

## Cold appetizers

All starters are for sharing and it is enough for 2 people.

*Sharing is caring... so go ahead and share those delicious appetizers amongst yourselves. Let the dining table be filled with a wonderful mix of both hot and cold appetizers, just like it's done in Greece. The starters come to your table as soon as they are ready. Don't forget to taste our amazing tzatziki!*

*- Panos*

---

<b>Panos Tzatziki</b>	75
<i>Creamy tzatziki with a bit of apple in it (veg)</i>	
<b>Melitzanosalata</b>	75
<i>A stirred mix of roasted eggplant, garlic &amp; paprika (veg)</i>	
<b>Tirokafteri</b>	65
<i>Feta cheese cream with paprika &amp; chili</i>	
<b>Feta</b>	69
<i>Cheese made with sheep's milk, served with olive oil &amp; oregano (veg)</i>	
<b>Elies</b>	59
<i>Herb marinated Greek olives</i>	
<b>Horiatiki</b>	149
<i>Greek farm salad with cucumber, tomato, onion, olives &amp; feta</i>	
<b>Bread</b>	40

***"Discover the joy of food by sharing various appetizers and experience the best of Greek gastronomic culture."***

*- Panos.*

# Warm appetizers

*The starters reach you as soon as they are off the hot plate.*

---

<b>Gambas Saganaki</b> 🐟	155
<i>Vannamei prawns in spicy tomato sauce &amp; sheep's cheese</i>	
<b>Tiri Saganaki</b>	95
<i>Fried ladotiri (hard cheese) with the house's fig marmalade</i>	
<b>Kalamarakia</b> 🐟	95
<i>Fried squid rings, served with lemon.</i>	
<b>Kolokithokeftedes 4pcs</b>	109
<i>Small juicy zucchini patties (veg)</i>	
<b>Panos Pita</b>	89
<i>Pita filled with long-baked leg of lamb, lemon yoghurt &amp; pomegranate.</i>	
<b>Husets Pita</b>	50
<i>Pita with olive oil, feta &amp; oregano (veg)</i>	
<b>Tavernans pommes</b>	65
<i>Served with crumbled feta &amp; oregano (veg)</i>	
<b>Skordopsomo</b>	59
<i>Grilled garlic bread (veg)</i>	
<b>Halloumi</b>	89
<i>Breaded halloumi from Cyprus with spicy sauce</i>	
<b>Htapodi</b> 🐟	150
<i>Grilled squid with confit tomato &amp; aubergine puree</i>	
<b>Ntomatokefdes 4pcs</b>	119
<i>Greek tomato patties with yoghurt and mint</i>	

*If you have any allergies, please inform the staff.*

## MAIN dishes

---

<b>Souvlaki</b>	229
<i>Grilled skewers of pork loin, served with lemon potatoes &amp; red wine sauce</i>	
<b>Kotopoulo</b>	219
<i>Grilled skewers of chicken thigh fillet, served with lemon potatoes &amp; Red wine sauce.</i>	
<b>Moussaka</b>	219
<i>A Greek classic with delicious eggplants &amp; Swedish ground beef</i>	
<b>Paidakia</b>	359
<i>Our famous grilled lamb racks, served with lemon potatoes, Greek herb sauce &amp; red wine sauce.</i>	
<b>Bifteki</b>	229
<i>Ground beef in pita, feta cheese, tzatziki, spicy tomato &amp; paprika puree</i>	
<b>Panos Pasta</b>	229
<i>Kritharaki (Greek version of risoni) with long-baked leg of lamb, cherry tomatoes &amp; feta cheese</i>	
<b>Bakaliaros plaki</b> 🐟	289
<i>Baked haddock with potatoes, aromatic tomato sauce &amp; oregano</i>	
<b>Scampi</b> 🐟	249
<i>Vannamei prawns, served with kritharaki (Greek version of risoni) confit cherry tomato &amp; feta cheese.</i>	
<b>Kalamarakia</b> 🐟	209
<i>Fried squid rings, served with fries, parsley mayo &amp; lemon.</i>	
<b>Salata Garides</b> 🐟	189
<i>Quinoa tabbouleh with shrimps &amp; lemon olive oil</i>	

## Vegetarian

---

Melitzanes imam	199
<i>Baked eggplants with aromatic tomato sauce &amp; boiled vegetables</i>	

## For our little guests

---

Kotopoulo souvlaki	99
<i>Grilled skewers of chicken thigh fillet with fries &amp; tzatziki</i>	
Pasta à la grec	99
<i>Risoni with tomato sauce &amp; cherry tomatoes (veg)</i>	

