



TAPAS & MEZZE

Tzatziki (Hellas) v a yoghurt based dip with cucumber and garlic	5,50	Solomillo de la casa (España) tenderloin, served on a hot plate with sundried tomatoes, pine seed and Mediterranean herbs	100 gr. 13,00 200 gr. 22,00
Hummus (Libanon) vv a smooth cream of chickpea and tahin	5,50	Spare Ribs (España) slow cooked marinated spare ribs	11,00
Mixed olives vv	4,50	Kokinisto (Hellas) a stew of beef, very slowly cooked on base of olive oil, tomato, white wine, cinnamon and parmesan	7,90
Bieterballen v fried vegetarean snack made of beetroot	7,00	Chuletas de cordero (España) lambchops straight from the pan with special herbs	3 st. 12,50
Bitterballen fried meat based snack served with mustard	6,50	Zoutzoukakia (Hellas) Mediterranean minced meatballs with tomato sauce	7,80
Jamon serrano (España) Spanish raw ham garnished with olive oil and parsley	8,90	Kippannetje (Maroc) a stew of chicken in creamy sauce gratinated with cheese	8,90
Pata Negra (España) the best raw ham with roasted almonds	15,50	Polpo a la Griglia (Italia) grilled octopus tentacle finished with wine vinegar and seasalt	13,00
Pollo al ajillo (España) chicken wings marinated in orange	6,50	Calamares a la Romana (España) deep fried squid rings with homemade garlic sauce	7,50
Chorizo frito (España) baked spicy peppersausages	6,50	Gamba's Oresti's (Italia, sustainable) big shrimps with dill and a spicy cream sauce	4 st. 12,00 6 st. 17,00
Gambas al ajillo (España, sustainable) gambitas in hot olive oil with Spanish pepper, pimento and garlic	8,90	Gamba's aglio e olio (Italia, sustainable) big shrimps baked in olive oil with garlic, parsley, finished with white wine	4 st. 12,00 6 st. 17,00
Pimento de padron (España) vv green peppers baked in olive oil with seasalt	6,50	Tonno alla griglia (Italia, sustainable) seared tuna, with a sauce of soja and spring onion	15,00
Datiles con bacon (España) dates with bacon	5,50	Conserves Ortiz (España) anchovies, nice and salty with bread and ajoli	7,50
Manchego (España) v Spanish sheep cheese served with membrillo and roasted almonds	6,50		

Ask your host if you have any dietary requirements



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Spanakopita (Hellas) v	6,50
crispy filo pastry filled with spinach, feta and dill	
Patatas bravas classico (España) v	5,50
deep fried potatoes with a light spicy sauce	
Feta tiganiti (Hellas) v	7,00
bread crumbled fried feta with almond and honey	
Queso de cabra al horno (España) v	7,00
goat cheese from the oven with pine seed and honey	
Berejenas fritas (España) v	6,50
deep fried eggplant with parmesan	
Kolokitakia (Hellas) v	6,50
deep fried zucchini with parmesan	
Halloumi (Cyprus) v	6,50
grilled cheese with dates	
Mediterranean cheesefondue v	10,00
based on 3 cheeses served with bread	
Espinacas con ajo (España) vv	5,50
wild spinach mixed with olive oil, seasalt, lemon and garlic	
Gigantes Spanaki (Hellas) vv	6,50
Greek white elephant beans with wild spinach, onion and leek	
Piperia psiti (Hellas) vv	5,50
roasted peppers with caramelized garlic	
Champiñones (España) vv	6,50
baked mushrooms with a shred of little bit cumin	
Patates lemonates (Hellas) vv	5,50
potatoes from the oven with olive oil, lemon and oregano	

SALADS AND EXTRAS

Insalata verde (Italia) vv	7,50
fresh green salad with olive oil and homemade vegan dressing	+ chevre 2,50
Salata choriatiki (Hellas) v	8,50
Greek salad with tomato, cucumber, onion, feta and olives	
Turkish bread vv	2,50
Turkish bread with aioli & tapenade v	4,00
Pita 2 pcs vv	3,00
Patates fritas con mayonesa v	4,50
Bruschettas (España) per piece	2,10
- with tomato and garlic vv	
- with serrano and aioli	

CHILDREN'S MENU

Chicken wings or spanakopita, salad, fries and as dessert icecream	10,50
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PITA

Pita gyros (Hellas)	12,50
four little Greek pita's with tzatziki, tomato, onion and gyros	
Pita kip (Hellas)	12,50
four little Greek pita's with tzatziki, tomato, onion and marinated chicken	
Pita vegan (Hellas) vv	12,50
four little Greek pita's with hummus, tomato, onion and baked mushrooms	

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