



MEDITERRANEAN CUISINE

Lunch Menn



GRAND AMBASSADOR









Appetizers

Bread (Per person)	€4
Fava Creamy Santirini fava with crispy capers,caramelized onion and pita	€16
Tzatziki Creamy yogurt with fresh cucumber, garlic, vinegar and extra olive oil	€14
Sinful Potatoes Crispy golden potatoes sprinkled with sea salt, served with yogurt dip	€15
Pork Bites Sauteed pork bites in a rich, savroy glaze, topped with crumble feta cheese and served with fried potatoes	€18
Meatballs Homemade meatballs served with crispy fries and smooth aioli sauce	€18
Feta Candies Crispy phillo-wrapped feta bites, drizzled with aromatic honey and sesame seeds	€17
Salads & Sandwiches	
Greek Salads A vibrant mix of tomato, cucumber, onion, peppers, radish, capers, olives and feta cheese, dressed	€21

Sun-Dried Harmony

with extra virgin olive oil and oregano **optional addition**: zucchini, vinegar, mint

€18

Grilled chicken combined with house special spicy

Evita Peron

€21

A colorful medley of beetroot, carot, selery, green apple, pineapple, and walnuts, toassed in a tropical pineapple mayo.

Club Sandwich

€22

Tripple-layered sandwich with grilled chicken, ham, bacon, gouda cheese, tomato, fresh greens and sun-dried tomato mayo







Beef Burger €32

Juicy beef patty layered with cheese, bacon, grilled mushrooms, fresh salad, tomato, onion and cucumber pickles topped with mayo and bbq sauce. Served with french fries.

Chicken Burger €27

Chicken fillet with bacon, cheese, tomato, and frech salad, topped with pickle sauce. Served with french fries

Veggie Burger €23

A hearty plant-based patty with grilled eggplant, zucchini, peppers, onion, carrot, mushrooms, melted Brie, layered with olive paste

Toast €14

Tost sandwich with Milano salami, boiled egg, feta crumble, tomato, gouda cheese and mayo

Extras & Light Dishes

Omelette €18

Omelette with country sausage, orange juice, olives, feta, gouda, cheese and zucchini, savings and finished with aromatic sea salt

Salmon Scramble €22

Creamy scrambled eggs with smoked salmon, lime-infused philadelphia cream cheese and avocado cubes, nestled in a crispy kataifi nest

Scrocchiarella €24

Crunchy flatbread topped with diced fresh tomato, marinated onion, mozzarella pearls, baby rocket, valeriana leaves, extra virgin olive oil and a pinch of coarse salt

Spicy Melt €22

Rich chilly con carne served over smashed potatoes, topped with double-cooked eggs and delicate graviera cheese flakes

Beef Payar €26

Beef served with sauteed vegetables, Amfilochia pecorino savings and buttery potatoes

Grilled Chicken €28

Tender grilled fillet, pearled with buttery potatoes and our signature pickle sauce

Grilled Shrimps €27

Succulent-grilled shrimps drizzled with pure olive oil lemon dressing, served with fragrant rice and fresh sprinkle onion







€15

Pasta

Paesano Pasta tossed with tender chicken, bacon, onion, garlic, fresh tomato, peppers, olives and cream, finished with Amfilochia pecorino	€25
Vegetable Pesto Sauteed eggplant, zuchini, mushrooms, peppers, onion and garlic, tossed with basel pesto and finished with grated feta	€19
Desserts	
Velvet custard pie Traditional galaktoboureko with crispy phyllo and creamy semolina custard, served with a scoop ice cream	€18 of
Rice Pudding Creamy rice pudding topped with rich dulce de leche	€14
Chocolate Mousse & Berries Light and airy chocolate mousse, pearled with a mix of seasonal berries	€16
Kid's Menu	
Butter Pasta Silky pasta with a touch of grated aged cheese	€12
Napoli Pasta Tomato sauce, garlic, extra virgin olive oil, fresh basil	€12
Homemade Chicken Nuggets with french fries & mild mustard sauce	€13
Homemade Fish Bites with tartar sauce	€13

Mini Burger (Beef or Chicken)

Ketchup, frech salad, tomato, pickles, bacom, cheese, mayo with french fries







Αγορανομικός Υπεύθυνος: Νίκος Ρουμελιώτης Οι τιμές του καταλόγου συμπεριλαμβάνουν Φ.Π.Α. - Δημοτικό Τέλος

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