
Ancient Greeks fell in love with their land the blue Sea and the warmth of the Sun that provided them with food all year round. To show their gratitude, they developed myths and told stories of a female deity called GAIA, the mother of all life.

Greeks believe that good company makes a meal taste even better. The magic of their cooking combines ingredients memories, new ideas and the warm feeling of sitting around a table. Sharing food is considered a therapeutic time of day where families can maintain their values and rituals giving them an opportunity to talk and reflect.

ALIFES / SPREADS

Taramosalata 40

Smoked cod roe, lemon zest,
koulouri bread
(D)(G)

Melitzanosalata 45

Smoked aubergine,
tahina, sourdough
(N)(V)

Tzatziki 40

Greek yogurt, garlic, cucumber,
olive oil, dill, Pita (D)(V)

OMA / RAW

Tonos me Troufa / Tuna with Truffle 130

Lightly smoked tuna carpaccio,
black truffle dressing (G)

Tonos kai Haviari / Tuna Caviar 270

Bluefin Tuna, shallot, caviar and olive cracker (G)

Fagri / Red Pagree Ceviche 150

Red pagree ceviche, pear, confit tomatoes

Stridia / Oysters Market Price Per Piece

Gillardeau n.2 55

Gillardeau n.5 35

Tsipoura / Sea Bream Carpaccio 180

Whole sea bream carpaccio (G)

SALATES / SALADS

Choriatiki Salata / Greek Salad 60 / 120

Mountain tomatoes, barrel aged feta and homemade
pickled olives (V)(D)

Kounoupidi Salata / Cauliflower Salad 60

Cauliflower, avocado, goat cheese,
caramelized walnuts and citrus dressing (N)(D)

Karpouzi Salata / Watermelon Salad 65

Watermelon, feta, almonds, basil and mint (V)(N)(D)

Astakosalata / Lobster Salad 160

Lobster, baby gem, asparagus, red onion
and light mayo dressing (D)(S)

Ospriada Salata / Legumes Salad 50

Black eyed beans, lentils, pickled vegetables, dry figs,
hazelnuts and white balsamic dressing (V)(N)

Salata Kolokithi / Zucchini Salad 55

Mint, pistachio and tyrokafteri (V)(N)(D)

MEZEDES / STARTERS

Psarosoupa / GAIA Fish Soup 90

Celery, carrots and potatoes

Pitaki Kesarias / Pastourma 85

Dry cured beef, haloumi cheese and semi dry
tomatoes (D)(N)(G)

Dolmadakia / Stuffed Vine Leaves 50

Stuffed vine leaves with rice and herbs served with
yogurt (D)(N)(V)

Tiganito Kolokithi / Zucchini Tempura 55

Zucchini tempura with tzatziki and tomato sauce
(V)(D)

Varelisia Feta Psiti / Baked Feta Cheese 65

Barrel aged feta, baked with honey and nuts
(V)(N)(D)(G)

Tiropita / Cheese Pie 105

Ksinomitzithra, graviera, anthotyros,
goat cheese and black truffle (V)(D)(G)

Spanakopita / Spinach Pie 55

Spinach and feta cheese pie (V)(D)(G)

Midia Ahnista / Steamed Mussels MP

Steamed mussels, wild leaves (S)

Tiganito Kalamari / Fried Calamari 80

Fried baby calamari, sweet peppers and spiced
emulsion (G)

Chtapodi Sti Schara / Grilled Octopus 140

Grilled octopus with fava puree (D)

Kalamari Sti Schara / Grilled Calamari 175

Grilled calamari, lemon, capers, spring onion and
chili

Garides Saganaki / Prawns Saganaki 110

Prawns, tomato sauce, garlic and basil
(N)(D)(S)

Mousakas / Moussaka 75

Grilled aubergine, minced beef, potato, bechamel and
graviera cheese (D)

Keftedakia / Greek Style Meatballs 60

Beef kofta with mint, tomato sauce and yogurt
(N)(D)(G)

Garides Ston Ksilofourno

Wood Oven Prawns 110

Rosemary, harissa, lemon juice, chili and olive oil (S)

FROM THE SEA

Our Chefs will recommend the appropriate cooking technique to suit the unique quality of each fish. Our selection of whole fish are sold by the kilo at market price.

Raw

Fish of your choice thinly sliced

Grilled

Simply grilled in the charcoal oven with lemon oil

Baked Ala Speciota

With spiced tomato, Greek herbs and potatoes

Salt Crust

Steamed in salt crust with sage and orange zest

Harissa Style

Rosemary, garlic, chili, olive oil and lemon juice

Pan Fried

Lemon juice, dill, capers, dry tomatoes and almond

KIRIOS PIATA | MAINS

Astakomakaronada / Lobster Pasta 350

Lobster linguini with cherry tomato sauce (D)(G)(S)

Kritharaki / Orzo Seafood Pasta 170

Kritharaki pasta, calamari, prawns, and clams with tomato sauce (D)(G)(S)

Lahanorizo me Mpakaliaro

Chilean Seabass with Cabbage Rice 305

Chilean seabass with pickled cabbage rice

Gemista / Stuffed Vegetables 125

With rice, herbs and eriki cheese (V)

Vasiliko Kavouri Magirefto

King Crab Stew 360

Cherry tomatoes, bay leaves, grilled bread (D)(S)

Petoura me Mavri Troufa

Black Truffle Pasta 280

Homemade pasta with cream sauce, Black truffle and truffle butter (D)(G)(V)

SIDES

Vrastes Patates / Boiled Potato 45

Boiled potato, olive oil, sea salt and capers (V)

Patates Tiganites / French Fries 45

Homemade fries with oregano (V)

Rizi / Basmati Rice 40

Olive oil, garlic, sumac and chives (D)

Patates me Troufa / Truffle Potatoes 65

Grilled potatoes, fresh cheese and black truffle (V)(D)

Katsikaki / Baby Goat 440

500gr slow cooked baby goat in our wood oven with Basmati rice (D)

Psito Kotopoulo / Roasted Chicken

Roasted chicken, oregano brown chicken jus, served on grilled bread (D)(G)

Half chicken 175

Whole chicken 330

Paidakia Arnisia / Lamb Cutlets 290

350gr lamb cutlets, pita bread and tzatziki (D)(G)

Spalomprizola / Rib Eye 430

400gr grilled rib eye (N)(D)

Peskandritsa sto Fournou

Monkfish Stew 450

Monkfish, tomatoes, garlic, fish broth

Mprizola T-Bone / T-Bone 1,200

1.2kg T-Bone, Wagyu 7+, garlic fries, beef jus, caramelized onion sauce and pickled vegetables (D)

Mprium / Baked Vegetables 45

Cherry tomato sauce and basil (V)

Brokolo / Broccoli 45

Chili, garlic and lemon oil (V)

Sparagia / Asparagus 55

Garlic and olive oil (V)

Agria Horta / Steamed Wild Greens 40

Olive oil and lemon (V)

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