



HELLAS

APPETIZERS

 Garlic bread cheese & garlic butter	4.5
 Saganaki bread tomato & feta cheese	4.8
 Selection of bread served with Greek spreads	9
 Hummus or Tzatziki local pita bread	7
"Taramosalata" white fish roe spread served with perikafti (grilled bread)	8
 Feta cheese wrapped in traditional phyllo sesame seeds & honey	11
 Mushrooms sauteed cheese cream & crispy potatoes	12
Our "Gyros" (pork) local pita, tzatziki, onions, tomato & parsley	9
"Stifado" (beef) tomato sauce & onions	14
"Moussaka" with aubergine, potato, minced meat & smoked cheese	15
Rhodian "Mezes" Pic-Nik discover Rhodian flavors in bites	17
Aegean Sea Bed (ceviche) citrus & herbs	18
Our smoked beef "Carpaccio" with greek salad elements & home made cheese Synoro	17
Dolmades with seafood from cyclamen leaves, lemon sauce & fennel	15
Lindian small shrimps "Rosol" with tomato & herbs	15
Prawns in phyllo "Kataifi" with fruit tartare & carrot-orange sorbet	15
Our smoked salmon with lemon textures & sesame seeds	16
Salas with "Armiro" (salted fish) with potato, tomato, peppers & onions	14
Fried "Calamari"	17
Seafood "Meze" (fried crust) prawns, gavros fish & calamari	18
Fish soup (fish of the day) with vegetables & lemon	10

SALADS

-  Greek salad with caper & barley rusks 12
-  Green salad with Synoro (homemade cheese) with orange, dried figs, crispy local pita & honey vinaigrette 14

PASTA

- "Pastachiouta" (Rhodian pasta) with chicken tomato, Skotiri cheese & herbs 17
- Prawns linguine tomato, basil & olive oil 23
- Lindian "Soupiorizo" (risotto) cuttlefish stew & herbs 19
- Seafood "Pastitsio" (stuffed calamarata pasta) prawn creamy sauce, minced seafood & chives 23

* gluten free pasta available

MAIN COURSES

- Chicken fillet with bacon, mushrooms & truffle creamy sauce 19
- Duck fillet *suggested medium rare with red berries & Rhodian honey wine sauce 23
- Smoked pork belly (slow cooked) with Mavrodafni (red wine) sauce & onion marmalade 22
- Traditional lamb from Vlichia village (local recipe) with seasonal greens, tomato & yogurt 25
-  Beef Sirloin Steak *suggested medium with pepper sauce 28
- Beef fillet *suggested medium with wild mushrooms & truffle gravy sauce 35
- Fish fillet of the day (please ask) with egg - lemon sauce & seasonal vegetables 33
- Cut of the day (please ask)

Please ask for our degustation menu

*If you desire whole fresh Aegean fish, please do not hesitate to let us know one day in advance

**Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you.

DESSERTS

Crispy Baklavas with pistachio cream & spices	12
Melekouni (Rhodian traditional dessert) with sesame seeds, almond & citrus sorbet	12
Milk chocolate bar with caramelized pistachio & strawberry sorbet	12
Greek yogurt cheesecake with barley rusks & red fruits textures	12
Chocolate sphere with hot caramel & hazelnuts	12
Banoffee with cinnamon cream & caramel	12

PRE
DESSERTS

Local "Lemonade" MA.PO.LE since 1950 with lemon textures, cucumber & spearmint	7
Fennel with fennel textures, Rhodian honey wine & spices	7

We handcraft our desserts & ice creams,
using pure & fresh seasonal ingredients

ICE CREAM

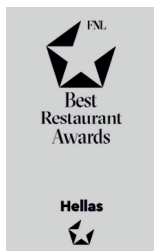
FLAVOURS

Vanilla | Chocolate | Cinnamon | Pistachio | Yogurt
White chocolate with Passion Fruit | Sweet Potato

SORBET

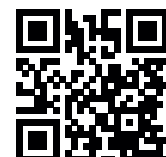
Strawberry | Lemon | Orange | Citrus | Red Berries |
Mango - Passion Fruit

Ice cream of your choice, per scoop 2.8



Greek & Rhodian cuisine with a modern twist
by our Chefs
Kiriakos Iakovidis & Irini Giorgoudiou

VISIT US



We use local ingredients • Virgin olive oil • Herbs from our garden

We gladly accept any comments or suggestions, you may have. Place them in the complaint box.

Prices include all taxes.

Responsible for the market police: Eftychia Iakovidi