



Emerald *by night*

Starters

GIANT BEANS PLAKI — 12€

STUFFED VEGETABLES WITH RICE AND HERBS — 12€

DOLMA WITH FISH AND SEAFOOD ON SILKY EGGLEMON SAUCE — 12€

GRILLED WILD GREENS ON GRATED TOMATO AND ANTHOTYRO CHEESE — 12€

ZUCCHINI BALLS WITH GREEK YOGURT AND HERBS — 12€

TOMATO CARPACCIO WITH ROCK SAMPHIRE
AND CAPERS EXTRA VIRGIN OLIVE OIL AND OREGANO — 12€

TZATZIKI — 12€

TROUT MOUS — 12€

EGGPLANT SALAD — 12€

KOPANISTI GREAM CHEESE — 12€

FRIED CHEESE PIE FROM SKOPELOS WITH HONEY AND MIX SESAME SEEDS — 12€

GRILLED PEPPERS WITH FETA CHEESE AND HERBS — 12€

SARDINES BAKED IN OVEN STEAMED GREENS AND OIL LEMON SAUCE — 12€

WATERMELON AND FETA CHEESE SALAD WITH MINT
AND ROASTED ALMONDS FILLETS — 12€



Emerald

by night

Mains

NONA MEATBALLS WITH SMOKY TOMATO
SAUCE GREEK YOGURT MINT
AND PINE NUTS — 12€

OCTOPUS SOUVLAKI WITH FRESH ONION
ON MUHAMARA SPREAD — 12€

TUNA SKEWERS WITH VEGETABLE KOUS
KOUS AND HERB SAUCE — 12€

LAMB CHOPS ON THE GRILL WITH A WARM
MULTICOLOR PEPPER SALAD — 12€

GRILLED SHRIMPS ON ORANGE SALAD
WITH FENEL, SMOKED PAPRIKA AND
CORFIOT OLIVE OIL — 12€

FLANK STEAK WITH GRILLED
ASPARAGUS — 52€

FISH OF THE DAY PER KILO— 90€/kilo

ARTICHOKES ON THE CHARCOALS WITH
CHICKPEAS CREAM AND ROASTED PEPPER
CHIMICHURRI AND PISTACHIO — 12€

PORK KONTOSOUVLI WITH OFTI
POTATO ON THE CHARCOALS
AND HERB BUTTER — 22€

CHICKEN TIGANIA WITH OREGANO
PEPPERS AND MUSTARD SAUCE — 21€

Dessert

TRADITIONAL BAKLAVA — 14€

*Handcrafted traditional baklava with layers of crisp phyllo
pastry, pistachio, aromatic syrup and kaimaki ice cream.*

GREEK CHEESECAKE — 16€

*Creamy cheesecake made with Greek fresh cheese,
topped with carob crumble and pear compote.*