

## Starter

### Garlic Bread

*We serve it in three different versions.*

Classic.....	<b>3,10</b>
With tomato and Mozzarella.....	<b>4,80</b>
With Basil Pesto .....	<b>3,90</b>

### Greek Tzatziki .....**3,10**

*Our slightly spicy tzatziki with garlic, cucumber and carrot.*

### Turkey Croquette.....**9,50**

*Comes with grilled vegetables with seasonal dressing and with handmade honey mustard sauce.*

### Bruschetta “Taygetos” .....**3,70**

*With tomatoes from Artemisia , garlic ,oregano from Taygetos and “Ktima Pavlakos” virgin olive oil.*

### Handmade Smoked Eggplant Salad.....**4,80**

*A traditional version with garlic , parsley and walnuts.*

### \*/Greek Talagani .....**6,80**

*Grilled with chutney of smoked pepper.*

### Greek Feta P.D.O .....**6,50**

*Baked feta cheese with onions , tomato , pepper and light tomato sauce.*

## First Courses

Baked Lasagna.....8,50

*Served with authentic Bolognese sauce.*

Moussaka .....9,20

*Traditional greek moussaka with potatoes and eggplants .*

Risotto with Mushrooms..... 8,90

*Risotto with Taygetus mushrooms and light black truffle.*

Messinian Carbonara .....8,50

*Linguine with salted meat nuts Messinian version*

## Salads

Potatoe Salad .....7,10

*With fresh onion, olive oil from the "Pavlakou "and wild capers.*

"Denthis" salad.....8.50

*Lola green and French lettuce, baby arugula, iceberg radicchio, seasonal dressing, roasted sesame, and Taugetou walnuts, orange,pomegranate*

Greek Salad.....7.80

*The Greek village salad at its richest its version with PDO feta ,tomato,peppers, cucumber, onions from Artemisia's orchards. Comes with handmade olive croutons and Kalamon olive oil.*

## Main Dishes

Grilled Chicken.....9,00

*Slow-roasted salt-crusted grilled chicken.*

*Served with authentic lemon cream (spread) and fresh green salad.*

Grilled burger .....9,00

*Burger made of 100% ground beef. Garnish it with fresh potatoes*

*Paezano "Artemisia", yogurt sauce and Greek bread*

Smoked Pork Steak.....11,50

*Garnish it with smoked pepper sauce and paezano potatoes*

## Pizza

**On Thursdays**

Margarita..... 8,00

Ham, bacon with Mushrooms and Peppers.....9,50

Spicy Sausageand Bacon with peppers .....10,50

Greek with Olives and Feta

With tomato and onion ..... 10,00

## Desserts

**Spoon Seasonal Sweet** ..... 3,00

*Traditional Handmade*

**Greek Traditional Loukoumades** ..... 5,00

*served with honey and walnuts*

*or Praline and Taugetos walnuts.*

*With ice cream of your choice +€3*

**Handmade Fruit Pie** ..... 3,60

**Chocolate Soufle** ..... 4,00

**Ice Cream** ..... 3,00

*Ask us about the flavors.*

## Wines

### White

Glass Moschofilero – Chardonnay ..... 3,00

White Dry Wine Chardonnay ..... 20,00

*Dereskoy estate*

### ROSE

*Agioritiko and Merlot (AstirX)*

Mati Fortuna ..... 15,00

Glass Dry Rose Messinian..... 19,00

*Dereskoy estate*

### Red

Glass wine Anthosmia “Denthis” ..... 3,00

*Agioritiko and Cabernet(Astirx)*

Red Dry Wine Cabernet Sauvigno ..... 25,00

*Dereskoy estate*

## Information-Policy

- Our kitchen is open every day from 1:30 p.m. - 9:30 p.m.
- Bread charge €0.80/person.
- Extra Virgin Olive Oil (50ml) / €1
- *The prices include VAT, municipal taxes, waiter's fee, additional holiday gift.*
- *The consumer has no obligation to pay if he does not receive the legal Evidence (Receipt or Invoice).*

Health Control Manager:

Pavlakos Panagiotis

Gastronomy Advisory Services :

Executive Chef Koumandos Christos ([www.icmg.gr](http://www.icmg.gr)).