



Emerald *by night*

Starters

GIANT BEANS PLAKI — 12€

STUFFED VEGETABLES WITH RICE AND HERBS — 12€

DOLMA WITH FISH AND SEAFOOD ON SILKY EGG-LEMON 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, CAPERS,
EXTRA VIRGIN OLIVE OIL AND OREGANO — 12€

TZATZIKI — 12€

TROUT MOUSSE — 12€

EGGPLANT SALAD — 12€

KOPANISTI CREAM CHEESE — 12€

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

GRILLED PEPPERS WITH FETA CHEESE AND HERBS — 12€

OVEN-BAKED SARDINES WITH STEAMED GREENS AND OLIVE OIL-LEMON SAUCE — 12€

WATERMELON AND FETA CHEESE SALAD WITH MINT
AND ROASTED ALMOND FLAKES — 12€



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Mains

NONNA MEATBALLS WITH SMOKY TOMATO
SAUCE, GREEK YOGURT, MINT
AND PINE NUTS — 16€

TUNA SKEWERS WITH VEGETABLE
COUSCOUS AND HERB SAUCE — 24€

GRILLED SHRIMP ON ORANGE SALAD
WITH FENNEL, SMOKED PAPRIKA AND
CORFIOT OLIVE OIL — 26€

ARTICHOKES GRILLED OVER CHARCOAL
WITH CHICKPEA CREAM AND ROASTED PEPPER
CHIMICHURRI AND PISTACHIO — 21€

OCTOPUS SOUVLAKI WITH FRESH ONION
ON MUHAMMARA SPREAD — 25€

GRILLED LAMB CHOPS WITH A WARM
MULTICOLORED PEPPER SALAD — 28€

FLANK STEAK WITH GRILLED
ASPARAGUS — 52€

FISH OF THE DAY — 90€/kg

PORK KONTOSOUVLI WITH OFTI
POTATO GRILLED OVER CHARCOAL
AND HERB BUTTER — 22€

CHICKEN TIGANIA WITH OREGANO,
PEPPERS AND MUSTARD SAUCE — 21€

Desserts

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