

SALADS

GREEK SALAD WITH CHERRY TOMATOES, SPRING ONION, OLIVES, BASIL, ROCK SAMPHIRE AND FETA CHEESE	9.70
GREEN SALAD WITH LETTUCE, SPINACH, CRISPY FYLLO, KATHOURA CHEESE AND DILL DRESSING	8.30
ROCKET SALAD MELON, WALNUTS AND KATHOURA CHEESE	8.70
BLACK EYED PEAS WITH CUCUMBER, GREEN APPLE, FENNEL, FLORINA PEPPER AND FISH ROE MOUSSE	9.00
AMARANTH SALAD XILAGO CHEESE, FRIED TRAHANAS , CHERRY TOMATOES AND ROCK SAMPHIRE	8.00

APPETIZERS

GRILLED MASTELO CHEESE AMARANTH GREENS AND SEASONAL FRUIT MARMALADE	7.00
GREEK BURRATA WITH IKARIAN SMOKED HAM AND CHERRY TOMATOES	13.40
FISH OF THE DAY CARPACCIO WITH FINOCCHIO	13.90
MARINATED OCTOPUS WITH WILD GREENS AND CONFIT TOMATO	13.50
GRILLED OCTOPUS WITH FAVA BEAN, CAPER SALAD AND TOMATO PESTO	15.00
FRIED COD CROQUETTES WITH SAVERO SAUCE	9.00
SMOKED EEL WITH ROASTED BEETROOTS AND AOILI SACE	12.90
HANDMADE OPEN PIE GRILLED, SOUFIKO STYLE WITH KATHOURA CHEESE	8.00
LEMONY CHICKPEAS WITH IKARIAN SMOKED PORK, CARROT AND CHILLI PEPPER	11.70
BEEF MEATBALLS WITH YOGHURT SAUCE AND GINGER	8.70
IKARIAN SAUSAGE WITH POTATO SALAD, ORANGE, OLIVES AND CAPPERS	9.00

Join us in our verdant garden (100 m near by), the heart of our restaurant, to see where our fresh, sun-kissed produce is grown; indulge in a true farm-to-table experience, savouring the authentic flavours of Ikaria and understanding how your food is nurtured from seed to plate for a healthier, more sustainable, and flavorful dining journey.

MAIN COURSES



IKARIAN GOAT WITH LIGUINI AND KATI KI CHEESE	13.00
AGLIO E OLIO SPAGGETI WITH SARDINES AND PEPPERONCINO	11.40
VINE LEAF PESTO WITH RIGATONI, XIGALO CHEESE, ROASTED ALMONDS	11.40
SEAFOOD COUS COUS WITH SHRIMPS ,SPICY SALAMI FROM LEUKADA AND BOTTARGA	15.30
MASHROOM ORZO WITH ROCKET AND GOAT CHEESE	11.00
BRAISED ROOSTER WITH PASTA AND TOMATO SAUSE AND XINIMIZITHRA CHEESE	13.60
ROASTED CHICKEN WITH OKRA AND FETA CHEESE	12.80
IKARIAN LAMB CHOPS WITH TRAHANA AND AUBERGINES	15.90
BRAISED IKARIAN GOAT WITH LEMONY POTATOES, FENNEL AND VIVE LEAVES	13.60
SLOW COOKED BEEF SHORT RIBS AND POTATO PUREE	16.70
TRADITIONAL PAPOUTSAKIA WITH SLOW COOKED BEEF AND BESCHAMEL SAUCE	13.60
SAUTE FISH OF THE DAY WITH WILD GREENS , ZUCCHINI PUREE AND LEMONY SAUSE	18.00
GRILLED TUNA WITH AMARANTH AND ESTRAGON MAYO	20.00
ROASTED PORK CRISPY SKIN PANCETTA, WITH CARROT PURRE AND BLACK EYED BEANS	12.70
GRILL	
BEEF BURGER PATTY	11.80
BEEF STEAK	19.00
PORK STEAK	9.70
OUR CUTS ARE SERVED WITH FRIED POTATOES AND HONEY-MUSTARD SAUSE	
DESSERTS	
YOGURT MOUSSE WITH HONEY AND SESAME BRITTLE	4.60
TRADITIONAL PETIMEZI PIE WITH WHITE CHOCOLATE MOUSSE, BERRIES AND CHOCOLATE ICE CREAM	5.30
TRADITIONAL RAVANI WITH PISTACHIO ICE CREAM	4.50
CHILLED CHOCOLATE SOUP	5.5

PEAR, CARAMELIZED HAZELNUS AND VANILLA ICE CREAM

**D R I N K
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S O F T D R I N K S

B E E R S (5 0 0 m l)

COCA COLA	3. 0 0	ALFA	3.50
COCA COLA ZERO	3. 0 0	ALFA WITH NO ALCHOHOL	3.50
SPRITE	3. 0 0	VERGINA	3.50
ICARIAN LEMONADE	2. 5 0	HEINEKEN	4.50
ICARIAN ORANGE JUICE	2. 5 0	KAISER	4.50
ICARIAN SOUR CHERY JUICE	2. 5 0	FISHER	4.50
SPARKING WATER (250ml)	3. 0 0	ICARIOTISSA ALE	6.00
FANTA	3. 0 0	ICARIOTISSA LAGER	6.00
FANTA BLUE	3. 0 0		
MINERAL WATER	1. 5 0		

OYZO

OYZO

VARVAGIANNI BLUE	11.00 (250ml)/3.00 (glass)
ICARIAN DOLYXI	11.00 (250ml)/3.00 (glass)
MPAMPATZIM	3.00 (glass)
STOUPAKI	3.00 (glass)

ICARIAN 11.00 (250ml)/3.00 (glass)

GREEK COFFE 2.00 (single)/2.50 (double)

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RED: glass/500ml/1L

FOKIANO	3.00/5.00/10.00
FOKIANO BLACK BROUSKO	3.00/5.00/10.00
FOKIANO BLACK (SWEET)	3.00/5.00/10.00
FOKIANO DRY-AGED	4.00/8.00/16.00
FOKIANO-MOSCHATO	4.50/9.00/18.00

FOKIANO-MOSCHATO BLACK	4.50/9.00/18.00 WHITE:
BEGLERI (TRYFEROS)	3.00/5.00/10.00
BEGLERI (TSANTIRI)	3.00/5.00/10.00 ROZE:
FOKIANO	3.00/5.00/10.00

Chef: **ALEXANDROS KARLOS**

All our dishes are prepared daily based on fresh local products

* Frozen foods or products

TEL: 22750 41151

Kitchen open 13:00 - 00:00 daily

If you are allergic to something, please notify your waiter

POS Card terminal available //Manager: Φίλιππος Κόγιλας