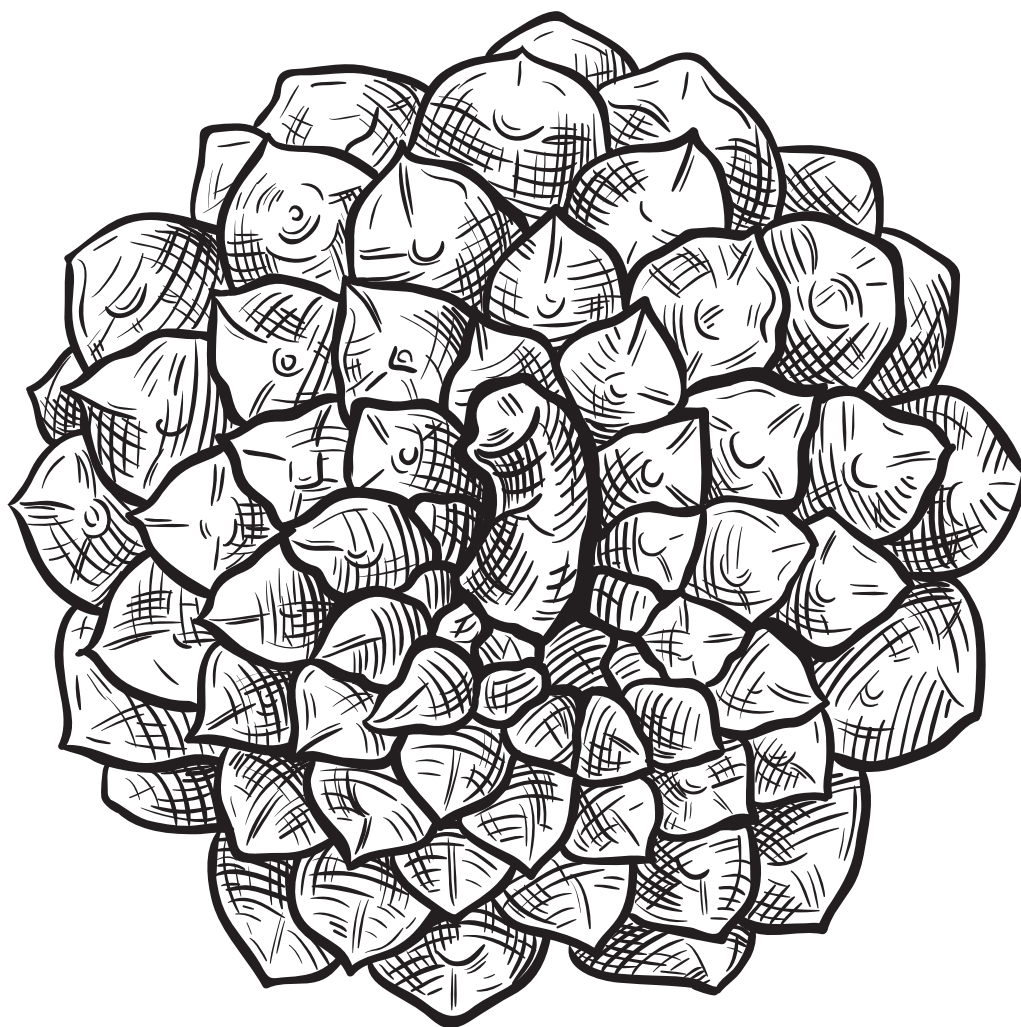




HELLAS

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

PASTA

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

* gluten free pasta available

MAIN COURSES

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

 Vegetarian  Spicy

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

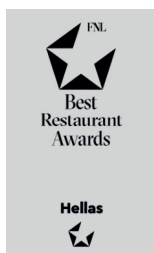
FLAVOURS

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
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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

Chicken "Souvlaki" 18
with local pita, tzatziki
& fried potatoes

Spare ribs (whole rack) 21
with smoked honey - plum sauce

"Kleftiko" lamb shank 24
with vegetables, feta cheese
& rosemary sauce

Our Burger 17
cheese, caramelized onions
& bacon

Mix Grill or Lamb chops 24
with local pita & fried potatoes

Sea bass fillet 25
with olive oil and lemon sauce
& seasonal greens

