

appetizers

-   **VARIETY OF FRESHLY BAKED BREAD** 1,50€
-  **BRUSCHETTA WITH HANDMADE SMOKED EGGPLANT SALAD** 8,50€
with tomato confit and Cretan apaki
-  **PORTOBELLO MUSHROOM** 9,00€
with blue cheese, vegetables and fresh thyme
-    **GRILLED VEGETABLES** 8,50€
with dry anothotiro cheese, pinenuts, pesto sauce from Aigina's pistachios
- CHICKEN FILLETS** 10,50€
with curry and coconut milk
- STUFFED EGGPLANT** 11,50€
with beef in red sauce and cheese trilogy
- TORTILLAS //** 9,50€
With pork fillets, mushrooms, parmesan cheese and light napolli sauce
- FRESHLY MARINATED SOUVLAKI SALMON** 12,0,0€
with vegetables and fresh lime sauce
-   **GARLIC BREAD SCHIACCIATINA** 6,50€
-  **GARLIC BREAD SCHIACCIATINA WITH CHEESE** 8,50€



variety (for 2 people)

-   **CHEESE VARIETY //** 22,00€
- COLD CUTS VARIETY //** 22,00€
- MIX CHEESE - COLD CUT VARIETY //** 24,00€

salads

-    **MEDITERRANEAN //** 11,00€
Tomato, green pepper, cucumber, onion, olives, capers, rusk and feta cheese
- BEEF FILLET //** 14,00€
Green salad with tender beef fillets, parmesan cheese flakes and balsamic vinaigrette
- SENSO CAESAR //** 13,00€
Green salad with chicken, bacon, parmesan, croutons and garlic (or not) flavored sauce
-   **SUPER FOOD** 14,00€
Green lollo lettuce, quinoa, zakyntian raisins, goji berry, chickpeas, lentils, cucumber, tomato, vinaigrette
-  **SALAD WITH 18 INGREDIENTS** 15,00€
Cherry tomato, cucumber, Lollo, rocket, iceberg, spinach, sour apple, pear, raisins, sesame, parmesan, kiwi, Aigina's pistachio, pomegranate, zakyntian grapes, pinenuts, zakyntian mantolato, pomegranate vinaigrette.

rizotto

-  **MUSHROOMS TRILOGY //** 15,50€
with white truffle oil
- SEABASS //** 18,50€
with lemon and saffron
-  **VEGETABLES** 14,00€
Courgette, carrot, broccoli, peppers, tomato
- BEEF SLOW COOKED IN A VACUUM AIR** 17,50€






pasta

- LINGUINI CHICKEN** 16,00€
With Kozani's saffron and chorizo
- RIGATONI WITH BEEF AND MUSHROOMS** 17,50€
- CRETAN PASTA WITH CRETAN APAKI & MUSHROOMS** 15,00€
-   **RIGATONI WITH BROCCOLI, DRIED TOMATO AND PINENUTS** 12,50€
- SHRIMPS //** 18,00€
Linguine with shrimps, vegetables and red sauce
- CARBONARA //** 13,00€
Linguine with bacon, mushroom, cream and cheese

fresh pasta

- RAVIOLI WITH SALMON** 19,00€
and whipped cream
-  **GNOCCHI WITH BASIL PESTO SAUCE** 18,50€
fresh mozzarella and Aigina's pistachio
-  **TORTELLINI FUNGHI PORCHINI** 19,00€

pizza

- CHILLI CON CARNE** 18,00€
Minced meat, Jalapeno peppers, red beans, onions, curry, chilli sauce
- SPECIAL** 18,00€
Pepper, bacon, mushroom, tomato, peperoni, ham
-    **MARGARITA** 12,00€
- ROCKET PARMESAN PROSCIOUTTO** 15,00€
-    **VEGAN** 16,00€
Soya cheese, pepper, mushroom, tomato, onion, corn, rocket

MAKE YOUR OWN PIZZA






INGREDIENTS:

- Tomato, cherry tomato, mushrooms, peppers,* 1,50€
onions, olives, corn, rocket, pineapple, jalapeno peppers
- cheese, feta cheese, parmesan, bacon,* 2,00€
peperoni, frankfurt sausage, greek sausage,
- ham, turkey, mushroom, egg, potato*
- Prosciutto, chicken, parmesan Sauce, fresh mozzarella* 3,50€

burgers

HONEY MUSTARD BURGER	15,00€
<i>beef burger, caramelized onions, bacon, cheddar cheese, lettuce, tomato, handmade honey mustard sauce</i>	
CHICBURGER	16,00€
<i>Chicken fillet coated in panko, iceberg, tomato, bacon and Philadelphia sauce</i>	
BBQ RIBS BURGER	17,00€
<i>Baby BBQ ribs, cheddar, onion rings</i>	
OLYMPUS BURGER	17,50€
<i>2 beef burger, caramelized onions, bacon, cheddar cheese, lettuce, tomato, mushroom, sauce</i>	
MONSTER OLYMPUS BURGER	22,00€
<i>3 beef burger, caramelized onions, bacon, triple cheddar cheese, lettuce, tomato, mushroom, sauce</i>	

main courses

 CHICKEN FILLET	15,50€
<i>with Dijon sauce and wild rice with vegetables and fresh butter</i>	
 PORK CHOPS	18,00€
<i>with BBQ sauce and mashed potatoes</i>	
BEEF BURGER	16,50€
<i>with parmesan sauce and Grilled vegetables</i>	
 BEEF FILLET	30,00€
<i>with caramelized onions and mashed sweet potatoes</i>	
 PICANHA	33,00€
<i>with Chimichurri and sweet mashed potatoes</i>	
 RIB EYE	39,00€
<i>with green pepper sauce, mashed potatoes and asparagus</i>	
LOCAL LAMB	23,00€
<i>Slowly cooked with zakyntian graviera cream fresh herbs and fried potatoes</i>	

fish

GRILLED SALMON	19,00€
<i>with grilled vegetables and orange sauce</i>	
 SEABASS FILLET	20,00€
<i>with greens and Aioli</i>	
 TUNA FILLET	25,00€
<i>with sauted vegetables and soya sauce</i>	
 GRILLED SHRIMPS	22,00€
<i>with green salad and quinoa</i>	

*** FRESH FISH OF THE DAY**

hand made sweets

FRYGANIA (local traditional dessert) // <i>with cream, nuts, syrup, toast and cinnamon</i>	6,50€
FRIED CHOCOLATE ROLLS // <i>in rice phyllo with ice cream</i>	8,50€
MILLEFEUILLE DECOMPOSE SENSO //	7,50€
LEMON PIE // <i>with ice cream</i>	8,50€
CHOCO CARAMEL FOR 2 <i>Salted caramel lava in a chocolate rock garden with ice cream</i>	13,00€
EXTRA ICE CREAM OF YOUR CHOICE	3,00€

pan cake

BUENO CREAM // <i>with banana and truffles</i>	8,00€
SOKOFRETA // <i>with merenda and SOKOFRETA pieces</i>	9,50€
WHITE CHOCOLATE - MERENDA // <i>with fresh strawberries and biscuit</i>	9,50€
FOREST FRUIT PANCAKE <i>Forest fruits, chocolate, maple syrup</i>	11,00€
<i>Extra ice cream of your choice</i>	3,00€
INGREDIENTS FOR PAN CAKE biscuits, banana, whipped cream, apple, hazelnut, almond, walnut, honey, syrup //	1,50€
white chocolate, merenda, strawberry, OREO, Bavarian cream, Bueno cream //	2,00€
Add pieces of: Bueno, Caprice, m&m's, Bounty, Sokofreta, Twix, KitKat, Derby //	3,00€

ice cream - milkshakes

MILKSHAKE //	8,00€
ICE CREAM 1 SCOOP	5,00€
ICE CREAM 2 SCOOPS	7,00€
ICE CREAM 3 SCOOPS	9,00€
<i>Whipped cream, syrup, nuts, OREO, merenda, biscuit</i>	1,00€

ICE CREAM FLAVORS:

*Madagascar vanilla, caramel, chocolate, strawberry cheesecake,
stracciatella, cream choc & cookies, strawberry, praline,
rum raisins, lemon sorbet, forest fruit sorbet, mango sorbet.*

juices

JUICES	4,00€
FRESHLY SQUEEZED ORANGE JUICE	5,00€
MIX FRESH FRUIT JUICE	6,50€

tea

VARIETY OF TEA FLAVORS (TEA BAG)	4,00€
ICE TEA (VARIETY OF TEA FLAVORS)	4,00€

beverages

3 CENTS (PREMIUM SOFT DRINKS)	5,50€
Gentlemen's Soda, Pink Grapefruit Soda, Ginger Beer	
SOFT DRINKS	3,80€
PERRIER	4,50€
WATER 1lit	3,00€
PELEGRINO 750ml	6,00€

coffee

NESCAFE / FRAPPE	3,80€
FRAPPE WITH ICECREAM	7,00€
FRAPPE WITH BAILEYS	8,00€
IRISH	8,00€
GREEK	3,30€
DOUBLE GREEK	3,80€
ESPRESSO	3,30€
DOUBLE ESPRESSO	4,00€
ESPRESSO LATTE	5,50€
FREDDO ESPRESSO	4,00€
CAPPUCCINO / FREDDO CAPPUCCINO	4,50€
FREDDOCCINO	6,00€
MOCHACCINO	6,00€
CAFE FILTER	4,00€

EXTRA SYRUP:	1,00€
Caramel, hazelnut, vanilla, chocolate, banana, strawberry, amaretto	

**ALL OUR COFFEE ARE AVAILABLE DECAF*

chocolates

WARM CHOCOLATE	4,80€
WARM VIENUA CHOCOLATE	5,50€
WARM WHITE CHOCOLATE	4,80€
COLD CHOCOLATE	5,50€
COLD VIENUA CHOCOLATE	6,00€
OREO COLD OR WARM	6,50€

smothies - slushes

SMOTHIES	7,50€
SLUSHES	6,00€
ASK FOR OUR FLAVOURS	