



MENU 18 – 24 MAY

MONDAY 18.05

Green salad with cottage cheese, turkey, casius & balsamic 4.50€

Rice with spinach, lime & herbs ( VG ) 5.50€

Chicken leg fillet with feta cheese, olives, capers & basil, with basmati rice 6.50€

TUESDAY 19.05

Rocket salad, valerian, grilled cherry tomatoes, hazelnuts & rusk ( VG ) 4.50€

Green peas with potatoes & carrots ( VG ) 5.50€

Pork with fresh tomatoes, roasted peppers, graviera cheese & mustard potatoes 6.50€

WEDNESDAY 20.05

Quinoa salad with fresh tomatoes, herbs & crispy pie ( VG ) 4.50€

Oven briam with olives ( VG ) 5.50€

Beef burger, with edam, cheddar, iceberg, tomato & cocktail sauce, with country potatoes 6.50€

THURSDAY 21.05

Green salad with metsovone cheese, prosciutto, almonds & orange balsamic 4.50€

Grilled veggies lasagna with tomato salsa & basil( VG ) 6.00€

Traditional veal mince moussaka 6.00€

FRIDAY 22.05

Rocket, parmesan, cherry tomatoes, hazelnuts & estragon balsamic ( VG ) 4.50€

Champignon mushrooms with capers, olives & fresh potato puree ( VG ) 6.00€

Oven chicken burgers with steamed veggies 6.50€

SATURDAY 23.05

Rocket salad with katiki cheese, rusk, cherry tomatoes & herb balsamic 4.50€

Eggplant papoutsakia with soy minced meat & béchamel from almond milk ( VG ) 5.50€

Tortilla wraps with sweet sour chicken, graviera, grilled peppers & rice with carry and casius 6.00€

SUNDAY 24.05

Green salad with rocket, cherry tomatoes, bocconcini & basil pesto 4.50€

Oven chickpeas with chopped tomatoes & herbs ( VG ) 5.50€

Beef braised with tagliatelle & grated parmesan 7.00€