

# GARGARETTA MENU

## SALADS

### Mixed Salad 8 €

baby salad leaves with baked "Myzithra" cheese from Cephalonia, figs, avocado, hazelnuts and honey dressing

### Bulgur with Smoked Eel 12,5 €

with cucumber tagliatelle, baby tomatoes, pine nuts and fish roe salad with citrus fruits

### Potato salad 7,5 €

with baby potatoes, beef sausage, chives, carrots, coriander and truffle mayonnaise

## SHARE

### Goat Cheese Croquets 7,5 €

in cereal crust with nuts and tomato chutney

### Bruschetta 6,5 €

with salami from "Lefkada", "Anthotyro" cheese cream and caramelized figs with grape syrup

### Sea Bass Tartare 11,5 €

in celery root tacos with tomato confit, cashews, cucumber, fish roe salad and dill oil

### Octopus Carpaccio 12,5 €

with beluga lentils, pickled beetroot, herbs, yogurt with tahini and dashi vinaigrette with lime

### "Graviera" Gnocchi 9,5 €

with "Graviera" cheese from Crete, baked tomato sauce, thin slices of Coppa and rocket

### Chicken "Seftalia" 11 €

with sweet & sour sauce, aromatic yogurt and handmade pita bread

### Moussaka Twist 15 €

with slow cooked beef cheek, baked eggplant and potato cream

### Shi Drum Fillet 15 €

with slow cooked chickpeas and baby tomatoes, chorizo, chervil and rocket

## CHEESE

### Aged "Graviera" Cheese

From Crete / 24 month aged / Sheep's and goat's milk

50gr 4 € - 100gr 8 €

### Mastic Cheese

From Andros / Cow's milk

50gr 3 € - 100gr 6 €

### With chutney and rusks

Add to your platter:

Handmade flatbread 1,5 €

## DESSERTS



### "Rizogalo" 5,5 €

Caramelized rice pudding with anise

Yogurt mousse with white chocolate and strawberries 5,5 €

Crunchy Chocolate Mousse 5,5 €

## White

	 750ml	 150ml
<b>Tomí</b> , Troupis Winery, Moshofilero, P.D.O. Mantinia	25	6
<b>Fegites</b> , Oenogenesis Wines, Sauvignon Blanc - Asyrtiko, Drama	28	
<b>Kidonitsa</b> , Tsimpides of Grammousa, Monemvasia	28	
<b>Plano Malagouzia</b> , Wine Art Estate, Drama	30	7,5
<b>Gentilini Robola</b> , P.D.O. Cephalonia	35	
<b>Dafnios White</b> , Douloufakis Winery, Vidiano, Crete	23	5,5
<b>Avantis Anhydrous</b> , Asyrtiko, P.D.O. Santorini	44	10
<b>Sigalas Barrel</b> , Asyrtiko, P.D.O. Santorini	53	
<b>Logos Chardonnay</b> , Domaine Zafeirakis, Tyrnavos	32	

## Rose

<b>Limniona Rose</b> , Domaine Zafeirakis, Tyrnavos	31	
<b>Saint Modesto</b> , Barafakas Winery, Agiorgitiko - Grenache Rouge, Nemea	29	7
<b>Rose de Xinomavro</b> , Thymiopoulos Vineyards, Naousa	30	
<b>Muses Estate '9' Rose</b> , Syrah - Mouhtaros, Viotia	22	5

## Red

<b>Palyvou Estate</b> , Agiorgitiko, P.D.O. Nemea	28	6,5
<b>Kali Riza</b> , Kir Yianni, Xinomavro, P.D.O. Amyndeon	34	8
<b>Limniona Red</b> , Domaine Zafeirakis, Tyrnavos	45	
<b>Avantis Syrah</b> , Evia	27	6,5
<b>Mouchtaros</b> , Muses Estate, Viotia	38	9
<b>Chateau Julia Merlot</b> , Costa Lazaridis Estate, Drama	42	

## Sparkling

<b>Amalia Brut (375ml)</b> , Tselepos, Moshofilero, Peloponnesse	16	
<b>Amalia Brut (750ml)</b> , Tselepos, Moshofilero, Peloponnesse	30	
<b>Ακακίες Ποζέ Sparkling</b> , Kir Yianni, Xinomavro, Amyndeon	28	

## Sweet Wines

<b>Santo Wines (500ml)</b> , Vinsanto, P.D.O. Santorini	72	9 (60ml)
<b>P.D.O. Samos Grand Cru (500ml)</b> , Mikrorogo Muscat	25	4 (60ml)

## BEERS

NISSOS Pilsner 330ml 4,5

FIX Draft 330ml 4

FIX ANEY alcohol-free 4

## DESTILLATES

Tsipouro without anise 200ml 9

Tsipouro with anise 200ml 9

Ouzo Stoupakis 50ml 5

Manifesto Grego, Aged Tsipouro 5 (40ml) / 70

Methexis-Chardonnay, Eau-de-vie 5 (40ml) / 48

## GARGARETTA COCKTAILS

### Fizzy Garivaldi 8

Bergamont Castro liqueur,  
vodka Stolichnaya and Prosecco

### Basilico Kallisperi 8

Bombay gin,  
Homericon Mastic liqueur, tonic kai basil

### Zenzero Renti (Alcohol-Free) 4,5

Freshly squeezed cucumber juice,  
freshly squeezed lemon, ginger kai soda

## CLASSIC COCKTAILS

Aperol Spritz 7

Campari Spritz 8

Old Fashioned 8

Daiquiri 8

Mojito 8

Margarita 8

Dry Martini 8

Whiskey Sour 8

## SOFT DRINKS

Coca Cola / Light / Zero 3

EPSA Orange / Lemon Soda 3

**Three Cents 200ml 3,5**

Pink Grapefruit,

Ginger Beer Soda, Gentlemen's Soda

## MINERAL & SPARKLING WATER

Xino Nero Sparkling Water 750ml 4

Souroti sparkling water 250ml 2,5

Zagori Natural Mineral Water 500ml 0,5 / 1L 2

## COFFEE

**Add soya or almond milk +0,30**

### Greek Coffee

Single 2,3 / Double 3 / Bergamont Flavoured 2,5

### Espresso

Single 2,2 / Double 3 / Macchiato 2,5

Con Panna 2,8 / Freddo 3

### Cappuccino

Single 3 / Double 3,7 / Freddo 3,7

**Latte / Iced Latte 3,8**

**Filter Coffee 3,2**

## TEA AND HERBAL TEA

English Breakfast / Earl Grey / Green Tea 3,3

Jasmine Green Tea 3,5

Mountain Tea / Verbena / Chamomile / Peppermint 3

## CHOCOLATE

Hot / Cold Chocolate 3,7

Viennese Chocolate 4

Hot Chocolate with Cayenne Pepper 3,8

## HOMEMADE JUICES & REFRESHMENTS

Sour Cherry Juice 3

`Submarine` Mastic  
(a submerged spoonful of mastic resin fondant) 3

Orange Juice / Lemon Juice 3,5

Lemon Juice with honey and ginger 4

Seasonal fruit juice 4

## SMOOTHIES

### Gargaretta

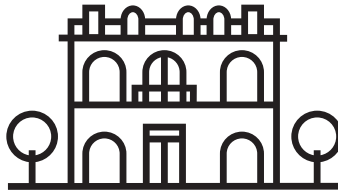
almond milk, banana, oats,  
honey and cinnamon 4,5

### Pink Lady

milk or yogurt, apple,  
strawberry and banana 4,5

### Olakala

milk or yogurt, mango, apple  
and banana 4,5



GARGARETTA

## GARGARETTA MENU MORNING

available on weekends from 10:00 until 13:00

**Vanilla cookies 1,30 €**

with milk chocolate

**Chocolate Cookies 1,30 €**

with pieces of chocolate

**Carrot Cake 3,80 €**

with buttercream

**Walnut-pie Tart 5 €**

**“Trahana” Pie 8 €**

with feta cheese, spinach and herbs

**Ladenia 6 €**

with a variety of tomatoes, anise,  
oregano and “tsalafouti” cheese