

## STARTERS

### *\* SMOKED SALMON \**

*Slices of smoked salmon served with  
dill and lemon mayonnaise*

### *\* PRAWN COCKTAIL SALAD \**

*Prawns with Marie Rose sauce served on a bed of salad*

### *\* STUFFED MUSSELS \**

*Mussels in a half shell with a golden bread crumb  
and garlic butter topping*

### *\* GALIA MELON AND PROSCIUTTO \**

*Wedge of sweet green melon garnished with Italian air dried ham  
(Please note: variety of melon may alter according to season)*

### *\* TOASTED BACON AND FRESH FETA SALAD \**

*Melting soft cheese pattie concealed by a crisp bacon coating and  
Served on a bed of mixed salad leaves tossed in vinaigrette  
(This dish takes a little longer to prepare than other starters)*

### *\* CHICKEN CORIANDER SALAD \**

*Warm chicken salad with a coriander-citrus dressing*

### *\* GREEK MEZE \**

*Selection of local appetisers including stuffed pepper, lemon  
meatballs, pickled octopus and savoury puff pies*

### *\* BAKED FETA \**

*Greece's best known cheese, oven roasted with fresh  
tomato sauce and oregano*

### *\* CHEESE TARTLETS \**

*Little pastry cases filled with feta, parmesan and tomato*

### *\* MELTED FETA CHEESE TOASTS \**

*Slices of toasted crunchy baguette, lightly rubbed with garlic  
and tomato, and topped with crumbly feta*

*\* OYSTER MUSHROOMS \**

*Fresh mushrooms with a sprinkling of crushed garlic, basted with herb and lemon oil, and grilled*

*\* TZATZIKI \**

*Greek yoghurt, cucumber and garlic dip*

*\* HUMMUS \**

*Traditional chick pea and tahini dip from the Ionian islands*

*\* ROAST AUBERGINE DIP \**

*A smoky flavoured dip made with pureed aubergine flesh, mayonnaise and herbs*

*\* THREE DIP MEDLEY WITH PITTA \**

*Tzatziki, Hummus and Roast Aubergine Dip taster, served with warm pitta bread triangles*

*\* HOMEMADE SOUP \**

*Fresh tomato and basil soup with crispy croutons  
(Also delicious eaten chilled)*

## MAIN COURSES

### *\* POACHED SALMON WITH LEMON BUTTER \**

*Gently poached salmon fillet flavoured with lemon butter and freshly ground black pepper. Served with herby roast potatoes and salad*

### *\* GRILLED CRAYFISH \**

*Flame grilled crayfish for one, basted with lemon basil butter and served on a bed of salad with fresh vegetable selection on the side*

### *\* BAKED FISH \**

*Perch fillet, foil baked with tomato, herbs and olives and served with potato gratin and fresh vegetables*

### *\* SWORDFISH AND MUSSEL SOUVLAKI \**

*Chunky swordfish pieces, mussels and rolls of bacon, skewered and served flame grilled with basmati rice and salad garnish*

### *\* FLAME GRILLED KALAMARI WITH CHILLIES \**

*Tender, lightly grilled squid with hot chilli sauce on the side, served with grilled onion rings and a dressed salad*

### *\* TIGER PRAWN SAGANAKI \**

*Extra large semi-shelled prawns in a spicy tomato and garlic sauce, served with spiced basmati rice*

### *\* FLAME GRILLED TIGER PRAWNS \**

*Whole, unshelled tiger prawns brushed with lemon garlic butter and grilled. Served with herby roast potatoes and salad garnish*

### *\* FLAME GRILLED CHICKEN \**

*Grilled chicken fillet, lightly flavoured with butter and a dash of balsamic vinegar, served with herby roast potatoes and salad*

### *\* DIMITRI'S SPECIAL CHICKEN \**

*Oven roasted chicken fillet in a tasty beer, mustard and tomato sauce, served with potato gratin and fresh vegetables*

### *\* PEPPERED PORK CHOP \**

*Marinated pork chop, pan fried in garlic oil and served with a creamy pepper sauce, accompanied by potato gratin and fresh vegetables*

*\* MINTED LAMB CUTLETS \**

*Lamb chops in Greek yoghurt, mint and lemon, flame grilled and served with warm pitta bread and a tomato and onion garnish*

*\* STEAK SOUVLAKI \**

*Pieces of fillet steak, tomato and mushrooms threaded onto a skewer, then flame grilled and served with herby roast potatoes*

*\* FLAME GRILLED FILLET STEAK \**

*Prime fillet steak, grilled to your taste and topped with melting garlic butter. Served with real chipped potatoes and salad*

*\* GREEK STYLE FILLET STEAK \**

*Steak with Metaxa brandy and Greek yoghurt sauce, served with potato gratin and fresh vegetables*

*\* TORTELLINI WITH TOMATO AND PESTO SAUCE \**

*Spinach stuffed pasta parcels served with a fresh tomato and pesto sauce. Grated parmesan cheese served on the side*

*\* BRIAM \**

*Greek style oven roasted vegetables served with melted feta cheese toasts*

## \* CHILDREN'S MENU \*

*Choose one of the following and have it with anything you like -  
homemade chips, rice, salad, vegetables or baked beans:*

PIZZA  
BEEFBURGER  
FISHFINGERS  
ENGLISH SAUSAGES  
CHICKEN NUGGETS  
MINI PORK KEBABS  
PASTA NAPOLITAN

## SALADS AND SIDE ORDERS

SPECIAL GREEK SALAD  
*Mixed salad with feta cheese, black olives and chopped fresh herbs*

SIDE SALAD - *Mixed salad for one*

HOMEGROWN OLIVES

CRUSTY BREAD AND BUTTER PORTION

GARLIC BREAD

TOASTED PITTA BREAD  
*Goes well with tzatziki, hummus and aubergine dip*

ROAST HERBY POTATOES

HOMEMADE CHIPPED POTATOES

FRESH VEGETABLE SELECTION

BRIAM - SIDE ORDER

## DESSERTS

GREEK YOGHURT WITH HONEY AND WALNUTS

HALVAS WITH LEMON JUICE AND CINNAMON  
*Greek sweet made from ground sesame seeds - a squeeze of lemon  
juice takes the edge off the sweetness*

VANILLA ICE AND ESPRESSO  
*Hot espresso tops cool ice cream*

### TIA MARIA TOWER

*Mound of rich chocolate ice cream with chocolate sauce and Tia Maria trickled over*

### PLAIN ICE CREAM

*Wide selection of flavours available including Vanilla, Mocha, Chocolate Chip, Strawberry, Cookies and Cream, Vanilla Parfait and Caramel*

### FRUIT SORBET

*Choose from Lemon, Strawberry or Blackberry*

### ICE CREAM GATEAU

#### BAKLAVAS WITH ICE CREAM

*Layered pastry, honey and walnut cake served with vanilla ice cream*

#### FRESH CAKES AND PASTRIES

*Choose from homemade lemon pie, baklavas or walnut cake with cream*

#### DIMITRI'S SPECIAL PINEAPPLE DESSERT

*Fresh pineapple mixed with vanilla ice cream and pineapple liqueur  
Served in the pineapple shell*

*Individual customers' requests will be catered for to the best of our ability.*

*Service charge at the customer's discretion.*

*We love to organise celebration parties and special events.*

*If you have something to celebrate whilst on holiday, have a word with us; we'll decorate your table, order the necessary cake/ flowers/ champagne/ etc, and make it a day to remember.*

## COFFEES AND HOT DRINKS

GREEK COFFEE

NESCAFE

MUG OF NESCAFE

DECAFFEINATED NESCAFE

FILTER COFFEE

CAPPUCCINO

CAFE LATTE

ESPRESSO

ICED COFFEE

ICED COFFEE WITH BAILEYS

ICE CREAM COFFEE

IRISH COFFEE

CALYPSO COFFEE

BRANDY COFFEE

POT OF TEA  
HOT CHOCOLATE

*We have a selection of cigars also available.  
Why not try one.  
Relax and enjoy the view.*

## SOFT DRINKS

COCA-COLA

SPRITE LEMONADE  
ORANGE FANTA  
LEMON FANTA  
DIET COKE  
LIME AND LEMONADE  
TONIC  
SODA 1,70 €

ICED TEA  
PURE ORANGE JUICE  
PINEAPPLE JUICE  
PEACH JUICE  
COKE FLOAT  
MILKSHAKE  
SPARKLING MINERAL WATER (0.75L)  
STILL MINERAL WATER (0.5L)  
STILL MINERAL WATER (1.5L)

## WINE LIST

### WHITE WINES

HOUSE WHITE, BY THE GLASS

- 0.5L CARAFE

- 1.0L CARAFE

BOUTARI LAC DE ROCHES (0.75L)

TSANDALI MAKEDONIKOS (0.75L)

TSANDALI AGIORITIKOS (0.75L)

PAPAIOANNOY SELECT (0.75L) - a Greek Chardonnay

STROFILIA (0.75L) - a blend of Savatiano, Rothitis  
& Ugni Blanc

CHATEAU LAZARITHI (0.75L) - a blend of Sauvignon Blanc,  
Semillion & Ugni Blanc

HMIGLIKOS (MEDIUM SWEET) (0.75L)

### RETSINAS

LOCAL RETSINA, BY THE GLASS

- 0.5L CARAFE

- 1.0L CARAFE

RETSINA KOURTAKI (0.5L)

RETSINA YIORGIATHI (0.5L)

### ROSE WINES

BOUTARI ROSE (DRY/MEDIUM DRY) (0.75L)

### RED WINES

HOUSE RED, BY THE GLASS

- 0.5L CARAFE

- 1.0L CARAFE

NAOUSSA BOUTARI (0.75L)

CAVA BOUTARI (0.75L)

NAOUSSA GRAND RESERVE (0.75L)

LAZARITHI MACKEDON (0.75L) - a blend of Merlot  
& Cabernet Sauvignon

PAPAIOANNOY THRIOPHILOS (0.75L) - Cabernet Sauvignon

YEROVASILIOU (0.75L) - a blend of Merlot & Syrah

HOUSE OF KATSAROS (0.75L) - Cabernet Sauvignon & Merlot

HMIGLIKOS (MEDIUM SWEET) (0.75L)  
MAVRODAPHNE (DESSERT WINE), BY THE GLASS  
- 0.75L BOTTLE

### CHAMPAGNES AND SPARKLING WINES

ORSOLA SPUMANTE (0.7L)  
CAIR RHODES (BRUT) (0.7L)  
CAIR RHODES (DEMI SEC) (0.7L)  
CORDON NEGRO (BRUT) (0.7L)  
MOET AND CHANDON (0.7L)  
DOM PERIGNON, VINTAGE 1993 (0.7L)

### BEERS

MYTHOS (0.33L / 0.5L)  
  
AMSTEL (0.33L / 0.5L)  
HEINEKEN (0.33L / 0.5L)  
  
DRAUGHT AMSTEL (0.25L / 0.4L)  
  
STRONGBOW CIDER (0.33L)  
WOODPECKER CIDER (0.33L)

### SPIRITS

OUZO  
RAKI

TSIPOURO  
GRAPPA

FERNET BRANCA  
PORT, SHERRY  
METAXA BRANDY:  
-3 STAR -5 STAR -7 STAR  
SPIRITS AND WHISKIES

SPECIAL WHISKIES, MALTS

CORFIOT KUMQUAT LIQUEUR  
OTHER LIQUEURS

## Dear Guests!

We hope you will be delighted with your choice this evening. If, for some reason, you are not, please ask to see Dimitri AT ONCE. We will promptly rectify any problem you may have with either your meal or our service, and we will do so enthusiastically and sincerely. Our aim is your satisfaction - unless we achieve this, we have not obtained our objective. But please be kind to us, we are only human after all!

We would also like you to note that the slightly longer gap between ordering and serving in our restaurant is due to our dishes being freshly made to your individual order. Should you require faster food due to flight departure times or young ones in your party, then please mention this to the waiter.

Finally, everyone is welcome to come downstairs, wave "hello" to the kitchen staff and inspect our sparkling premises.

## Enjoy your meal!

P.S. \* \* The Department of Health and Safety requires us to state that we use only 100% Greek Feta cheese; we use pure sunflower oil for deep frying and our own homegrown olive oil or butter for all other cooking processes and salad dressings.

It is our policy to use only the best quality fresh meat and fish wherever possible though, due to inconsistent supplies during peak season, we may resort to using fresh frozen produce when the need arises.