. RHODES

Variety: Amorgiano

Bright ruby color with violet hues. Rich, fruity, with characteristic aroma of fresh strawberries and light taste.

750ml | 30

AMETHYSTOS ROZE LAZARISI ESTATE

Variety: Cabernet Sauvignon

A special success with classy pink costume. Fruity attack, very good balance with pleasant acidity and a long finish.

750ml | 35

DOMAIN VIVLIA CHORA

Variety: Syrah 100%

Vivid and bright color of pomegranate. Rich aroma of ripe red fruit such as cherry, blueberry and strawberry notes with some spicy spices. Discrete presence of tannins, great acidity and characteristic aromatic maturity.

750ml | 35

ROSALIA TATAKIS

Varieties: Moschato, Mandilaria

Rosé Wine Dry of glowing bright cherry color.

Its balanced flavor is distinguished by aromas of cherry, blackcurrant and wild cherry.

Served at 11 °C.

750ml | 30

LA TOUR MELAS IDYLLE D'ACHINOS

Varieties: Grenache, Syrah, Αγιωργίτικο

Pale, almost transparent, salmon-pink in the glass.

Smooth, elegant nose with dominant notes of juicy, ripe cherries and strawberries.

Red apple, sanguine and orange blossom gradually reveal themselves.

The mouth is moderate volume with crisp acidity.

Pomegranate, strawberry, cherries, peach, pink grapefruit, citron and candied apple create a special profile for a rosé wine, very far from what we are used to.

The long finish with citrus notes boosts the palate.

750ml | 50

Chateau Miraval Côtes de Provence

With an intense nose reminiscent of white flowers, small red berries, freshly picked strawberries and ripe Morello cherries.

Mouth round and soft with aromas of cherry, wild strawberry and traces of saltiness.

It is balanced, long-lasting and has a smooth finish.

It is served at 10-12°C and goes well with any Mediterranean dish.

750ml | 90

Chateau D' Esclans Whispering Angel

Whispering Angel is a rosé wine from Provence, and

this is demonstrated both by its varietal composition and by its general profile.

It is fresh and lively, with a beautiful aromatic character reminiscent of strawberries and wild flowers, with strong acidity that quenches thirst and refreshes. A wine for all hours.

750ml | 75

Rosé-Saint-Georges Saint George

The red wine of the Ieropoulos Family label is dry with subtle flavors of nutmeg and cinnamon, moderate acidity and soft tannins.

The Hagiorgit variety pairs wonderfully with grilled meats, tomato sauces and spiced cuisines from the Middle East to India. Served at 15-20°C.

750ml | 50

International Wines

DOMAINS OTT CLOS MIREILLE, BLANC de BLANCS 2009 LEYKO

Varieties: Semillon, Rolle, Ugni Blanc
Enjoy as an aperitif or as an accompaniment to grilled fish, fish soup,
shellfish, oysters. Served at 8/9 ° C.
750ml | 100

DOMAINES OTT COEUR DE GRAIN - CHATEAU ROMASSAN 2009 POZE

Varieties: Mourvèdre 43%, Cinsault 40%, Grenache 15% Syrah 2%
Bright and clear with structure and freshness of fruit
this wine with its complex character can accompany any great meal.
750ml | 115

SAUVIGNON BLANC BLACK COTTAGE | NEW ZEALAND

Variety: Sauvignon Blanc 100%
Pale straw in colour, this sauvignon blanc has an expressive nose
full of citrus zing, kiwifruit, gooseberry and tomato stalk.
750ml | 50

DOÑA SILVINA | ARGENTINA

Variety: Torrontes 100%
Floral notes of rose petals combined with flavors
of peach and lemon zest. To be enjoyed chilled and fresh
750ml | 40

CHABLIS DROUHIN | FRANCE

Variety: Chardonnay 100%
Its color is light green with greenish tones.
Very fresh fragrances reminiscent of citrus fruits.
Small pleasant touches of fern or coriander.
750ml | 78

PINOT GRIGIO SANTA MARGHERITA | ITALY

Variety: Pinot Grigio 100%
Crisp aroma with strong but elegant signs of quince.
Fresh, harmonious fruits that start with light sweetness
with a long finish full of delicate, spicy flavor.
750ml | 45

Special Bottles

KORMILITSA RED TSANTALI GOLD

Varieties: Cabernet Sauvignon 70%, Limnio 30%

One of the most premium red labels in the Greek market, Kormilitsa unfolds even before serving the power and the majesty of a wine that is best known and loved outside of the Greek border.

Complex and filled with generous tannins a wine that impresses in every way.

The Kormilitsa is the wine chosen by the Kremlin to be served at banquets given to the historical background Res Square.

.750ml | 370

ALPHA ONE RED

Varieties: Montepulciano 50%, Mavrodaphne 50%

Black-Red wine aged for 10 months in barrel and 16 in the bottle.

Nose with mature perfumes of plum, raisins, vanilla, wood and violet, which shows that it is still in progress. Mouth with sharp acidity, which does not fit

absolutely with the high alcohol content and tannins they show even more aggressive due to acidity.

750ml | 180

MAGIKO VOUNO PRIVATE COLLECTION NICO LAZARIDI

Varieties: Cabernet Sauvignon, Cabernet Franc, Merlot

Nicos Lazaridis has created a timeless Greek Bordeaux blend, which has been established for years as one of the top Greek red. It is rich and exuberant, with excellent structure fine tannins and long aftertaste.

The Red Magic Mountain brings Greece closer to a Bordeaux as possible.

Deep ruby color with complex aromas of red and black fruit, smoke and spice. One of the most sought after Greek red wines that continues to impress with its aromatic complexity and cosmopolitan profile.

750ml | 180

Champagnes

CUVEE CRISTAL CHAMPAGNE BRUT MILLESIME LOUIS ROEDERER 2002

Strong and elegant at the same time, from the first sip it helps us to understand why it is considered a symbol of luxury.

Enjoy it in its unique transparent bottle, which remains the same since

Tsar Nicholas the II of Russia had demanded it in order to enjoy it

without having to worry about whether one of his many enemies have thrown in a poison to kill him.

750ml | 1100

DOM PERIGNON VINTAGE

Dom Perignon is the most famous champagne in the world, and for good reason.

The bouquet sparkles with delicate fresh violets in the setting of white peaches.

The soft delicate flavors continue while the senses are tickled by the most delicate and fine bubbles.

The this is such a fine delicate wine, the complexity is outstanding, along with its length.

750ml | 450

MOET & CHANDON IMPERIALOM PERIGNON

Moet & Chandon, with its perfect balance of Pinot Noir, Chardonnay and Pinot Meunier has become one of the world's most loved champagnes.

"Moet" is characterized by bright fruitiness and elegant maturity.

The palate reveals subtle pear, situs and brioche notes. In recent years the price of Moet has become extremely affordable and can be enjoyed for at all occasions.

750ml | 180

CAIR BRUT RHODES

Natural sparkling wine with pleasant fragrances from the Rhodian land and pleasant taste, rich in tannins and spices.

750ml | 45

GRAND PRIX BRUT EMERY RHODES

Pale yellow with green highlights clear and clean attractive elegant aroma of flowers such as rose and fruit.

750ml | 45

Magnum Bottles

DOMAINS OTT CLOS MIREILLE, BLANC de BLANCS 2009 WHITE

Varieties: Semillon, Rolle, Ugni Blanc

Enjoy as an aperitif or as an accompaniment to grilled fish,
fish soup, shellfish, oysters. Served in 8/9 °C.

1500ml | 310

DOMAINES OTT COEUR DE GRAIN - CHATEAU ROMASSAN 2009 ROSE

Varieties: Mourvèdre 43%, Cinsault 40%, Grenache 15% Syrah 2%

Bright and clear with fruit freshness and structure,
suitable to accompany any great meal.

1500ml | 330

OVILOS WHITE MAGNUM

Varieties: Semillon, Assyrtiko

The Viognier Domaine Gerovassiliou is wine made with skill and imagination.
Fermentation in bottle adds to the natural variety of aromaticity impressive depth and exuberance.

The sensation in the nose and mouth is fascinating.

Special white wine for those who are looking for something different.

Rich aromatic on many levels, with nice acidity and a good finish.

1500ml | 180

Double Magnum Bottles

DOMAINS OTT CLOS MIREILLE, BLANC de BLANCS 2009 LEYKO

Varieties: Semillon, Rolle, Ugni Blanc

Enjoy as an aperitif or as an accompaniment to grilled fish,
fish soup, shellfish, oysters. Served in 8/9 °C.

3000ml | 900

DOMAINES OTT COEUR DE GRAIN - CHATEAU ROMASSAN 2009 POZE

Varieties: Mourvèdre 43%, Cinsault 40%, Grenache 15% Syrah 2%

Bright and clear with fruit freshness and structure,
suitable to accompany any great meal.

3000ml | 990

Ouzo

Ouzo Adolo Plomariou 200ml | 18

About a 100 years after its maiden distillation, Adolo, the ouzo of triple distillation, produced for the domestic needs of Isidoros Arvanitos, regaining life and transmits the initiated breath of ouzo luxury.

Ouzo Barbayianni 200ml | 15

Genuine anise and aromatic spices distillation is produced at 46% vol. with the unique water of Plomari.

The famous Ouzo Barbayannis blue has a pleasant fragrance and gentle taste.

Ouzo Plomari 200ml | 15

The anise from neighboring Lisvori is considered the best in the world. The geographic location of the island, the sea and the rich soil, has allowed producers to make ouzo of exceptional quality.

Ouzo Mini 200ml | 15

A recipe, combined with the distinct aromatic plants of Lesbos and anise Lisvori, creates the most favourite ouzo on the island and throughout Greece, the ouzo MINI of Mytilene.

Ouzo Rodini 200ml | 15

Ouzo Rodini is a smooth ouzo with a rich flavor of Rhodian herbs and selected anise seeds.

Softer than others, with less anise the lightest.

Ouzo Pitsiladi 200ml | 18

Authentic Plomari ouzo of unique quality from 100% distillate. Since 1957, the Pitsi distillery has been producing only ouzo, boiled in stills with the traditional wood burning method.

Ouzo Barbayianni 1l | 70

Genuine anise and aromatic spices distillation is produced at 46% vol. with the unique water of Plomari.

The famous Ouzo Barbayannis blue has a pleasant fragrance and gentle taste.

Tsipouro

Tsipouro Idoniko | 15

With fruity character of fine varieties and background of orange blossom. Frozen, but without ice, wins the warmest impressions.

Tsipouro Tsilili | 15

A traditional product of Thessaly features authentic and genuine characteristics. Flirting with ice for a rich emulsion, as the spicy Greek delicacies of the land and the sea.

Tsipouro Babatzim | 15

An attended tsipouro, with characteristic aromatic intensity, with paved flavor, spicy, fresh and aromatic.

Tsipouro Agiortiko Tsantali | 15

By adding water Agiortiko tsipouro remains transparent and crystal. Distinguished by the intensity of alcohol and flavor is pithy, maintaining the flavor of the grape in the mouth.

Yeni Raki 200ml | 25

A world-famous tsipouro with anise, produced in Turkey.

It is made with a unique method, for centuries, of dried and fresh grapes and anise. You can drink it cold or with ice cubes or even soda.

Yeni Raki 750ml | 65

A world-famous tsipouro with anise, produced in Turkey.

It is made with a unique method, for centuries, of dried and fresh grapes and anise. You can drink it cold or with ice cubes or even soda.

Agioneri 200ml | 20

Small production tsipouro distilled in the vineyard area of Meteora.

Aromas of cinnamon, clove as a background and citrus and eucalyptus in front, come to support flavors of dried fruits and spices with a soft and balanced character.

Beers 500ml

Heineken | 5
Kaiser | 6
Becks | 6
Amstel | 5
Fix | 5
Mythos | 5
Vap | 5

Refreshments 250ml

Orangeade | 3
Lemonade | 3
Coca Cola | 3
7-up | 3
Soda | 3

Juice

Orange | 4
Apple | 4
Mixed Fruit | 4
Fresh Orange juice | 6

Bottled Water

Table Water glass bottle | 3
Table Water plastic bottle | 2.5
Sparkling Water large | 3.5
Sparkling Water small | 2.5

Coffees

Greek | 4
Nes Cafe | 4
Cappuccino | 4
Espresso | 4
Irish Coffee | 14

Alcohol Drinks

Gin | 10
Vodka | 10
Rum | 10
Metaxa 5 * | 12
Metaxa 7 * | 15
Whiskey | 10
Special Whiskey | 15

Cocktails

Tequilla sunrise | 12
Margarita tangerine | 12
Mojito | 12
Aperol spritz | 12
Black russian | 12
Bloody Mary | 12

Greek Wine from the barrel

White 1 Ltr | 15
Red 1 Ltr | 15
Retsina CAIR | 8

Sweets & Icecream

Dessert of the day | 6
Fresh seasonal fruit | 6
Icecream | 8
Icecream Special | 8
Banana Split | 8



Cohiba Siglo II | 25

Monde Christo No 4 | 22

Romeo Julietta Tubos No 2 | 18

Partagas Mille Fleurs | 15

Rafael Gonzales Marques Panetelas | 15

La Flor de Cano Preferidos | 15

Quintero Brevas | 14

Jose L. Piedra Gremas | 14