



HIPPOCAMPUS

Since 1994

~ STARTERS ~

Meze “Hippocampus” (min. 2 people)

Prawns, squid and mussels per person, salad, tzatziki, aubergine dip, olives, and feta cheese

Beef carpaccio

Thinly sliced raw meat from beef fillet served with parmesan, lemon, olive oil and black pepper

Tuna carpaccio

Thinly sliced raw tuna served with pistachio nuts, anchovies & lemon

Sea bass Ceviche

Slices of raw fish “cooked” by marinating it in acidic citrus juice

Fried Squid

Mussels special

Cooked in our homemade garlic sauce

Octopus with vinegar

Greek style marinated Anchovies

Mushrooms

With Greek herbs, garlic, and fresh cream

Halloumi with homemade beetroot jam

Feta cheese with local honey and black sesame seeds

Homemade tzatziki

Stuffed vine leaves

With fresh cream and lemon

Butter beans

Greek giant beans cooked slowly with fresh vegetables, homemade tomato sauce and olive oil

Ψωμί 1,5€/άτομο

Bread 1,5€/person

*Σε όλα μας τα πιάτα χρησιμοποιούμε Ελληνικό παρθένο ελαιόλαδο
We use extra virgin Greek olive oil in all our dishes*



~ **SALADS** ~

Greek salad

Tomatoes, cucumber, onions, peppers, olives, feta cheese

Green salad

With Greek apples, baby leaves, walnuts, goats' cheese, balsamic vinaigrette

Rocket – Parmesan

With Sun-Dried tomatoes and balsamic cream

Burrata

With buffalo mozzarella, cherry tomatoes & basil Pesto

Traditional

With Salami from Lefkas, goats' cheese, baby leaves, sun-dried tomatoes, baby tomatoes, capers

Greek trout and lentils

Peppers, capers, lentils, honey vinaigrette, smoked trout

~ **SOUPS** ~

Fish soup

With fish of the day and vegetables

~ **MAIN** ~

Lamb "Hippocampus"

Diced lamb with fresh cream, lemon, feta cheese and oregano (small portion)

Chicken Special

Fresh cream, black pepper, mushrooms, and brandy

Moussaka

House recipe with Greek eggplant casserole, rich tomatoey beef mince and topped off creamy bechamel sauce



~ PRAWNS ~

Prawns "Hippocampus"

With fresh homemade creamy sauce and herbs

Garlic prawns

With our homemade garlic sauce

Grilled prawns

Lemon prawns

Boiled with lemon and celery

Devilleed prawns

Homemade extra spicy sauce from garlic and vegetables

~ FILLET MIGNON ~

Peppered fillet

With homemade creamy peppercorn sauce

Mushrooms Fillet

Creamy fresh mushroom sauce

Mexican Fillet

Spicy creamy peppers and mushroom sauce

Grilled steak

~ GRILLED ~

Skewered lamb

Skewered beef

Pork chop

Black Angus Ribeye steak 300gr



~ **PASTA** ~

Tagliatelle a la Hippocampus

Prawns, infused with garlic flavour, basil and fresh creamy sauce

Seafood Marinara

Linguine, marinated seafood mix with olive oil and herbs cooked with Greek tomato sauce, prawns and garlic.

Pappardelle with aubergines

Homemade sauce based on fresh tomatoes & Greek seasonal vegetables

Rigatoni ala cream

Creamy Chicken with black pepper and mushrooms in white wine sauce

Lobster linguine (per kilo)

With fresh Greek tomato sauce, basil, herbs, garlic and white local wine

~ **ORZO PASTA** ~

Alla Marinara

Marinated prawns and seafood mix in olive oil, garlic and tomato sauce with a touch of white wine

Fillet fish

Slowly cooked orzo in homemade fish broth with cherry tomatoes and half pan-fried sea bass

~ **FISH** ~

Swordfish steak

Fish of the day (per kilo)

Lobster (per kilo)



~ DESSERTS ~

Baklava with ice cream

Pastry made of layers with nuts and syrup

Chocolate Soufflé

served with vanilla ice cream

Carrot cake

Crème Caramel

Tiramisu

Ice cream (per scoop)

~ COFFEE ~

Irish coffee

Cappuccino

Espresso

Americano

Black/Green Tea

~ HOUSE WINE ~

White

Red

Rose



~ BEERS ~

Mythos – Draft (lager)

Mamos – Bottle (Pilsner)

Kaiser – Bottle (Pilsner)

Stella alcohol free – Bottle (lager)

~ SOFT DRINKS ~

Coca cola/ Zero

Fanta orange / lemon

Pink Grapefruit Soda

Tonic Water

Sparkling Water 1lt

S.Pellegrino 750ml

Still Water 1lt

~ JUICES ~

Orange

Pineapple

Banana

Sour Cherry

Apple

*Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δε λάβει το νόμιμο παραστατικό στοιχείο
The consumer is not obligated to pay if the notice of payment has not been received*

~ **WHITE WINES** ~

KANENAS - TSANTALI

Varietal wine from Muscat of Alexandria & Chardonnay, exotic fruity aromas - perfect match with white meat, pasta, vegetables, seafood, dry

MALAGOUZIA - KTIMA GEROVASSILIOU

Greek grape variety of Malagousia, rich aromas of lemon peel - perfect match with seafood, pasta dishes, fresh salads, Greek cuisine, dry

BIBLIA CHORA

Sauvignon Blanc with exuberant Greek Assyrtiko, highly aromatic- perfect match with delicate fish, seafood dishes, salads, cheese, dry

GAI'A - THALASSITIS

Produced from Santorini's indigenous white grape variety Assyrtiko - perfect match with fish, seafood, white or red meat, pasta, desserts, dry

KAPNIAS - HATZIMICHALIS

Chardonnay, 100% barrel-fermented in new French oak barriques - perfect match with seafood pasta, Lobster, raw fish, creamy sauces, dry

STONE HILLS - PALIVOS

Chardonnay & Malagouzia, fruity character - perfect match with fish, prawns, chicken, white sauces, dry

~ **ROSE WINES** ~

KANENAS - TSANTALI

Varietal wine from Mavroudi and Syrah, bouquet of fresh rose petals, strawberry and black pepper - perfect match with seafood, white meat, fish, pasta, dry

PARANGA-KIR YIANNI

Xinomavro, Merlot, Delightful as an aperitif - perfect match to light sauces, spicy dishes, Mexican fillet, desserts, dry

XINOMAVRO - GEROVASSILIOU

Produced from Xinomavro, a charismatic but demanding Greek grape, aromas of pink grapefruit, cherries, strawberries - perfect match with Lobster pasta, garlic prawns, creamy pasta, dry

Domaine Costa Lazaridi

Merlot, Xinomavro and Crenache, aromas of red fruit like strawberry & cherry, with a hint of lemon verbena - perfect match with tuna carpaccio, fish, seafood, pasta



~ RED WINES ~

KANENAS- TSANTALI

Varietal wine from Mavroudi and Syrah, rich aromatic bouquet of wild berries, cherries and spicy notes - perfect match with red meat, vegetables, hard cheese, dry

BIBLIA CHORA

Cabernet Sauvignon and Merlot with a small percentage of Agiorgitiko, aromas of red fruits, blackcurrant, sweet chocolate - perfect match with beef, lamb, soft cheeses, dry

NAOUSSA BOUTARI

Xinomauro, in French oak barrels for 12 months, rich bouquet of ripe red fruits, sun dried tomatoes and plum coexisting with the aromas of cinnamon, pepper, black olives and wood - perfect match with red meat, Greek traditional dishes, dry

KAPNIAS - HATZIMICHALIS

Smokey Cabernet Sauvignon, in French oak barriques - perfect match with Rib-eye steak, fillet Mignon, beef with mushroom sauce, lamb dishes, dry

MOUHTARO - MOUSES ESTATE

The very rare grape of Mouhtaro is grown exclusively at the foot of Helicon Mountain, deep purple colour, with aromas of ripe red fruits and spices, a full body, mild silky tannins - perfect match with beef carpaccio, fillet Mignon, lamb, pasta, dry

MELIDONOS -LAND OF LEFKAS

Sweet local wine produced by combining the Vertzami and Patrino varieties, after first being dried for 6-8 days

Greece is one of the oldest winemaking countries in the world and among the first wine-producing territories in Europe. The earliest evidence of Greek wine has been dated 6.500 years ago.