

nostimo

RESTAURANT • BAR

PSOMI & VOUTIA | BREAD & DIPS

GRILLED PITA	V
GRILLED VILLAGE BREAD	V
FAVA	
WARM SPLIT PEA, ONION, CAPERS, PARSLEY	DF GF VG
TARAMOSALATA	
WHIPPED WHITE COD ROE	DF
TZATZIKI	
CUCUMBER, YOGURT, GARLIC, DILL	V
TRIO OF DIPS & PITA	
PEINIRLI TESSERA TYRIA	
GREEK STYLE PIZZA W FOUR CHEESE	V

MEZEDES

ELIES	8
MARINATED MIXED KALAMATA OLIVES, MILD PEPPERS	VG
FETA, OLIVE OIL, OREGANO	V
HALOUMI CHIPS	14
FRIED HALOUMI, HONEY, TOASTED SESAME SEEDS	GF V
SAGANAKI	16
GRILLED KEFALOGRAVIERA CHEESE, LEMON	V GF
LAMB SOUVLAKI	9
GRILLED LAMB SKEWER, LEMON, OLIVE OIL	DF GF
KALAMARAKIA	18
CHARGRILLED CALAMARI, CHERRY TOMATOES, DILL	DF GF
KALAMARI TIGANITO	16
FRIED CALAMARI SALT, PEPPER, LEMON	
SOUTZOUKAKIA	15
LAMB & PORK MEATBALLS, CHEESE, TOMATO CONCASSE	
SPANAKOPITA	17
SPINACH, FETA, PUFF PASTRY	V
KOLOKITHOKEFTEDES	13
ZUCCHINI FRITTERS, CORN, PARSLEY, SWEET YOGURT	V
MELITZANA	14
FRIED EGGPLANT, GARLIC, HONEY, TOMATO SAL TSA	DF V GF
MANITARIA	12
SESAME PANKO MUSHROOMS, GREEK STYLE REMOULADE	
PATATES TIGANITES	12
CHIPS, SEA SALT, OREGANO	DF GF VG
W FETA	14

THALASSINA | SEAFOOD

H T A P O D I	36
CHARGRILLED OCTOPUS, FENNEL, OREGANO, OLIVE OIL, LEMON	DF GF
GARIDES SAGANAKI	38
PAN FRIED PRAWNS, TOMATO SAL TSA, O U Z O, CHERRY TOMATOES, GARLIC, WHIPPED FETA	GF
STIFADO ME THALASSINA	40
MUSSEL, PRAWN, FISH, CALAMARI, BABY ONION, TOMATO RED WINE SAL TSA	DF GF
O L O K L I R O P S A R I	MARKET PRICE
WHOLE BABY SNAPPER, HERBS, OLIVE OIL, LEMON	DF GF
P S A R I O F T H E D A Y	MARKET PRICE
ASK OUR FRIENDLY STAFF FOR OUR SPECIAL	

KREAS | MEATS

8	KOTOPOULO KRASATO	34
8	PAN FRIED CHICKEN BREAST, TARRAGON, ASPARAGUS, HERBS IN A CREAMY WHITE WINE SAUCE	GF
14	MOUSAKAS	30
14	LAMB, VEAL, EGGPLANT, ZUCCHINI, POTATO, BECHAMEL	
14	PASTITSIO	28
14	SLOW COOKED PULLED BRISKET, TOMATO SAL TSA, PASTA, BECHAMEL	
30	ARNI	
18	SLOW COOKED LAMB SHOULDER, ROSEMARY, GARLIC, LEMON, DF GF	
18	WHOLE LAMB SHOULDER 1.2KG	85
	HALF LAMB SHOULDER 600G	48

	MOSCHARISIA BRIZOLA	38
	CHARGRILLED RIB EYE 250 GRAMS, CELERIAC, ONION, COMMANDARIA JUS	GF
8	HIRINI BRIZOLA	36
	GRILLED PORK CUTLET 300 GRAMS, OREGANO, LEMON	GF DF
14	KOTOPOULO KALAMAKI	4/35
	CHARGRILLED CHICKEN THIGH, OREGANO, GARLIC	DF GF
	2/18	

LAHANIKA | SALADS & VEGETABLES

9	HORIATIKI	18
	FETA, TOMATO, CUCUMBER, ONION, OLIVES, PEPPERS	GF V
18	POLITIKI	15
	CABBAGE, CARROT, APPLE, ALMOND	GF VG
16	ROKA	16
	ROKA, TOASTED WALNUT, DILL, PEAR, FIG, HONEY MUSTARD, SHAVED KEFALOGRAVIERA	GF V
15	HORTA	16
	BLANCHED SPINACH, GARLIC, OLIVE OIL, LEMON	DF GF VG
17	PANTZAROSALATA	16
	PURPLE & GOLDEN BEETROOT, HORSERADISH YOGURT, APRICOT, MINT LEAF	
13	YEMISTA	28
14	ROASTED STUFFED CAPSICUM & TOMATO, RICE, MIX VEGETABLES & SPICES	DF GF VG
17	PATATES STO FOURNO	17
	ROASTED LEMON POTATOES, OLIVE OIL, OREGANO	DF GF VG
16	AGGINARA & BROKOLO	16
	PAN FRIED ARTICHOKE & BROCCOLINI, BUTTER, HERBS, CONFIT GARLIC	GF V

EPIDORPIO | DESSERT

15	LOUKOUMADES	15
	HONEY PUFFS SERVED TRADITIONAL OR CINNAMON, HONEY LIME	DF V
13	SOKOLATOPITA	13
	WARM CHOCOLATE CAKE, HONEY, VANILLA BEAN ICE CREAM	
12	BOUGATSA	12
	SEMOLINA CUSTARD, CREME ANGLAISE, FILO	
12	BAKLAVA	12
	MIXED NUTS, HONEY, FILO, VANILLA ICE CREAM	VG
12	RIZOGALO	12
	COCONUT RICE PUDDING, POACHED PEAR & APPLE, BLUEBERRIES, RASPBERRIES, CINNAMON	GF DF VG V
8	PAGOTO	8
	STRAWBERRY SORBET	VG
	WATERMELON SORBET	VG
	HOMEMADE VANILLA BEAN ICE CREAM	V

nostimo

RESTAURANT • BAR

LUNCH MENU

\$25 LUNCH | WED - FRI

ARNI	25
SLOW COOKED LAMB SHOULDER 200G, LEMON POTATOES, HORTA W TZATZIKI	
KOTOPOULO KALAMAKI	25
CHARGRILLED CHICKEN THIGH, FRIES, TZATZIKI, GREEK SALAD	
PSARI TIS IMERAS	25
FILLET FISH OF THE DAY, POLOTIKI SALAD, LEMON, POTATO SKORDALIA	
SPETSOFAI	25
PORK SAUSAGE, CAPSICUM, ONION, TOMATO CINNAMON SALTSA, CRUMBED FETA, RICE	

MEZE BOARD

THALASSINA	40
SEAFOOD MEZE BOARD, OCTOPUS, FRIED CALAMARI, KATAIFI PRAWNS, TARAMA, PITA, LEMON	
HORTOFAGOS	30
VEGETARIAN MEZE BOARD, MELENZANA, DOLMADES, HALOUMI, OLIVES, FAVA, PITA	

YIROS | GREEK PITA WRAP

ARNI	17
GRILLED LAMB, POLOTIKI SALAD, TOMATO, ONION, TZATZIKI, IN A GREEK PITA SERVED WITH FRIES	
KOTOPOULO	16
GRILLED CHICKEN, TOMATO, ONION, LETTUCE, TZATZIKI, IN A GREEK PITA SERVED WITH FRIES	
HALOUMI	15
GRILLED HALOUMI, TOMATO, ONION, CAPSICUM SAUCE, IN A GREEK PITA SERVED WITH FRIES	
FRIES	6
SMALL SERVE	

KIDS MENU | 12 & UNDER

CHICKEN KALAMAKI	14
GRILLED CHICKEN, FRIES, SALAD	
FRIED KALAMARI	14
CRUMBED CALAMARI, FRIES, SALAD	
MACARONIA AND CHEESE	14
SHORT PASTA, NAPOLI SAUCE, CHEESE	
GREEK STYLE PIZZA	14
FOUR CHEESE PIDE	
INCLUDES ONE SOFT DRINK & ICE CREAM	

APOLLO BANQUET - \$65 DP

DIPS & PITA	
TARAMOSALATA, FAVA	
SAGANAKI	
GRILLED KEFALOGRAVIERA CHEESE, LEMON	
SPANAKOPITA	
SPINACH, FETA, PUFF PASTRY	
KALAMARI TIGANITO	
FRIED CALAMARI SALT, PEPPER, LEMON	
HORIATIKI	
FETA, TOMATO, CUCUMBER, ONION, OLIVES, PEPPERS	
PATATES STO FOURNO	
ROASTED LEMON POTATOES, OLIVE OIL, OREGANO	
ARNI	
SLOW COOKED LAMB SHOULDER, ROSEMARY, GARLIC, LEMON	

OR

KOTOPOULO KALAMAKI	
CHARGRILLED CHICKEN THIGH, OREGANO, GARLIC	
LOUKOUMADES	
HONEY PUFFS	

POSEIDON BANQUET - \$85 DP

ELIES	
MARINATED MIXED KALAMATA OLIVES, MILD PEPPERS	
DIPS & PITA	
TARAMOSALATA, FAVA	
HALOUMI CHIPS	
FRIED HALOUMI, HONEY TOASTED SESAME SEEDS	
HTAPODI	
CHARGRILLED OCTOPUS COOKED IN WINE	
KALAMARAKIA	
CHARGRILLED CALAMARI, CHERRY TOMATOES, DILL	
HORIATIKI	
FETA, TOMATO, CUCUMBER, ONION, OLIVES, PEPPERS	
PATATES STO FOURNO	
ROASTED LEMON POTATOES, OLIVE OIL, OREGANO	
OLOKLIRO PSARI	
WHOLE BABY SNAPPER, HERBS, OLIVE OIL, LEMON	
BAKLAVA	
MIXED NUTS, HONEY, FILO, VANILLA ICE CREAM	

LUNCH BANQUET - \$35 DP | WED - FRI

DIPS & PITA	
TARAMOSALATA, FAVA	
HALOUMI	
THICK CUT HALOUMI CHIPS	
HORIATIKI	
FETA, TOMATO, CUCUMBER, ONION, OLIVES, PEPPERS	
ARNI	
SLOW COOKED LAMB SHOULDER, ROSEMARY, GARLIC, LEMON	
FRIES	
WITH FETA	