



CANTINA
RESTAURANT

V = VEGETARIAN

DINNER MENU

COUVERS

FRESH BREAD (V) 3.00
With olive paste & extra virgin olive oil

CHEESE/COLD CUTS

CHEESE PLATTER (V) 14.00
CHEESE & COLD CUTS PLATTER 17.00

SALADS

GREEK SALAD (V) 8.50
CEASAR'S SALAD 9.50
CRISPY CHICKEN & MANGO SALAD 10.00
GREEN SALAD WITH MASTELO CHEESE (V) & GRILLED VEGETABLES 9.50
GREEN SALAD WITH SALMONSEASONAL FRUIT & COTTAGE CHEESE 12.50
BURATTA WITH TOMATO, MINT (V) & WATERMELON SALAD (WHEN IN SEASON) 9.00
DAKOS WITH FRESH TOMATO, FETA CHEESE, PARSLEY, CAPERS, OLIVES & EXTRA VIRGIN OLIVE OIL(V) 9.50

STARTERS

FALAFELS WITH AIOLI SAUCE (V) 7.00
FETA CHEESE ROLLS WITH HONEY & SESAME SEEDS (V) 7.00
CORN RIBS WITH TOGARASHI MAYO (V) 7.50
STIR FRIED WILD MUSHROOMS (V) 6.50
PORK RIBS IN CARAMEL 12.00
OCTOPUS CAPRACCIO WITH PICKLED ONION, WAKAME SALAD & ORANGE 13.00
TEMPURA PRAWNS WITH GARLIC MAYO 13.00
DEEP FRIED CALAMARI 14.00
MUSSELS IN WHITE WINE WITH FENNEL & GREEN APPLE 11.00

MAINS

FRENCH CUT LAMB CHOPS 25.00
With celeriac puree, chilli & pistaccio nuts
BONE-ON VEAL STEAK 22.00
With french fries & green salad
RIB-EYE STEAK 30.00
With cauliflower, truffle puree & bulgogi sauce
CHICKEN CURRY 14.00
With steamed veges & jasmine rice
PORK FILLET 15.00
In passionfruit sauce & fennel, green apple and hazelnut salad
SEABASS FILLET 17.00
With grilled vegetables & green salad
BATTERED COD 16.00
With green salad, french fries & greek garlic dip

PASTA / RISOTTO

PENNE MINT & PISTACHIO PESTO (V) 9.00
Penne, manouri cheese, red pepper, onion, mushroom, zucchini, broccoli
MUSHROOM RAVIOLI (V) 14.00
Tomato sauce, mizithra cheese, fresh oregano
MUSHROOM LINGUINE (V) 12.00
NOODLES WITH CHICKEN 9.00
Stir fried vegetables & sweet chilli
PORK BELLY PASTA 13.00
PASTA BOLOGNAISE 11.00
SEAFOOD STRIGOLI 19.00
BEETROOT RISOTTO WITH BABY CALAMARI 14.00
RISOTTO WITH CHORIZO SUNDRIED TOMATO & PEANUTS 14.00

DESSERTS

LEMON PIE 8.00
CHOCOLATE SOUFFLE 8.00
TIRAMISU 8.00
APPLE CRUMBLE 8.00
BACLAVA CHEESECAKE 8.00

VEGAN DINNER MENU

SALADS

VEGAN GREEK SALAD (V) 9.50
GREEN SALAD WITH GRILLED VEGETABLES & ONION MARMALADE 9.00
DAKOS 10.00
With fresh tomato, vegan cheese, parsley, capers, olives & extra virgin olive oil
VEGAN CEASAR'S SALAD 10.00

STARTERS

FALAFELS WITH VEGAN AIOLI 7.00
CORN RIBS WITH TOGARASHI & MAYO 7.50
STIR FRIED WILD MUSHROOMS 7.00

DESSERTS

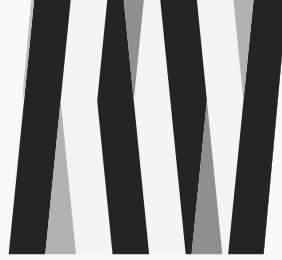
VEGAN CARROT CAKE 7.00
VEGAN BROWNIE 7.00

MAINS

PUMPKIN CURRY & JASMINE RICE 12.00
MEATLESS BURGER PATTIES FRENCH FRIES & BABY SALAD LEAVES 15.00
CELERIAC FILLET 12.00
Stir fried garlic mushrooms, baby potatoes with lime & honey sauce
VEGAN SAUSAGES 15.00
Grilled vegetables & french fries

PASTA / RISOTTO

NOODLES 8.50
With sweet chilli & stir fried vegetables
PENNE RED PEPPER, ONION, MUSHROOMS, ZUCCHINI, BROCCOLI & TOMATO SAUCE 9.00
BEETROOT RISOTTO WITH BABY ROCKET 13.00



Cocktail Selection

We have set up a small dinner cocktail menu with pre dinner 'aperitif' & after dinner 'digestif' cocktails, to make your experience complete. Ask our Team for more details.

Pre Dinner – Aperitif

TALL & DIRTY 11.00

Our summer edition of the Dirty Martini, made with Greek Gin, Greek white Vermouth, Zero waste pickled watermelon rind & Premium Botanical Tonic. Umami, Refreshing, Fun.

SPIRTZ 9.00

Bubbly and light. A combination of Villa Cardea orange bitter liqueur, Sparkling wine and Soda water. Low ABV, Bittersweet, Fizzy.

NEGRONI 10.00

A bitter sweet & smooth combination of Greek Gin, Greek Sweet red Vermouth & bitter liqueur. Spirit Forward, Bittersweet, Smooth

After Dinner – Digestif

AMORE AMARO 10.00

A fruity & satisfying combination of Greek Masticha liqueur, Amaro, Raspberry, Lime juice and Hezelnut. Fruity, Vibrant, Nutty.

HAPPY & HAZY 12.00

Botanist Islay Gin, Sweet red Vermouth, Zero waste coffee liqueur & Cherry liqueur topped with a layer of smokey delight. Complex, Spirit Forward, Digestive.

MODERN COLADA 11.00

Delve into modern mixology with a clarified milk punch version of your favorite tropical Pineapple & Coconut cocktail. This one contains Lactose.

Tropical, Silky, Clear.

ESPRESSO TONIC 6.00

A tall glass of ice filled with your choice of Premium Tonic water, a freshly brewed shot of espresso & a small slice of citrus. Non Alcoholic, Bubbly, Caffeinated.

Spirits and Long Drinks

Our collection of spirits that everyone knows and loves, ask our Team to guide you through our selection.

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|---|-------|
| BASE SPIRITS | 7.00 |
| SPECIAL SPIRITS | 9.00 |
| PREMIUM SPIRITS | 11.00 |
| SUPER PREMIUM SPIRITS | 15.00 |
| LONG DRINKS WITH THOMAS HENRY OR PREMIUM MIXERS | +1.00 |

Cold Beverage Selection

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|----------------------------------|------|
| WATER STILL 0,5LT | 1,50 |
| WATER STILL 1LT | 3.00 |
| SPARKLING WATER 0,33LT | 2.50 |
| SPARKLING WATER 0,5LT | 3.00 |
| SPARKLING WATER 1LT | 4.00 |
| ARIZONA ICED TEA | 4.50 |
| JUICES | 4,50 |
| FRESHLY SQUEEZED ORANGE JUICE | 6.50 |
| SMOOTHIES | 7.00 |
| SOFT DRINKS | 4.00 |
| PREMIUM THOMAS HENRY SOFT DRINKS | 5.00 |
| ENERGY DRINK | 5.00 |

Hot Beverage Selection

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| ESPRESSO | 2,50 |
| DOUBE ESPRESSO | 3.00 |
| ESPRESSO LUNGO | 2,50 |
| ESPRESSO MACCHIATO | 3.00 |
| AMERICANO | 3.00 |
| FREDDO ESPRESSO | 3,80 |
| FRAPPE | 3,50 |
| CAPPUCCINO | 4,50 |
| DOUBLE CAPPUCCINO | 4,80 |
| LATTE | 4,50 |
| FREDDO CAPPUCCINO | 4,20 |
| TEA | 4.00 |

WINE SELECTION

WHITE WINES

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| ENNEA BY MUSES ESTATE (V) | GLASS 6.00 BOTTLE 24.00 |
| Asyrtiko/Trebbiano/Sauvignon, Dry/Fruity | |
| SYNASTRY CHARDONNAY BY ZACHARIAS | BOTTLE 24.00 |
| Chardonnay, Dry/Fatty | |
| PLOES SAUVIGNON BLANC BY AMALAGOS (V) | BOTTLE 22.00 |
| Sauvignon Blanc, Dry/Fruity | |
| DAFNIOS BY DOULOUFAKIS | BOTTLE 26.00 |
| Vidiano (Creta), Dry/Ingrained | |
| CHRISOLITHOS BY MUSES ESTATE (V) | BOTTLE 31.00 |
| Chardonnay - Malagouzia, Dry/Tangled | |
| MOI JE M'EN FOUS BY MONSIEUR-NICOLAS | BOTTLE 34.00 |
| Malagouzia, Dry/Aromatic/Flavory | |
| EPOCH BY DOULOUFAKIS | BOTTLE 20.00 |
| Muscat-Vilana(Creta), Semi-Sweet/Round/Aromatic | |

ROSE WINES

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|---|-------------------------|
| ENNEA BY MUSES ESTATE (V) | GLASS 6.00 BOTTLE 24.00 |
| Dry/Aromatic/Fruity/Syrah/Mouchato | |
| DAFNIONS BY DOULOUFAKIS | BOTTLE 26.00 |
| Liatiko-Vidiano, Dry/Savory/Flowery | |
| GAIA 4-6H BY GAIA | BOTTLE 26.00 |
| Agiorgitiko, Dry/Fruity/Brisk | |
| MOI JE M'EN FOUS BY MONSIEUR-NICOLAS | BOTTLE 34.00 |
| Muscat Hamburg, Dry/Playful/Aromatic | |
| AMUSE BY MUSES ESTATE (V) | BOTTLE 39.00 |
| Sauvignon Blanc-Mouchtaro, Dry/Exotic/Aromatic | |
| PLOES BY AMALAGOS | BOTTLE 24.00 |
| Cabernet Sauvignon - Merlot, Semi-Dry/Soft/Fruity | |
| ROCK & ROSE BY BAIKARTARIS | BOTTLE 26.00 |
| Agiorgitiko-Malagouzia, Semi-Sweet/Fruity/Playful | |

WINE SELECTION

RED WINES

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|---|-------------------------|
| ENNEA BY MUSES ESTATE | GLASS 6.00 BOTTLE 24.00 |
| Cabernet - Merlot- Syrah, Dry/Savory/Fruity | |
| PLOES BY AMALAGOS | BOTTLE 42.00 |
| Cabernet - Merlot, Dry/Soft/Organic | |
| SYNASTRY CABERNET SAUVIGNON BY ZACHARIAS | BOTTLE 34.00 |
| Cabernet Sauvignon, Dry/Aromatic/Fruity/Round | |
| GAIA AGIORGITIKO BY GAIA | BOTTLE 32.00 |
| Dry/Savory/Fruity/Aromatic | |
| CHRISOLITHOS BY MUSES ESTATE (V) | BOTTLE 26.00 |
| Merlot, Dry/Fruity | |
| RILANCIO BY KARIPIDIS | BOTTLE 24.00 |
| Nebbiolo, Dry/Savory/Brisk/Vegan | |
| EPOCH BY DOULOUFAKIS (V) | BOTTLE 24.00 |
| Muscat-Syrah-Kotsifali, Semi-Sweet/Botanical | |

SPARKLING WINE & CHAMPAGNE

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| ASTORIA BELTA | BOTTLE 26.00 GLASS 7.00 |
| Extra Dry | |
| ASTORIA TIEMO PROSECCO | BOTTLE 26.00 |
| Brut | |
| ASTORIA VELERE PROSECCO | BOTTLE 30.00 |
| Brut | |
| ASTORIA FASHION MOSCHATO | BOTTLE 26.00 |
| Semi-Sweet | |
| MONTAUDON CHAMPAGNE BRUT | BOTTLE 120.00 |
| Brut | |

Beer & Cider Selection

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| CORONA | 7.00 |
| PERONI | 7.00 |
| VOREIA CRAFT LAGER | 8.00 |
| VOREIA CRAFT STOUT | 10.00 |
| VOREIA CRAFT SMOKED AMBER ALE | 10.00 |
| VOREIA GLUTEN FREE, VEGAN PILSNER | 8.00 |
| JASMINE IPA STRANGE BREW | 10.00 |
| CRAFT MICROBREWERY ALCOHOL FREE BEER | 7.00 |
| MILITSA GREEK APPLE CIDER | 7.00 |
| MILITSA GREEK STRAWBERRY & LIME CIDER | 7.00 |