

P R A S I N I

T E N T A

MENU

ALCOHOL

VODKA

CLASSIC

Filandia, Stolichnaya , Serkova

10,00

PREMIUM

Belvedere, Ciroc

15,00

WHISKEY

CLASSIC

Cutty Sark, Dewars, Famous grouse , Haig, Grant's, Bushmills
Jameson, Southern Comfort, Drambuie

10,00

SPECIAL

Jack Daniels, Famous grouse 12, Famous grouse smokey black
Johnie Walker Black Label, Glenfiddich 12, Chivas 12, Bushmills 10

12,00

PREMIUM

Glenfiddich 15, Talisker 10, Nikka from the barrel

15,00

GIN

CLASSIC

Bickens, Gordons, Langley's

10,00

SPECIAL

Tunqueray, Bulldog

12,00

PREMIUM

Hendrick's, The botanist

15,00

TEQUILA

CLASSIC

El Himador (Bianco, Reposado), Jose quervo (Silver, Reposado)

10,00

PREMIUM

Herradura (plata, reposado), 1800 (silver 30)

15,00

RUM

CLASSIC

Brugal (blanco, supremo), Brugal Anejo Artesano, Nusa Cana

10,00

SPECIAL

Kraken spiced

12,00

PREMIUM

Diplomatico, Eminente Ambar Claro

15,00

OTHER SPIRITS

Metaxa 7 * Stars, Amaretto, Jagermeister, Baileys, Mastic
Tendura, Campari, Martini, Sabuca, Marito Vede

10,00

BEER 330ml.

Fix non alcohol

6,00

Carlberg

7,00

Mythos

7,00

Kaiser

7,00

DISTILLATES 200ml.

Ouzo Plomari Isidorou Arvaniti

9,50

Tsipouro Dekaraki (Tirnavos)

9,50

WHITE WINE

Mantineia Spiropoulou	32,00
Moschofilero, Peloponnese	
Malagousia Milona, Attica	32,00
Vina Esmeralda Do Cataluna, Miguel Torres, Spain	32,00
(Muscat d' Alexandrie - Gewurztraminer)	
Takun Chardonnay vina Caliterra, Chile	32,00
Alpha Estate Florina, (Sauvignon blanc)	52,00
Santorini, Assyrtiko, Santorini, Santo Wines	63,00

ROSE WINE

Meliasto Spiropoulou Peloponnese, bio	32,00
(Agiorgitiko, Moschofilero)	
Mateus Tempranillo Medium sweet, Portugal	32,00
OuSira Cycles, OuSira winery, (Fokiano)	38,00
Organic viticulture	
Granatus Papagianakos Estate, Attica	38,00
(Cabernet Sauvignon, Agiorgitiko)	
Alpha Estate, Aminteo (Xinomavro)	45,00

RED WINES

Papagiannakos (Agiorgitiko - Cabernet) Central Greece	32,00
Select Rouge VDF, J. Moreau & Fils, (Grenache, Syrah, Cinsault, Carignan)	32,00
Rapsani Dougos (Xinomavro - Krasato - Stavroto)	36,00
Nemea Palivou, Peloponnese (Agiorgitiko)	38,00
Alpha Estate Florina (Syrah, Merlot, Xinomavro)	62,00

GLASS OF WINE 150ml

WHITE

Mantineia Spiropoulou , Moschofilero, Peloponnese	8,00
Vina Esmeralda Do Cataluna, Miguel Torres SPAIN	8,00
(Muscat d' Alexandrie-Gewurz traminer)	
Takun Chardonnay vina Caliterra Chile	8,00

ROSE

Meeliasto Spiropoulou, Peloponnese, bio	8,00
(Agiorgitiko, Moscofilero)	
Mateus Tempranillo Medium shweet, Portugal	8,00
Granatus Papagiannakos Estate, Attica	9,00
(Cabernet Sauvignon, Αγιωργίτικο)	

RED

Papagiannakos (Agiorgitiko - Cabernet) Central Greece	8,00
Select Rouge VDF, J. Moreau & Fils, (Grenache, Syrah, Cinsault, Carignan)	8,00

SPARKLING

Bianco Nero Moscato D'asti 200ml	9,00
Gancia Prosecco Brut Doc 200ml	9,50
Akakies, Kir Gianni (Macedonia Amindeo 750 ml, Xinomavro)	38,00
Gancia Prosecco Brut Doc 750 ml	38,00

CHAMPAGNE

Moet & Chandon Brut 750 ml	120,00
Moet & Chandon Imperial Rose 750 ml	130,00

MENU

Bread with olive oil and olives	2,00
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SALADS

Dakos "De Gallo" , carob rusk, cherry tomatoes, onion, chilly, xinomizithra cheese from Creta, kritamo, capper, coriander.	12,00
Caesar's with seasonal salad, grilled chicken fillet, parmesan, crispy bacon, corn, croutons, homemade Caesar's sauce.	13,00
Superfood seasonal salad, quinoa, avocado, goji berry, beetroot, pumpkin seeds, sunflower seeds, chives, beetroot, cucumber, white balsamic dressing.	14,00

ORDERVES

Ceviche sea bass aji Amarillo, leche de tigre, coriander, onion.	16,00
Carpaccio sea bass ponzu citrus fruits, aji Amarillo, olive oil, chinese, Japanese salad with seaweed.	17,00
Catch of the day Tataki Japanese salad with seaweed, sesame oil, truffle miso, spicy lemon miso, coriander.	17,00
Tartar sea bass avocado, sesame oil, spicy lemon miso.	16,00
Shrimps Tempura strained yogurt, curry, onion, lemon.	17,00
Variety of cold cuts 2persons / 4persons	18,00 28,00
Variety of cheese 2persons / 4persons	18,00 28,00
Variety of cold cuts and cheese 2persons / 4persons	18,00 28,00

MAIN DISHES

Risotti crayfish bisque, chilly, ginger.	23,00
Risotti wild mushrooms campignon, porcini, tartuffata, bonito broth (dashi).	17,00
Black Angus Burger caramelized onion, tomato, bacon, smoked metsovone, homemade bbq sauce, iceberg.	17,00
Salmon Teriyaki caramelized spicy beetroot, guacamole, coriander oil	20,00
Ribeye from Uruguay 250gr , king oyster, baby carrots, pepper sauce dashi, baby potatoes.	32,00
Chicken breast baked in lemon dashi beurre blank, baby potatoes, baby carrots, lemon, garlic.	17,00

DESSERTS

Orange pie with ice cream.	8,00
Walnut pie with ice cream.	8,00
Profiteroles.	9,00
Cheesecake.	9,00
Ice cream 2 scoops (vanilla, chocolata, strawberry)	8,00

BRUNCH

served from 09:00 until 16:00

Fried eggs with arugula, prosciutto, parmesan, brioche, white truffle oil.	9,00
White or whole toast with turkey pastrami and gouda.	6,00
Club sandwich with chicken fillet, bacon, boiled turkey, gouda, tomato, homemade mayonnaise, french fries.	13,00
Vegan sandwich with rustic carob bread, falafel, tomato, guacamole.	7,00
Multigrain chiapatta 5 cereals with smoked salmon, vegetable tartar, cream of Domokos and dill.	9,00
Traditional cheese pie with rustic pastry.	6,00
Traditional spinach and cheese pie with rustic pastry	7,00
Super bowl yogurt with strawberries, banana, oats, goji berry, cinnamon, honey.	7,50
Waffle with caprice , hazelnut praline, ice cream.	8,50

COFFEE

Espresso	3,50
Espresso double	4,50
Freddo espresso	4,50
Espresso Freddo double	5,50
Cappuccino	5,00
Cappuccino double	6,00
Cappuccino latte	5,50
Freddo cappuccino	5,00
Freddo Cappuccino double	6,50
Irish coffee	7,50
Nescaffe Frappe	4,50
Filtered coffee	4,50
Greek coffee	3,50
Greek coffee double	4,50
Hot or cold chocolate	6,00
Extra whiped cream, flavour, honey	0,50
Extra alcohol	2,00
Extra almond milk	1,00

TEA & HERBS

Miromenos Thamnos (green tea, orange, cardamon)	4,50
Olymp Detox (fennel, nettle, mountain tea)	4,50
Four red fruits (black tea, framboise, raspberry)	4,50
Ice tea Peach - Lemon	4,50

FRESH JUICE

Orange	5,00
Home made lemonade with gigner	6,00
Mixed	8,00

MILKSHAKES

Chocolate	8,50
Vanilla	8,50
Strawberry	8,50
Ice cream 2 scoops (vanilla, chocolata, strawberry)	8,00

WATER & SODAS

Avra bottled 1lt.	2,00
Sodas	4,00
Three Cents Grape fruit soda	6,00
Souroti sparkling water 250ml.	4,00

Το κατάστημα υποχρεούται να διαθέτει έντυπα δελτία σε ειδική θήκη δίπλα στην έξοδο για τη διατύπωση οποιασδήποτε διαμαρτυρίας.

The establishment is obliged to have printed forms available in a special location near the exit for the registration of complains.

En cas de plainte, l'établissement doit disposer de formulaires qui pourront être trouvés dans un présentoir près de la sortie.

Das Unternehmen ist verpflichtet Formulare für eventuelle Beschwerden zur Verfügung zu stellen, die sie in dem speziellen Kasten neben dem Ausgang einwerfen können.

Στις τιμές του καταλόγου συμπεριλαμβάνονται όλοι οι φόροι και τα τέλη,

ήτοι σέρβις 13%, δημοτικός φόρος 0,5 % και Φ.Π.Α. 24 %.

Prices are inclusive of all taxes and duties.

ΑΓΟΡΑΝΟΜΙΚΟΣ ΥΠΕΥΘΥΝΟΣ: ΧΟΥΛΙΑΡΑΣ ΕΥΑΓΓΕΛΟΣ

Χρησιμοποιούμε:

Στις Σαλάτες και τα φαγητά ελαιόλαδο, στα τηγανιτά ηλιέλαιο. Το ζαμπόν είναι από βραστή ωμοπλάτη, η φέτα είναι ελληνική, τα θαλασσινά κατεψυγμένα (επισημαίνονται με αστερίσκο*).

We use:

In salads and plates olive oil, for frying sun flower oil. Ham from boiled pork shoulder, greek feta cheese, frozen seafood (marked with an asterik*)

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει να δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη-τιμολόγιο).

The consumer has no obligation to pay if not receive the legal document element.