

simá

FOOD

Vg **Our Sourdough Bread**
with fresh tomato juice, for 2

Vg **Green olives**

Cheese selection
with fruit preserve

Cheery Tomato Salad
Katiki cheese, carob rusks, caper, basil oil, garlic

Almira(boiled greens)
“Skotiri” soft cheese from Milos island, crispy trahanas

Green beans
fresh tomato sauce, “Mastinello” cheese from Tinos,
apaki (smoked ham) from Crete

Taramosalata (fish roe dip)
with fresh thyme

Tyrokafteri (spicy cheese dip)
served with caramelised red pepper

Vg **Hummus**
“burnt” carrots, cucumber, raisins, crispy chickpeas,
pita bread

Bruschetta Tomato Tonato
tuna sauce, local tomatoes, crispy capers

Semi - cured fish of the day
bottarga mayonnaise and “fassolia Piaz”
(Greek white bean salad)

Fried Artichokes
sweet potatoes, saffron hollandaise,
Tinian graviera cheese

Feta Cheese
in filo pastry, figs and grapes cooked
in red wine

Crushed Baby Potatoes
summer herbs olive oil dressing, garlicky yogurt dip

Vg **Eggplant Schnitzel**
fried eggplant with romesco sauce and
cous cous salad

Meatballs
fried potatoes, handmade pita bread, yogurt, dill oil

Braised beef cheeks
Bucatini pasta, gruyere cream

Chickpea Stew – “Revithada” from Sifnos island
slow cooked chickpeas in fish broth
with fish of the day

Rice pudding
with chocolate chips

Milk pie
house made orange marmalade, vanilla ice cream

REFRESHMENTS

Naturally sparkling lemon soda from Florina 200mL

Coca cola/Coca cola zero 250mL

Xino Nero sparkling water 250mL

Still water 500mL/ 1L

BEERS

Nimfi - hoppy lager 500 mL

Beach Bum - Blame the Sun tropic ale 330 mL

Oxi sta vathia! - Midnigh circus lager 330 mL
with fleur de sel from Kythira island

Voreia Low Alcohol 330 mL
(0.8% abv)

DISTILLATES

Raki local grape distillate 100 mL

Ouzo Babatzim Kavala 200 mL

Tsikoudia 200 mL
Cretan grape distillate from Roussanne,
Manousakis winery, Crete

Tsipouro Kosmas bio
Balatsouras winery, Fokida

Aged Tsipouro
Dark Cave 5 Y.O., Tsillilis

Mastiha spirit Skinos

COCKTAILS

Aperol Spritz
Aperol, sparkling wine from Crete, soda

Paloma
Tequila, grapefruit soda, lime, salt, chilly

Negroni
Gin, “Veroni” kyr- yianni vermouth rosso, Campari

White Negroni
Grace Gin, Italicus Rosolio di Bergamotto,
Noilly prat vermouth

O/purist Mule
O/purist (tsipouro), lime, syrup, ginger beer

GREEK GINS

+ Aegean tonic, 3cents

SPIRITS



WINES

We advocate the highlighting of the quality potential of Greek, indigenous varieties. Most of the wines on our list are produced using minimal intervention methods both in the vineyard and in the winery. The minimization of human intervention, avoidance of additional chemicals and preservatives as well as the use of native yeasts of each region contribute to highlighting the uniqueness in each bottle. Thus, the authenticity of each variety is ensured and the complexity that befits the wine is formed.

BUBBLY

ZaZaZu

Vilana, Vidiano, Muscat of Spina / Lyrarakis winery / Crete

Apeiros Gaea (infinite earth) (Pét-Nat)

Debina/ Vaimaki Family/ Epiros

WHITE

Vassilisa

Vidiano/ Lyrarakis winery/ Crete

Prorogos Roditis

Roditis / MikroBio- Koutsodimos winery / Ilia

Retsina Amphore Nature

Roditis / Tetramythos winer / Aigialeia

Akrani white Λευός

Asyrtiko, Athiri / Akrani winery / Kos

Assyrtiko in anthesis

Asyrtiko / Charalaboglou Estate / Serres

Santorini

Asyrtiko / Winery Akra Chryssos / Santorini

Sun white

Malagousia / Kontozisis Organic Vineyards / Karditsa

Blanc de Noir

Xinomavro / Patistis Winery / Pelion

Fatman Sheriff

Σερφιώτικο / Chatzakis winery / Syros

Robola

Sarris winery / Cephalonia

Santamerina

Sant' Or winery / Achaia

Foteinos

Monemvasia / Domain Myrsini / Πάρο

Triampelos Tzoganis

Kalamarkouda, Xylomahairou, Monemvasia, Savvatiano, Roditis, Serfiotiko

Alkar

white Potamisi / Messarea winery / Tinos

ORANGE

Clear skies fear no bolts

Malagousia, Xinomavro, Asyrtiko / Kontozisis Organic Vineyards / Karditsa

Terra Ambera

Muscat of Alexandria / Garalis winery / Llmnos

Hoof and Lur

Moschofilero / Troupis winery / Mantinea

Dorian Wine

Roditis, Malagousia / Balatsouras winery / Fokida

Malagousia

Tatsis winery / Goumenissa

ROSE

Oneirou Odos

Agiorgitiko / Sellas Winery / Nemea

Negoska rose

Mikro Ktima Titou / Goumenissa

Xinomavro

Markovitis Winery / Naoussa

Pampela

Maratheftiko, Mavro / Vouni Panayia winery / Cyprus

Avgoustiatis Nature

Oenos Nature / Zakynthos

Apanemo

Koumari / Mastori winery / Andros

To kokkinaki

Mavro Potamisi, Koumarians, Kondoura / Domaine de Kalathas / Tinos

RED & REDDISH

Titiros

Agiorgitiko, Mavro kalavritino, Mavrodaphni, Merlot, Cabernet Sauvignon / Tetramythos winery / Achaia

Alta

Xinomavro / Thymiopoulos vineyards / Naoussa

Lilas

Vradiano / Mitzifiris winery / Evia



Bubble - ZaZaZu

Vilana, Vidiano, Muscat of Spina / Lyrarakis winery / Crete

White - Vassilisa

Vidiano/ Lyrarakis winery/ Crete

Orange - Clear skies fear no bolts

Malagousia, Xinomavro, Asyrtiko/ Kontozisis Organic Vineyards/ Karditsa

Rose - Oneirou Odos

Agiorgitiko / Sellas Winery / Nemea

Red - Titiros

Agiorgitiko, Mavro kalavritino, Mavrodaphni, Merlot, Cabernet Sauvignon / Tetramythos winery / Achaia

All of our dishes are prepared in our kitchen.

Meat and fish are fresh.

We use extra virgin olive oil for our salads.

Bread and pitas are all made from sourdough, every day in our kitchen.