

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
TZATSIKI	
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	
FRIED HALOUMI, HONEY, TOASTED SESAME SEEDS	GF V
SAGANAKI	16
GRILLED KEFALOGRAVIERA CHEESE, LEMON	V GF
LAMB SOUVLAKI	
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	
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

LAHANIKA | SALADS & VEGETABLES

9	HORIATIKI	18
	FETA, TOMATO, CUCUMBER, ONION, OLIVES, PEPPERS	GF V
14	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
	PATATES STO FOURNO	17
	ROASTED LEMON POTATOES, OLIVE OIL, OREGANO	DF GF VG
12	AGGINARA & BROKOLO	16
	PAN FRIED ARTICHOKE & BROCCOLINI, BUTTER, HERBS, CONFIT GARLIC	GF V

EPIDORPIO | DESSERT

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

LUNCH MENU

\$25 LUNCH | WED - FRI

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

MEZE BOARD

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

YIROS | GREEK PITA WRAP

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

KIDS MENU | 12 & UNDER

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

DF DAIRY FREE | GF GLUTEN FREE VG VEGAN | V VEGETARIAN

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
HATAPODI 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