

— *the* —
GREEN & GRILL
— RESTAURANT —



À LA CARTE MENU

Allergens

Please note that all known allergens are used within our kitchens, bars and restaurants, therefore we cannot guarantee an allergen free environment.

All alcoholic beverages contains sulphates, other known allergens are display beside the drinks description, thus if you suffer from allergies please inform our Bars Manager and we will be more than glad to assist you.



LOCAL DISH
ΤΟΠΙΚΟ ΠΙΑΤΟ



DIET
ΔΙΑΙΤΗΣ



VEGETARIAN
ΧΟΡΤΟΦΑΓΙΚΟ



VEGAN
ΟΛΙΚΗ ΧΟΡΤΟΦΑΓΙΑ



MILK
ΓΑΛΑ



MILK FREE
ΧΩΡΙΣ ΓΑΛΑ



SESAME
ΣΟΥΣΑΜΙ



SOY
ΣΟΓΙΑ



PEANUTS
ΦΙΣΤΙΚΙΑ



NUTS
ΞΗΡΟΙ ΚΑΡΠΟΙ



MUSTARD
ΜΟΥΣΤΑΡΔΑ



FISH
ΨΑΡΙ



MOLLUSCS
ΜΑΛΑΚΙΑ



CRUSTACEAN
ΟΣΤΡΑΚΟΕΙΔΗ



GLUTEN
ΓΛΟΥΤΕΝΗ



HOT
ΚΑΥΤΕΡΟ



LUPINS
ΛΟΥΠΙΝΑ



ONION
ΚΡΕΜΜΥΔΙ



GARLIC
ΣΚΟΡΔΟ



CELERY
ΣΕΛΙΝΟ



EGG
ΑΥΓΟ



SULFUR DIOXIDE &
SULFITE
ΔΙΟΞΕΙΔΙΟ ΤΟΥ ΘΕΙΟΥ &
ΝΙΤΡΩΔΕΣ ΝΑΤΡΙΟ

All Taxes included in above prices

Όλοι Φόροι συμπεριλαμβάνονται στις πιο πάνω τιμές

SOUP & SALADS

Fresh Green Salad € 8.00

Smoked Salmon / Cretan Cherry Tomatoes



Rainbow Mixed Salad € 8.00

Mango / Fresh Green Salad / Peanut Butter / Soya Sauce



Creamy Lobster Soup € 8.50

Panciotti Pasta stuffed with Seafood



KEEP THE APPETITES GOING

Beef Carpaccio € 10.00

Rocket / Parmesan Flakes / Truffle Oil



Ravioli di Ricotta € 9.00

Basil Pesto / Cream / Fresh Tomato Sauce



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Όλοι Φόροι συμπεριλαμβάνονται στις πιο πάνω τιμές

TO THE POINT

Grilled Chicken Breast _____ € 14.00

Stuffed with Prosciutto & Kasseri Cheese / Creamy Parmesan-Dijon Sauce



Vegan Burger _____ € 12.00

Cheddar Vegan Cheese / Caramelized Onions / Mayonnaise & Teriyaki Sauce



Two Double Lamb Chops _____ € 22.00

On the grill / With Mint Sauce



Crispy-skin Salmon Fillet _____ € 18.00

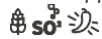
On the grill / Goat-yoghurt Sauce



COOK ON A STONE

StoneGrill Rib-Eye Steak _____ € 24.00

With Pepper Sauce



StoneGrill T-Bone Veal Steak _____ € 21.00

With Jim-Beam Whiskey Sauce



StoneGrill Black Angus Sirloin Steak _____ € 25.00

With Mushroom Sauce



StoneGrill Fillet Tournedos _____ € 24.00

With "Mavrodaphne" Sweet Wine Sauce



SIDE ORDERS

Rösti Potatos

Sautéed Baby Carrots

Buttered Asparagus 

Sautéed Zucchini

All Taxes included in above prices

Όλοι φόροι συμπεριλαμβάνονται στις πιο πάνω τιμές

FOR ENDING

Creamy New York-Style Cheesecake _____ € 3.50

Sour Cherry topping



Homemade Fresh Fruit Tart _____ € 3.50

Cream Cheese / Mixed Berries



Stuffed Chocolate Sphere _____ € 4.00

Caramel Sauce / Vanilla Ice Cream



DESSERT WINES BY THE GLASS

Mavrodaphne Red _____ € 6.00

Character: Aromatic powerful, rich with a sweet oak finish Recommended with Sweets & fruits



Samos White _____ € 6.00

Variety: Muscat of Samos

Recommended with Sweets, salty cheeses & fruits



All Taxes included in above prices

Όλοι Φόροι συμπεριλαμβάνονται στις πιο πάνω τιμές

