

EGGS/ OMELETES

Fried Eggs Served on toasted handmade bruschetta with a small green salad	7.00€
Egg Whites Mushrooms, chicken, Florina red pepper & a small green salad with cherry tomatoes	8.50€
Smoked Salmon Poached eggs with smoked salmon,Greek cheese cream scented with lime & dill, served on multigrain whole wheat bread & a small green salad with citrus vinaigrette	9.50€
Smoked Pork Belly Poached eggs with smoked pork belly, graviera cheese cream on toasted handmade bruschetta, French fries & a small green salad	9.00€
Avocado/Turkey Fried eggs on handmade multigrain bread with avocado cream, smoked turkey & a small green salad	8.50€
Rustic Eggs Fried eggs with red sauce, red peppers, crumbled feta on toasted handmade bruschetta	8.50€
Smoked Turkey Omelet Smoked turkey,smoked pork belly, kasseri cheese,chery tomatoes served with toasted handmade bruschetta & a small green salad	8.50€
Chicken Apaki Omelet Smoked Cretan chicken(apaki),graviera cheese sauce,Frenc fries,toasted handamade bruschetta & small green salad	9.50€

HANDMADE OPEN PIES IN THE WOOD OVEN

Rustic Greek cheese cream, fried eggs, seasonal greens	9.50€
Spinach Pie Wild greens, chervil,spinach & Lemnos ‘Kalathaki’ cheese	10.50€
Truffle Pie Truffle paste from Greoux, Zochos kasseri cheese, mixed mushrooms, smoked pork belly	11.00€
Pastrami Pie Kasseri cheese, tomato, Florina pepper cream, pastirma (cured beef)	11.50€
Meat Pie Minced beef, egg, sumac powder	11.50€

LADEN PIE

Tomato Confit cherry tomatoes, kasseri, oregano	12.50€
Kimolos Cherry tomatoes, onion, olives, kasseri	13.50€
Grevena Mixed mushrooms, kasseri, truffle	15.50€
Sardinella (Mortadella from Drama) Gkeremezi cheese, Aegina pistachio pesto	16.50€

LAGANIA SANDWICHES

(Served with a small green salad)

Caesar’s Smoked chicken apaki, Cretan graviera, tomato, lettuce, Ceaser’s dressing	5.00€
Turkey Greek cheese cream, mustard, lettuce, kasseri cheese, Amfilochia pecorino flakes	5.50€
Sardinella (Mortadella from Drama) Greek cheese cream with sun-dried tomato, kasseri, lettuce, tomato, basil pesto	5.50€
Beef Pastrami Sun-dried tomato butter cream, Amfilochia pecorino, arugula leaves, balsamic dressing	5.50€
Lefkada Salami Baby spinach, tomato, Amfilochia graviera, olives & Florina pepper mayonnaise	5.50€
Smoked Salmon Avocado, dill cheese cream, cucumber, baby spinach, citrus vinaigrette	6.50€
Noumboulo (Corfu Cured Pork) Truffle butter cream, Metsovone cheese, mixed mushrooms, arugula leaves	6.50€

PEINIRLI WITH CORFU BUTTER

Kasseri	10.50€
Smokes pork belly & fresh mushrooms	12.50€
Ham & Kasseri	13.00€
Minced meat, egg & sumac	13.00€
Rustic, feta cream, cherry tomatoes, pickled onion, colorful peppers, olive rings	13.00€
Spicy Sausage Ragout	14.00€
Pastirma cut from the back, feta cream & Florina pepper	14.00€
Corfu Spianata feta cream & aromatic chili oil	14.50€
Drama Pastrami kasseri	15.00€

SALADS

Tabbouleh Bulgur, tomato, fresh onion, parsley, cranberries, cucumber, yogurt quenelle, mint	10.50€
Cherry Tomatoes Tsalamfuti cheese, olives, capers, carob rusks, basil, pesto	11.50€
Green Salad Orange fillet, green apple, hazelnuts, cranberries, sesame, mint-citrus vinaigrete	12.00€
IAMA Cherry tomatoes, olives, pickled onion, Florina pepper cream, olive soil, cucumber, Cretan xinomizithra cheese, koulouri Thessaloniki	12.50€
Pastrami Baby spinach, lollo, lettuce, fried cubes of Naxos Arseniko cheese, Drama pastrami, Kymi fig roll, fig vinaigrette with Mavrodafni wine, cashews	14.50€
Cretan Ceasar’s Romaine hearts, cherry tomatoes, handmade chicken apaki, carob croutons, smoked pork powder	16.50€